



PARK TAVERN

10 . 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

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

BEETS AND BURRATA

Arugula, roasted beets, pistachios and red wine vinaigrette

STEAKS & CHOPS

SERVED WITH HOUSE OR CAESAR SALAD

ELK TENDERLOIN

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

FILET AND CARBONARA

8oz, served with carbonara pasta

HANGER STEAK

Served with horseradish cream, fingerling potatoes and beets

NEW YORK STRIP

Topped with mushroom duxelles and red wine jus, served with fingerling potatoes and beets

RIBEYE

Grilled, served with mashed potatoes and baby carrots

LAMB RACK

Chipotle glazed, served with fingerling potatoes and asparagus

SKIRT STEAK

Avocado relish, fingerling potatoes and beets

ADD

grilled shrimp scallops Stilton blue cheese
green chile balsamic grilled onions

ENTREES

SERVED WITH HOUSE OR CAESAR SALAD

ALASKAN HALIBUT

Served on cannellini beans and topped with gremolata

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 mashed potatoes and green beans

GRILLED SALMON

Soy glazed, served with baby carrots and mashed potatoes

GARLIC SHRIMP LINGUINI

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

POT ROAST

Served with mashed potatoes and carrots

GRILLED CHICKEN BREAST

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

BRANZINO

Sautéed filet served on coconut forbidden rice, beets, topped with jalapeño citrus sauce

SANDWICHES & BURGERS

SERVED WITH FRIES

FRENCH DIP

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

GRILLED CHICKEN SANDWICH

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

BLEU CHEESE BURGER

Bleu cheese, blueberry compote, arugula, tomatoes, aioli and bacon

LOBSTER ROLL

Lobster, mayonnaise and celery, on a roll

SOUPS

GREEN CHILI CHICKEN POZOLE FEATURED SOUP

S I D E S

MAC N CHEESE

3 cheese Béchamel

PINE NUT RICE

With toasted pine nuts and herbs

ASPARAGUS

With Parmesan cheese

GREEN BEANS

With cashews and Sriracha vinaigrette

MASHED POTATOES

Garlic and herbs

BABY CARROTS

Garlic and brown sugar

SHOESTRING FRENCH FRIES

ROASTED BEETS

With pistachios and goat cheese

FINGERLING POTATOES

With garlic

TAVERN COCKTAILS

BEE'S KNEES

Empress Gin, honey syrup and lemon juice

GIMME S'MORES TINI

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

STRAWBERRY NEGRONI

Carpano Antica, Puerto de Indias Gin and strawberry-infused Campari

SMOKED MAIZ OLD FASHIONED

Del Maguey Vida Mezcal, Nixta and bitters

BLACKBERRY SIDECAR

Blackberry-infused Hennessy, Cointreau and lemon juice

CORTEZ

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

AMARETTO SOUR

Disaronno, Makers Mark and lemon juice

PERFECT HIBISCUS MARGARITA

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

THE EL PASOAN

Effen cucumber vodka, jalapeño, lime, triple sec and tajin rim

PARK TAVERN MULE 13

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

BARREL AGED MANHATTAN

Aged in house with Buffalo Trace and Carpano Antica

CHERRY 76

Grey Goose, Cherry Herring, lime juice and prosecco

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*

MASS ASCENSION *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

TOPO CHICO *Sparkling Water*

PELLEGRINO *Sparkling Water*

PANNA *Still Water*

ESPRESSO

CAPPUCCINO

LATTE

FRENCH PRESS

WINE BY THE GLASS

WHITE

ZONIN PROSECCO, ITALY

ANTINORI, SANTA CRISTINA PINOT GRIGIO, ITALY

PIERRE SPARR RIESLING, ALSACE

DIABLO SAUVIGNON BLANC, CURICO VALLEY, CHILE

YEALANDS SAUVIGNON BLANC, MARLBOROUGH

MER SOLEIL CHARDONNAY, MONTEREY

LOUIS JADOT "MACON VILLAGE" CHARDONNAY, FRANCE

ARROWFLITE CHARDONNAY, CALIFORNIA

CASTEGGIO MOSCATO D'ASTI, ITALY

ROSÉ

PERELADA, BRUT ROSE CAVA, SPAIN

DOMAINE DE LA ROUVIERE STILL, PROVENCE

RED

ROCO PINOT NOIR, WILLAMETTE

HIGHWAY 12 PINOT NOIR, SONOMA VALLEY

TALBOT PINOT NOIR, SANTA LUCIA

MARQUES DE CACERES RISERVA TEMPRANILLO, SPAIN

DOMAINE DE CABASSE "LES DEUX ANGES" COTES DU RHONE

ANGELS AND COWBOYS RED BLEND, SONOMA

TINTO NEGRO MALBEC, UCO VALLEY

PERIMETER MERLOT, WASHINGTON

NO CURFEW CABERNET SAUVIGNON, CALIFORNIA

CORDILLERA RISERVA CABERNET SAUVIGNON, CHILE

BLISS CABERNET SAUVIGNON, MENDOCINO