



# PARK

T A V E R N

5 . 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

### HUMMUS

Homemade spicy hummus, served with fresh pita and cucumber slices, carrots and celery

### BAKED BRIE

Puff pastry, candied nuts and fig jam

### 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

### APRICOT BRUSCHETTA

Apricot chutney, goat cheese and pistachos

## 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

### JALAPEÑO POPPER BURGER

Jalapeños, cream cheese, bacon, tomatoes, arugula, aioli and berry gastrique

### 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 fig 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

### MASHED POTATOES

Garlic and herbs

### BABY CARROTS

Garlic and brown sugar

### GREEN BEANS

With cashews and Sriracha vinaigrette

### BRUSSELS SPROUTS

Bacon, feta cheese and lemon

### POTATO SALAD

Garlic, olive oil, lemon, feta cheese and green chile

### FINGERLING POTATOES

With garlic

### SHOESTRING FRENCH FRIES

## 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

PLEASE NOTE THAT A 3.5% FEE WILL BE CHARGED TO ALL CREDIT CARD TRANSACTIONS

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE SPEAK TO YOUR SERVER



# EAT BY THE PARK

## TAVERN COCKTAILS

### WATERMELON PALOMA

Milagro Silver, Watermelon Pucker, grapefruit juice, topped with sprite

### CHAMOY FIZZ

Stoli chamoy, lemon and egg white

### COCONUT MOJITO

Malibu, lime, Coco Lopez, soda and mint

### SMOKED MAIZ OLD FASHIONED

Del Maguey Vida Mezcal, Nixta and bitters

### RASPBERRY LIMONCELLO COOLER

Hendrick's Gin, limoncello, lemon juice and raspberry

### NIGHT CAP

Del Maguey Vida Mezcal, Sweet Vermouth, Luxardo, Milagro Repo

### CORTEZ

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

### PERFECT HIBISCUS MARGARITA

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

### THE EL PASOAN

Effen cucumber vodka, lime, jalapeno, triple sec, 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

### PARK'S PUNCH

Hennessy, amaretto, pineapple juice, OJ and lime juice

## 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*

**GOOSE ISLAND** *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**

**PELLEGRINO SPARKLING WATER**

**PANNA STILL WATER**

**ESPRESSO**

**CAPPUCCINO**

**LATTE**

**FRENCH PRESS**

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