



PARK TAVERN

10 . 2023

S T A R T E R S

DUCK TOSTONES

Shredded duck on tostones topped with an avocado cream, caramelized onions and salsa de arbol

CRAB CAKES

Jumbo lump crab cakes served with a spicy remoulade

CALAMARI

Lightly fried, served with green chile aioli and cocktail sauce

MUSSELS

Spanish chorizo, Stella Artois beer, lemon, butter, cilantro and bread

SPINACH ARTICHOKE DIP

Spinach artichoke hearts, cream cheese, gouda cheese and Parmesan cheese with tortilla chips

BRUSSELS SPROUTS

Fried and topped with candied pecans and served with whipped goat cheese and honey

TUNA CEVICHE

Cucumber, charred red onion, fried leeks, avocado, served on wontons

BEETS AND BURRATA

Arugula, roasted beets, pistachios and red wine vinaigrette

SANDWICHES & BURGERS

SERVED WITH FRIES

FRENCH DIP

Thinly sliced prime rib, Provolone cheese, grain mustard, horseradish cream sauce, caramelized onions, served with Au Jus

BLACKENED REDFISH SANDWICH

Tarragon dressing, lettuce, tomato, red onion

BLEU CHEESE BURGER

Bleu cheese, blueberry compote, arugula, tomatoes, aioli and bacon

GRILLED CHICKEN SANDWICH

Grilled achiote chicken, Havarti cheese, avocado, roasted tomatoes, arugula, pickled red onions and habanero aioli

LOBSTER ROLL

Lobster, mayonnaise and celery, on a roll

TURKEY BACON CLUB SANDWICH

Thinly sliced turkey, provolone cheese, green chile aioli, lettuce, roasted tomatoes and avocado, on a croissant

GRILLED CHEESE

Havarti, Manchego, Provolone, Spanish chorizo and sourcherry jam

CRISPY CHICKEN SANDWICH

Buttermilk crispy chicken, slaw, Swiss cheese, tomatoes and horseradish pickles, on a bun

ASADERO BURGER

Tomatillo salsa, arugula and roasted tomatoes

SALADS

HOUSE SALAD

Arugula, tomatoes, red onions, Parmesan cheese and red wine Dijon vinaigrette

CAESAR SALAD

Traditional Caesar dressing, homemade croutons and Reggiano Parmesan cheese

PARK TAVERN CHOPPED SALAD

Lettuce mix, tomatoes, bacon, blue cheese, avocado, garbanzo beans, salami, Kalamata olives and house vinaigrette

SEARED TUNA SALAD

Mixed greens, tomatoes, avocado, cucumbers, red onion, wonton strips, and soy honey ginger vinaigrette

