

\$9

## CRAFT COCKTAILS

### GATSBY OLD FASHIONED

Bourbon, Reposado Tequila, Agave, Chocolate Bitters, Citrus Bitters

### ESPRESSO MARTINI

Vodka, Coffee Liqueur, Espresso, RumChata

### FUZZY BUBBLES

Vodka, sparkling Wine, Elderflower Liqueur, Peach Purée, Blood Orange

### DAISY IN THE PARC

Cognac, Blueberries, Dry Curacao, Lime

### HOSPITALITEA

Fresh Brewed Ice Tea, Pineapple, Agave, Kentucky 74 Spiritless

### CUCUMBER MULE

Vodka, Cucumber, Lime, Ginger Beer

## BUBBLY BAR

Mimosas Served Tableside  
Champagne, Fresh Berries, Juice

\$75

Serves 4-6

**VEUVE CLICQUOT 160**

**VEUVE ROSE 165**

**DOM PÉRIGNON 285**



## SPARKLES & VINO

### LITTLE Z

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

### APEROL SPRITZ

Aperol and Cava \$8

### HOUSE SPARKLING \$8

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

**ROSÉ**  
**PARC RED**  
**PARC WHITE**

*Please Ask Your Server  
for Today's Selection*

## BITES — 12 —

### PARC CLASSIC CHOPPED

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

### MUSSELS CIOPPINO

1/4 lb PEI, Harissa Spice, Crushed Tomato, Shaved Garlic, Red Bell Pepper, Spanish Onion, Grilled Baguette

### CHILÉ HONEY CHICKEN WINGS

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

### PARC MINI BURGERS

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

### TRUFFLE FRIES

Truffle Oil, Parmesan, served with Zip Aioli and Ketchup

### CRAB BISQUE

Meru King Crab, Michigan Butter Cream, Classic Court Bouillon, Chive Essence



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 | Nov. 14, 2022

