

\$8

CRAFT COCKTAILS

FUZZY BUBBLES

Orange Vodka, Elderflower Liqueur, Peach Purée,
Lemon, Lemongrass Syrup

PARC PUNCH

Plantation Pineapple
Rum, Mixed Berry Simple,
Lime Juice, Averna

BABY ROSE

Ketel Botanicals
Grapefruit Rose,
Raspberry, Lemon,
Pamplemousse,
Sparkling Rosé

CURIOUS GEORGE

Old Grand Dad, Banana
Purée Simple, Orange
Bitters, Orange Peel

COOL AS A CUCUMBER

Tanqueray Sevilla,
Cucumber Simple,
Lemon Juice, Soda

CATCHING FIREFLIES

Reposado Tequila,
Ancho Reyes, Agave,
Orange Bitters

BUBBLY BAR

Mimosas Served Tableside
Champagne, Fresh Berries, Juice

\$75

Serves 4-6

VEUVE CLICQUOT 125

VEUVE ROSE 155

DOM PÉRIGNON 265



SPARKLES & VINO

LITTLE Z

Prosecco, Fresh Squeezed
Orange Juice, Splash of Cointreau \$9

BELLINI

White Peach Purée,
Prosecco \$8

HOUSE SPARKLING \$8

6oz | \$8 9oz | \$11

ROSÉ
PARC RED
PARC WHITE

*Please Ask Your Server
for Today's Selection*

BITES — 11 —

PARC CLASSIC CHOPPED

Romaine, Red Cabbage, Chickpeas,
Conserved Tomatoes, Pickled Cauliflower,
Red Peppers, Breadcrumbs, Almonds,
Mustard Vinaigrette

SPICED CHICKEN MEATBALLS

Tomato Harissa Sauce, Whipped Feta,
Cucumber Mint Salad, Grilled Bread

CHILÉ HONEY CHICKEN WINGS

Wood Grilled, Sweet and Spicy,
Lemon, Sesame Rosemary Gremolata,
Yogurt Ranch

WOOD GRILLED PIZZETTA

Crème Fraîche, Grilled Sweetcorn,
Roasted Poblano Chiles, Cotija Cheese,
Avocado Crema



WOOD GRILLED BABY BACK RIBS

Dry Rubbed, Honey Chile Glaze, Romesco,
Apple and Red Cabbage Slaw

PARC MINI BURGERS

Brioche Buns, Special Sauce, American,
Shaved Lettuce, Fries

TRUFFLE FRIES

Truffle Oil, served with
Zip Aioli and Ketchup

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. Ask your server about menu items that are cooked or served raw. 20% gratuity will be added to all parties of 6 or more. Designed by @Detroit.DesignHouse | 7-29-21

