

\$14 SIGNATURE COCKTAILS

FUZZY BUBBLES

Tito's Vodka, Elderflower Liqueur, Peach Purée, Blood Orange, Prosecco

ZERO MILE

Hennessy VSOP, Lime, Amaro Nonino, Campari, Poppy Seed Sugar

I'M YOUR HUCKLEBERRY

Knob Creek Rye, Huckleberry, Orange Bitters

VIOLET DREAM

Kettle One Vodka, Lemon, Lavender, Crème de Violette, Prosecco

WATERMELON FRESCA

Habañero Tequila, Fresh Watermelon Juice, Pineapple, Mint, Tajin

FROM THE ASHES

Crushed Ice, Mezcal, Aperol, Lime, Agave, Orange

PASSIONATE MULE

Ron Zacapa Rum, Passion Fruit, Lime, Ginger Beer

TEN DEGREES COOLER

Cognac, Blueberries, Dry Curacao, Lime

APEROL SPRITZ

Aperol, Prosecco, Soda, Citrus

MOCKTAILS (Non-Alcoholic) - \$12

COLD CHILLIN' + BREWED

Dark Cane Non-Alcoholic Spirit, Cold Brew Coffee, Hazelnut, Cream, Cinnamon Sugar Rim

SPICY RITA WATERMELON

Lyre's Agave Non-Alcoholic Blanco, Orange Sec, Watermelon Juice, Jalapeño, Lime

SLINGING TROPICAL SPRITZ

Tanqueray Zero Proof Gin, Pineapple, Orgeat, Orange, Lime, Soda

RASPBERRY ROSE

Muddled Raspberry, Grapefruit Syrup, Rosewater, Lemon, Soda

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 \$12

APEROL SPRITZ

Aperol and Cava \$11

HOUSE SPARKLING \$10

6oz | \$10 9oz | \$12

ROSÉ | PARC RED | PARC WHITE

Please Ask Your Server
for Today's Selection



LUNCH



STARTERS

220 FAMOUS TUNA TARTAR

Avocado, Cucumber, Creme Fraîche, Sweet Ponzu, Sesame, Ginger, Crispy Wontons

21

CHILE HONEY CHICKEN WINGS

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

16

CHARRED BURRATA (V)

Ash Charred Red Grapes, Pickled Fresno Chiles, Red Wine Vinegar Honey, Pistachio, Flambéed Tableside

21

SHRIMP COCKTAIL ESCABECHE (GF)

Poached Tiger Shrimp, Chiles, Vegetables, Roasted Tomato Cocktail Sauce

19

SALAME ROSA

Pickled Mustard Seeds, Mint and Watercress, Honey, Olive Oil, Grana Padano, Orange Zest, Grilled Bread

16

TRUFFLE FRIES

Truffle Oil, Parmesan, Served with Herb Aioli and Ketchup

14

SOUP & SALADS

CRAB BISQUE

Light and Creamy, King Crab, Persian Cucumber and Mint, Zaatar Croutons, Chile Oil

12

THE WOODWARD (GF)

Grilled Chicken, Candied Pancetta, Ricotta Salata, Grilled Artichokes, Hearts of Palm, Confit Tomato, Roasted Red Pepper, Avocado, Romaine, Tarragon Dill Dressing

21

LE LEGUMES (GF, VG)

Green Beans, Gigante Beans, Quinoa, Tomato, Pickled Onions, Cucumber, Baby Arugula, Lemon Vinaigrette, Crispy Chickpeas

14

PEACHES + FETA (V)

Olive Oil Ciabatta Croutons, Mint, Parsley, Red Onion, Watercress, Toasted Sesame Seed Vinaigrette

14

PARC CLASSIC CHOPPED (VG)

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

15

KALE + ARUGULA CAESAR

Baby Kale and Wild Arugula, Black Pepper Caesar Dressing, Shaved Radish, Garlic Breadcrumbs

15

Add Chicken 7 • Scottish Organic Salmon 12 • Shrimp 12

SANDWICHES

All Sandwiches Served With French Fries

GRILLED CHICKEN CLUB WRAP

Avocado Crema, Yogurt Ranch, Red Cabbage and Romaine, Roasted Tomatoes, Bacon

17

KEY WEST SHRIMP TACOS (GF)

Street Style Corn Tortilla, Spicy Aioli, Red Cabbage Slaw

19

CLASSIC PARC BURGER

Custom Wagyu Blend, Swiss and American Cheese, Pickle, Lettuce, Tomato, Special Sauce, Tomato Jam, Brioche Bun

18

TENDERLOIN STEAK MELT

French Roll, American and Swiss Cheese, Caramelized Onions, Lettuce, Tomato, Zip Aioli

22

MAINE LOBSTER ROLLS

Tarragon Aioli, Chive, Lemon, Split Top Brioche, Sea Salt and Vinegar Fries

26

ENTRÉES

PRIME NEW YORK STEAK + BOLOGNESE

Wood Grilled 6oz New York Strip, With Rigatoni Bolognese, Ricotta and Parmigiano

44

NEW ZEALAND SALMON

Red Beet and Lentil Falafel, Tahini, Grilled Zucchini, Parsley and Fennel Salad

26

BABY BACK RIBS

Sweet Vermouth and Orange Barbeque, Red Cabbage and Fennel Slaw, Dry Gin Aioli, Almond and Vinegar Fries

23

SPICY SAUSAGE + TOMATO (GF)

Gnocchi, Italian Sausage and San Marzano Sugo, Basil Leaves, Whipped Ricotta, Grana Padano

24

PAPPARDELLE BOLOGNESE

Braised Wagyu Beef Ragout, Fresh Egg Pasta, Whipped Ricotta, Parmigiano

26

SUNFLOWER SEED PESTO (VG)

Busiate, Grilled Sweet Corn, Grape Tomato, Chile Oil, Grana Padano

22

ACCOMPANIMENTS

GRILLED ASPARAGUS (GF, V)

Detroit Style Garlic Sauce, Garlic Chili Crisp, Lemon Zest

11

ROASTED BRUSSEL SPROUTS (V)

Olive Oil, Honey, Sumac, Brioche Bread Crumbs

12