



STARTERS

MEAT AND CHEESE PLATE

Assorted meats and cheeses served with homemade jam, pickled veggies, fresh berries, nuts, and bread

CALAMARI

Lightly fried and served with jalapeño ranch and cocktail sauce

SMOKED SALMON

Served with a tarragon dressing and toast points

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

DUCK TOSTONES

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

SPINACH ARTICHOKE DIP

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

KETTLE CHIPS

Bleu cheese bechamel, bacon, bleu cheese crumbles, jalapeños, red onions and a fried egg

SOUPS

FEATURED SOUP

GREEN CHILI CHICKEN POZOLE

SANDWICHES

SERVED WITH FRIES

TURKEY BACON CLUB SANDWICH

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

GRILLED CHEESE

Havarti, Manchego, Provolone, Spanish chorizo, sour cherry jam

FRENCH DIP

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

BEER BATTERED FISH SANDWICH

Tarragon dressing, tomato and red onion

CUBANO

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

BRIE MUSHROOMS BURGER

Mushrooms, brie cheese, 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, habanero aioli

ITALIAN SANDWICH

Prosciutto cotto, capocollo, finocchiona, provolone, romaine lettuce, roasted tomatoes, and whole grain mustard on a ciabatta bun with vinegar and oil

ENTREES

SKIRT STEAK

Chimichurri and fries

GRILLED SALMON

Soy glazed, served with brussels sprouts and mashed potatoes

CHICKEN PICCATA

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

SALADS

HOUSE SALAD

Arugula, tomatoes, red onions, Parmesan cheese, 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, house vinaigrette

GREEK SALAD

Cucumber, tomato, Kalamata olives, red onion, bell pepper, feta cheese

ICEBERG WEDGE

Bacon, egg, bleu cheese crumbles, tomatoes, red onion, jalapeño ranch

ADD

chicken steak salmon grilled shrimp

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

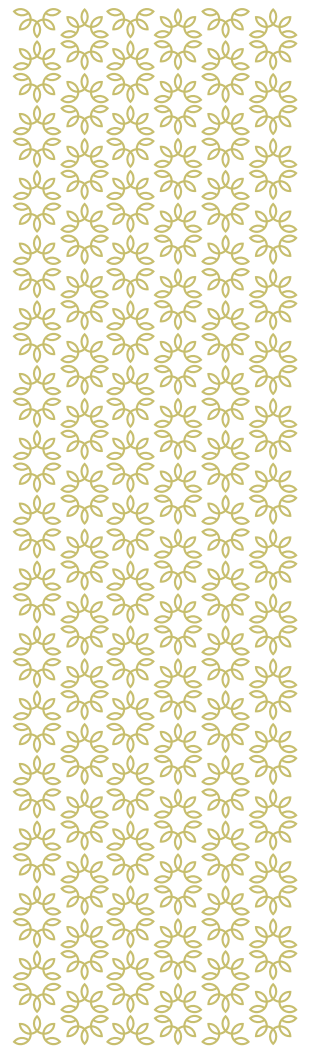
BRUSSELS SPROUTS

Bacon, feta cheese, lemon

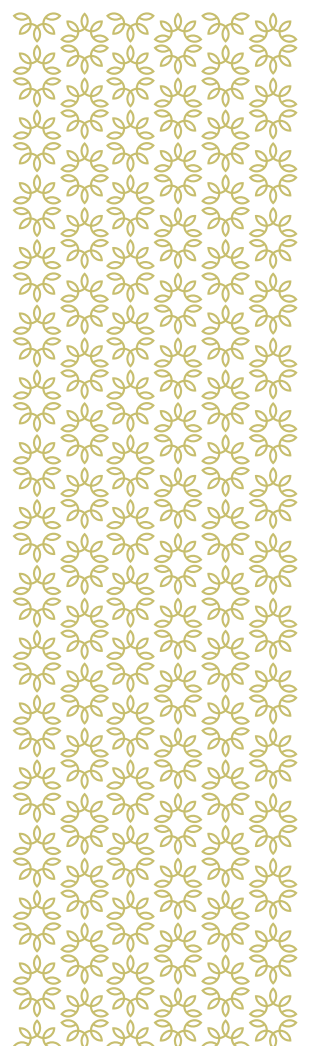
MUSHROOMS

Garlic, butter, and lemon

BROCCOLINI



EAT BY THE PARK





TAVERN COCKTAILS

UNION

Dripping Springs gin, triple sec, hibiscus syrup, lime juice, grapefruit juice

CORTEZ

Milagro silver tequila, triple sec, lime juice, rosemary syrup, pineapple juice

PERFECT HIBISCUS MARGARITA

Jose Cuervo Especial tequila, hibiscus syrup and egg white foam

BARREL AGED MANHATTAN

Buffalo Trace bourbon whiskey aged with Carpano Antica vermouth and bitters

CUCUMBER COLLINS

Hendrick's gin, cucumber, lemon juice, agave

ULTIMATE DIRTY MARTINI

Tito's vodka, blue cheese olives

PARK TAVERN MULE

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

MILLS LEMONADE

Absolut vodka, house made lemonade, raspberry liqueur float

APPLE MOJITO

Bacardi, mint, apple juice, lemon juice and agave

APEROL SPRITZ

Aperol, Prosecco, soda, orange

SMOKEY MARGARITA

Smoked mezcal, agave, topped with Tajin orange wheel

DRAFT BEER

PINTS | 22oz

LEFT HAND NITRO MILK STOUT *Nitro Stout*

ACE PINEAPPLE *Cider*

WEI HENSTEPHAN *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*

ST ARNOLD FANCY LAWNMOWER *Kölsch*

AUSTIN AMBER *Alt-Style Ale*

BOTTLED BEER

BUD LIGHT

ULTRA

MILLER LITE

SHINER

XX LAGER

PACIFICO

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

FRENCH PRESS

