



EAT BY THE PARK

10.2022

STARTERS

DUCK TOSTONES

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

BRUSSELS SPROUTS

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

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

MUSSELS

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

RIBEYE COCKTAIL

Mushrooms, green chile and avocados, served with flour tortilla

CALAMARI

Lightly fried, served with green chile aioli and cocktail sauce

GREEN CHILE QUESO

Served with corn tortillas, chips and pico de gallo

CRAB CAKES

Jumbo lump crab cakes served with a spicy remoulade

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

PECAN CRUSTED TROUT

Topped with an orange honey sauce and served with farro and green beans

CHICKEN PICCATA

Angel hair pasta, pan seared chicken, and lemon caper sauce

SCALLOPS

Jalapeño, garlic and lemon, served on a bed of pine nut rice with asparagus

BLACKENED REDFISH

Topped with garlic shrimp and served with rice and green beans

GRILLED SALMON

Soy glazed, served with calabacitas and mashed potatoes

GARLIC SHRIMP LINGUINI

Garlic, butter, parsley, cherry tomatoes, lemon and parmesan

DUCK BREAST

Served on a bed of sauteed spinach and served with a mushroom pappardelle

GRILLED CHICKEN BREAST

Served with a spicy tomatillo and serrano pepper salsa with pine nut rice and asparagus

STEAKS & CHOPS

SERVED WITH HOUSE OR CAESAR SALAD

ELK TENDERLOIN

Grilled, sliced, topped with chimichurri, served with fingerling potatoes and green beans

NEW YORK STRIP

Served on a grilled cactus paddle and served with calabacitas, rice and topped with a green salsa and cotija cheese

RIBEYE

Grilled, served with mashed potatoes and asparagus

FILET

8oz, served mushrooms and mashed potatoes

BLUEBERRY AND GOAT CHEESE FILET TIPS

Topped with whipped goat cheese and a blueberry sauce and served with farro and calabacitas

LAMB RACK

Chipotle glazed, served with fingerling potatoes and asparagus

PORK CHOP

Topped with spiced apples and raisins and served with mushrooms and mashed potatoes

SKIRT STEAK

Avocado relish, fingerling potatoes and calabacitas

ADD

grilled shrimp scallops Danish bluecheese
green chile balsamic grilled onions

SANDWICHES & BURGERS

SERVED WITH FRIES

FRENCH DIP

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

LOBSTER ROLL

Lobster, mayonnaise and celery, on a roll

204 MILLS BURGER

Spiced apple, sea salt + honey cheddar, arugula, bacon and aioli

GRILLED CHICKEN SANDWICH

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

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

MUSHROOMS

CALABACITAS

SOUPS

GREEN CHILI CHICKEN POZOLE
FEATURED SOUP

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



PARK TAVERN



TAVERN COCKTAILS

LA BITTER PALOMA

21 Seeds tequila, Campari, grapefruit juice, grapefruit hibiscus topped with sprite

SMOKED MAIZ FASHION

Del Maguey VIDA mezcal, Milagro Silver tequila, nixta and bitters

STRAWBERRY BASIL FIZZ

Hennessy, strawberries, basil and egg white

BOULEVARDIER

Woodford reserve bourbon, Carpano Antica and Campari

CORTEZ

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

CINNAMON FUJI DAIQUIRI

Bacardi rum, spiced apple syrup

THE EL PASOAN

Effen cucumber vodka, lime, triple sec, tajin rim

PERFECT HIBISCUS MARGARITA

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

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

SANGRIA

Red wine, apple cider, fruit, dark rum

GIMME S'MORE TINI

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

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*

KARBACH CRAWFORD *Bock*

GOOSE ISLAND *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

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

PARKTAVERNELPASO.COM • (915) 228-9050 • 204 E. MILLS AVE. • EL PASO, TX 79901

