

\$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

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



BRUNCH

SHARED BITES

MAINE LOBSTER ROLLS 26

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

AVOCADO TOAST (V) 14

Grilled Sourdough, Smashed Avocados, Crumbled Queso Fresco, Roasted Tomato Jam

TRUFFLE FRIES (V) 14

Truffle Oil, Served with Herb Aioli and Ketchup

CHARRED BURRATA (V) 21

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

220 FAMOUS TUNA TARTAR 21

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

CHILE HONEY CHICKEN WINGS 16

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

SWEETS

BANANAS FOSTER FRENCH TOAST 21

Brioche with Brown Sugar Custard, Caramelized Bananas, Brown Butter Rum Mousse

LEMON POPPY PANCAKES 21

Macerated Fresh Berries, Sweet Butter Cream, Candied Walnuts

GRIDDLED CINNAMON ROLLS 18

Two Cinnamon Rolls, Honey, Butter, Vanilla Glaze Drizzle

GREENS

THE WOODWARD (V, GF) 21

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

LE LEGUMES (GF, VG) 14

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

PARC CLASSIC CHOPPED (VG) 15

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

PEACHES + FETA (V) 14

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

KALE + ARUGULA CAESAR 15

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

Add Chicken 7 • Scottish Organic Salmon 12 • Shrimp 12

EGGS

THE PROPER BREAKFAST 24

Three Eggs, Cherry Wood Smoked Bacon, Griddled Potatoes, Grilled Rustic Toast, Arugula Salad

IMPOSSIBLE SAUSAGE SCRAMBLE (V) 17

Spicy Vegan Sausage, Eggs, Tomatoes, Spinach, Red Pepper, Swiss, Sourdough Toast, Arugula Salad

BACON SWISS OMELET 17

Three Eggs, Cherrywood Smoked Bacon, Caramelized Onions, Swiss, Arugula Salad

VEGETABLE OMELET (V) 16

Three Eggs, Zucchini, Tomato, Spinach and Asparagus, Goat Cheese, Arugula Salad

SHORTRIB OMELET 21

Three Eggs, Chile Braised Shortrib, Creamy Ricotta, Crispy Onions

PARC SPECIALTIES

PRIME NEW YORK

STEAK + BOLOGNESE 44

Wood Grilled 6 oz New York Strip, with Rigatoni Bolognese, Ricotta & Parmigiano

WOOD GRILLED PRIME FILET MIGNON 53

Brunch Potatoes, Grilled Asparagus, Roasted Veal Jus

GRILLED FILET TIPS

+ EGGS 27

Three Eggs, Zip Aioli, Grilled Sourdough Toast, Arugula Salad

ENTRÉE CLASSICS

KEY WEST SHRIMP TACOS 19

Street Style Corn Tortilla, Spicy Aioli, Red Cabbage Slaw

CLASSIC PARC BURGER 18

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

GRILLED CHICKEN CLUB WRAP 17

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

BISCUIT BENEDICT 18

Poached Eggs, Buttermilk Biscuits, Dearborn Ham, Roasted Tomato Hollandaise, Arugula Salad

SALMON CAKE BENEDICT 21

Griddled Salmon Croquettes, Smashed Avocado, Two Poached Eggs, Classic Hollandaise

SIDES

CHERRY WOOD SMOKED BACON 7
CHICKEN SAUSAGE 7

GRILLED RUSTIC TOAST 5
CRISPY BRUNCH POTATOES 8