

STARTERS

DUCK TOSTONES

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

THICK-CUT BACON

Brown sugar glaze and black pepper

FRIED MOZZARELLA

Roasted tomato, garlic and basil

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

SPINACH ARTICHOKE DIP

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

SMOKED SALMON

Served with a tarragon dressing and toast points

CALAMARI

Lightly fried, served with green chile aioli and cocktail sauce



EAT BY THE PARK

9 . 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

Proscutto 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

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

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 | 22oz

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

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