



## EAT BY THE PARK

9 . 2022

## 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

## ENTREES

*SERVED WITH HOUSE OR CAESAR SALAD*

### BRANZINO

Whole fried fish, olive oil, lemon, herbs, served on a bed of pine nut rice and baby squash

### 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

### GRILLED SALMON

Soy glazed, served with baby squash and mashed potatoes

### GRILLED CHICKEN BREAST

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

### RABBIT STUFFED PASTA

Orange garlic sauce, English peas, Pecorino Romano and Marcona almonds

### GARLIC SHRIMP LINGUINI

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

## STEAKS & CHOPS

*SERVED WITH HOUSE OR CAESAR SALAD*

### ELK TENDERLOIN

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

### RIBEYE

Grilled, served with mashed potatoes and asparagus

### FILET

8oz, served with baby squash, English pea risotto

### LAMB RACK

Chipotle glazed, served with fingerling potatoes and asparagus

### PORK TENDERLOIN

Apricot glazed, served with baby squash and English pea risotto

### VEAL CHOP

Marsala lemon sage butter sauce, served with fingerling potatoes and green beans

### SKIRT STEAK

Avocado relish, fingerling potatoes and baby squash

### 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

### GRILLED TUNA SANDWICH

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

### 204 MILLS BURGER

Goat cheese, berry gastrique, arugula, bacon and aioli

### GRILLED CHICKEN SANDWICH

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

### CUBANO

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

## SOUPS

**GREEN CHILI CHICKEN POZOLE  
FEATURED SOUP**

## S I D E S

### 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

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

## 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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