ADD

grilled shrimp tuna salmon chicken steak

SOUPS

GREEN CHILI CHICKEN POZOLE

FEATURED SOUP

SIDES

MAC N CHEESE

3 cheese Béchamel

PINE NUT RICE

With toasted pine nuts and herbs

ASPARAGUS

With Parmesan cheese

GREEN BEANS

With cashews and Sriracha vinaigrette

MASHED POTATOES

Garlic and herbs

BABY CARROTS

Garlic and brown sugar

SHOESTRING FRENCH FRIES

ROASTED BEETS

With pistachios and goat cheese

FINGERLING POTATOES

With garlic

ENTREES

CHICKEN PICCATA

Angel hair pasta, pan seared chicken and lemon caper sauce

SKIRT STEAK

Served with chimichurri and fries

GRILLED SALMON

Soy glazed, served with baby carrots and mashed potatoes

EAT BY THE PARK

TAVERN COCKTAILS

BEES KNEES

Empress Gin, honey syrup and lemon juice

GIMME S'MORES TINI

Bubba's Secret Stills MC Marshmallow Whiskey, Kahlua and espresso

STRAWBERRY NEGRONI 13

Carpano Antica, Puerto de Indias Gin and strawberry-infused Campari

SMOKED MAIZ OLD FASHIONED

Del Maguey Vida Mezcal, Nixta and bitters

BLACKBERRY SIDECAR

Blackberry-infused Hennessy, Cointreau and lemon juice

CORTEZ

Milagro Blanco Tequila, triple sec, lime, rosemary syrup and pineapple

AMARETTO SOUR

Disaronno, Makers Mark and lemon juice

PERFECT HIBISCUS MARGARITA

Jose Cuervo tequila and hibiscus syrup, topped with egg white foam

THE EL PASOAN

Effen cucumber vodka, jalapeño, lime, triple sec and tajin rim

PARK TAVERN MULE

Absolut vodka, tamarind syrup, lime, ginger ale and ginger beer

BARREL AGED MANHATTAN

Aged in house with Buffalo Trace and Carpano Antica

CHERRY 76

Grey Goose, Cherry Herring, lime juice and prosecco

DRAFT BEER

PINTS | 22oz

LEFT HAND NITRO MILK STOUT *Nitro Stout*

ACE PINEAPPLE *Cider*

ALTSTADT *Hefe-Weissen*

FIRESTONE 805 *Blonde Ale*

MARBLE DESERT FOG *Hazy IPA*

ZIEGENBOCK *Bock*

MASS ASCENSION *IPA*

STELLA ARTOIS *Lager*

NORTH COAST SCRIMSHAW *Pilsner*

ALASKAN AMBER *Alt-Style Ale*

AURELIAS (LOCAL BREW) *Ask server for style*

BOTTLED BEER

BUD LIGHT

ULTRA

MILLER LITE

SHINER

XX LAGER

NEGRA MODELO

MODELO ESPECIAL

BLUE MOON

GUINNESS (DRY STOUT)

HOMEMADE RED BEER SETUP

Clamato, homemade spice blend, lime

BEVERAGES

ICED TEA

SOFT DRINKS

LEMONADE

ST. ARNOLDS ROOT BEER

TOPO CHICO *Sparkling Water*

PELLEGRINO *Sparkling Water*

PANNA *Still Water*

ESPRESSO

CAPPUCCINO

LATTE

FRENCH PRESS

WINE BY THE GLASS

WHITE

ZONIN **PROSECCO, ITALY**

ANTINORI, SANTA CRISTINA **PINOT GRIGIO, ITALY**

PIERRE SPARR **RIESLING, ALSACE**

DIABLO **SAUVIGNON BLANC, CURICO VALLEY, CHILE**

YEALANDS **SAUVIGNON BLANC, MARLBOROUGH**

MER SOLEIL **CHARDONNAY, MONTEREY**

LOUIS JADOT
"MACON VILLAGE" **CHARDONNAY, FRANCE**

ARROWFLITE **CHARDONNAY, CALIFORNIA**

CASTEGGIO **MOSCATO D'ASTI, ITALY**

ROSÉ

PERELADA, BRUT ROSE **CAVA, SPAIN**

DOMAINE DE LA ROUVIERE **STILL, PROVENCE**

RED

ROCO **PINOT NOIR, WILLAMETTE**

HIGHWAY 12 **PINOT NOIR, SONOMA VALLEY**

TALBOT **PINOT NOIR, SANTA LUCIA**

MARQUES DE CACERES

RISERVA **TEMPRANILLO, SPAIN**

DOMAINE DE CABASSE

"LES DEUX ANGES" **COTES DU RHONE**

ANGELS AND COWBOYS **RED BLEND, SONOMA**

TINTO NEGRO **MALBEC, UCO VALLEY**

PERIMETER **MERLOT, WASHINGTON**

NO CURFEW **CABERNET SAUVIGNON, CALIFORNIA**

CORDILLERA RISERVA **CABERNET SAUVIGNON, CHILE**

BLISS **CABERNET SAUVIGNON, MENDOCINO**

