

## STARTERS

### THICK-CUT BACON

Brown sugar glaze and black pepper

### FRIED MOZZARELLA

Roasted tomato, garlic and basil

### SMOKED SALMON

Served with a tarragon dressing and toast points

### 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



# EAT BY THE PARK

5 . 2022

## SANDWICHES & BURGERS

*SERVED WITH FRIES*

### 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 sour cherry jam

### FRENCH DIP

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

### GRILLED TUNA SANDWICH

Slaw, avocado cream, sweet chili sauce and tomatoes, on ciabatta bread

### CUBANO

Roasted pork, ham, Swiss, home-made pickles and mustard, on cuban bread

### 204 MILLS BURGER

Goat cheese, berry gastrique, arugula, bacon and aioli

### CRISPY CHICKEN SANDWICH

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

### ASADERO BURGER

Tomatillo salsa, arugula and roasted tomatoes

### GRILLED CHICKEN SANDWICH

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

### ITALIAN SANDWICH

Proscuitto cotto, Capocollo, finocchiona, Provolone, romaine lettuce, roasted tomatoes and whole grain mustard, on a ciabatta bun with vinegar and oil

## 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

### CAPRESE SALAD

Mozzarella, tomato, basil, balsamic vinegar, on a bed of lettuce

### CRISPY CHICKEN SALAD

Spring mix, avocado, dates, cherry tomatoes, goat cheese, almonds, roasted corn, croutons and honey mustard vinaigrette

### ADD

grilled shrimp tuna salmon  
chicken steak

## SIDES

### SHOESTRING FRENCH FRIES

### MAC N CHEESE

3 cheese Béchamel

### PINE NUT RICE

With toasted pine nuts and herbs

### ASPARAGUS

With Parmesan cheese

### MASHED POTATOES

Garlic and herbs

### GREEN BEANS

With cashews and Sriracha vinaigrette

### BRUSSELS SPROUTS

Bacon, Feta cheese and lemon

### ENGLISH PEA RISOTTO

### BABY SQUASH

## SOUPS

### GREEN CHILI CHICKEN POZOLE

### FEATURED SOUP

## ENTREES

### CHICKEN PICCATA

Angel hair pasta, pan seared chicken and lemon caper sauce

### SKIRT STEAK

Chimichurri and fries

### GRILLED SALMON

Soy glazed, served with baby squash and mashed potatoes



# PARK TAVERN



## TAVERN COCKTAILS

### PASSIONTINI

Absolut vodka, passion fruit purée and St. Germain

### PERFECT HIBISCUS MARGARITA

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

### FLORADORA

Beefeater gin, Chambord, lime and ginger ale

### BOULEVARDIER

Woodford reserve bourbon, Carpano Antica and Campari

### CORTEZ

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

### SMOKEY MARGARITA

Vida mezcal, house-made sour mix and orange juice

### LIMONCELLO CUCUMBER SPRITZ

Limoncello, prosecco, cucumber and soda water

### STRAWBERRY BASIL MOJITO

Bacardi rum, grapefruit juice, lemon, strawberry and basil

### 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

### GREYHOUND

Reyka vodka and grapefruit juice

### BERRY WHISKEY SMASH

Bulleit, muddled lemons and berries, sugar and mint

## DRAFT BEER

PINTS 7 | 22oz 9

**LEFT HAND NITRO MILK STOUT** *Nitro Stout*

**ACE PINEAPPLE** *Cider*

**WEIHENSTEPHAN** *Hefe-Weissen*

**FIRESTONE 805** *Blonde Ale*

**MARBLE DESERT FOG** *Hazy IPA*

**KARBACH CRAWFORD** *Bock*

**SANTA FE 7K** *IPA*

**STELLA ARTOIS** *Lager*

**NORTH COAST SCRIMSHAW** *Pilsner*

**ALASKAN AMBER** *Alt-Style Ale*

**FEATURED BEER**

## 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**

