



EAT BY THE PARK

7 . 2022

STARTERS

THICK-CUT BACON

Brown sugar glaze and black pepper

FRIED MOZZARELLA

Roasted tomato, garlic and basil

SMOKED SALMON

Served with a tarragon dressing and toast points

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

HUMMUS

Homemade spicy hummus, served with fresh pita and cucumber slices, carrots and celery

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

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

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