







TEN DEGREES COOLER

Roku Gin, Cucumber, Lemon, Vermouth Bianco, Tonic

PASSIONATE MULE

Ron Zacapa Rum, Passion Fruit, Lime, Ginger Beer

FUZZY BUBBLES

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

I'M YOUR HUCKLEBERRY

Knob Creek Rye, Huckleberry, Orange Bitters

WATERMELON FRESCA

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

VIOLET DREAM

Ketel One Vodka, Lemon, Lavender, Créme de Violette, Prosecco

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 \$9

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

220 FAMOUS TARTAR

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

CHILÉ HONEY CHICKEN WINGS

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

PARC MINI BURGERS

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

TRUFFLE FRIES

Truffle Oil, Served with Zip Aioli and Ketchup

SALAME ROSA

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

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.