

Food Menú

Updated 22-Feb-18



Appetizers

- \$5 Garlic & Curry Coconut Soup w/Chickpea. ♠
- \$10 Zucchini and Red Pepper Hummus on Naan.
- \$6 Vegetable Dumpling Chaat. ♠
- \$7 Roasted Cauliflower w/ Wasabi Yogurt. ♠
- \$11 Cheese & Charcuterie Plate w/ Crostini.
- \$11 Broccoli & Oyster Mushrooms w/
Balsamic and Butter Broth. ♠
- \$12 Vegetable Pakora w/ Paprika Aioli. ♠

Small Plates

- \$8 Deviled Eggs w/ Genoa Salami. ♣
- \$8 *Chili Broccoli Salad w/ Thyme
Tenderloin. ♣
- \$12 *Peppered Poached Egg Flatbread w/ Sage,
Tomato, Spicy Sausage, & Honey.
- \$12 Black Pepper & Honey Glazed Wings. ♣
- \$12 Grilled Fresno Pepper Glazed Wings. ♣
- \$12 *Poblano Steak Tar-Tar w/ Roasted Leek &
Quail Egg. ♣
- \$12 Seared Scallop w/ Panama prawn, Smoked
Salmon Caviar & Pear Chutney. ♣

Entrées

- \$12 *Pik Nik Burger w/ Broccoli, Jalapeno,
Belton Farm Cheddar, Sunny Side Egg & Aioli.
- \$18 *Seared North Atlantic Salmon w/ Parsnips,
Braised Greens, & Dill Beurre Blanc. ♣
- \$19 Lump Crab Cakes w/ Garlic Potatoes,
Lemon Crème, & Asparagus.
- \$21 Whole Bronzini w/ Fried Rice, Braised Duck,
& Balsamic Broccoli. ♣
- \$24 *Pork Chop w/ Sage Risotto, Kale, & Demi-
Glacé. ♣
- \$23 *Scallops w/ Red Chili Grits, Kale, & Lemon
Beurre Blanc. ♣
- \$25 *Half Rack of lamb w/ Fingerling Potatoes,
Asparagus, Rosemary, & Dijon Demi-Glacé. ♣

Meatless

- \$6 Spicy Vegan Potato Curry ♥ ♣
- \$7 Cous Cous w/ Olives & Sundried Tomatoes ♥ ♣
- \$5 Guacamole w/ Corn Tortilla ♥ ♣
- \$8 Ultimate Vegan Nachos ♥ ♣
- \$9 Curried Broccoli w/ Almonds and Tahini ♣
- \$6 Spicy Rainbow Chop Salad ♥
- \$7 Everything Bagel Noodle Bowl ♣
- \$9 Creamy Four Ingredient Chili Mac ♠
- \$7 Shredded Tofu Stir-Fry ♥
- \$11 Indian Street Burger. Cauliflower. Beet. Lentil.
Sweet potato. ♠

Tasting Menu with Wine Pairings Mon-Wed

3 Course \$30

Wine Pairing \$15

4 Course \$40

Wine Pairing \$20

Key: ♥ Vegan ♠ Vegetarian ♣ Gluten Free

*Consuming raw or undercooked meats, Poultry,
Seafood, Shellfish or eggs may increase your risk of
foodborne illness. Some foods may be cooked!

Beverage Menú



Park Crafted Cocktails (\$9)

Ginter

Lunazul Tequila, Homemade Rosemary Simple Syrup, Sushi Grade Pickled Ginger, Fresh Squeezed Lemon Juice, Egg Whites, & Himalayan Sea Salt

Canoe Run

Vida Mescal, Cochi Americano, Cochi di Torrino Sweet Vermouth, Finished with a splash of Campari

Shiplock

Blueberry Sage infused Cirrus Vodka, Lavender, Fresh Lemon Juice, Simple Syrup, Egg White

Rocket's landing

Espolón Tequila, Orange Licor, Fresh Lime, Simple Syrup, Proximity Cabernet

Pony Pasture

Whiskey, Crème de classic, Elderflower, lemon

Dutch Gap

Brandy, lemon, Homemade Rosemary Syrup, Sugared Rim

Texas Mule:

Espolón, Fresno Syrup, Lime

Beer Can / Bottle

\$3.5 Narragansett Lager 16 oz

\$3.5 Budweiser 12oz

\$5 Founders All Day IPA 12oz

\$4.5 Devils Backbone Vienna Lager 12oz

\$4.5 Shock Top Belgian White Ale 12oz

\$5 Ace Pineapple Cider 12oz

\$5 Crabbie's Ginger 12oz

Draft Beer

Wine Selections

White Wine

Empordàlia, Sinols Blanc \$7 /\$21

Drumheller, Chardonay \$9/ \$26

Pullus Pinot Grigio, Slovenia \$10/\$29

Grande Cortade, Sauv. Blanc \$10 /\$29

Ruffino Prosecco \$7/\$ 20

Xion Albarino \$34

Finca Escondida Chardonnay \$18

Halozon White \$32

Mattes Narbonne Rose \$32

Von Der Leyen Riesling \$25

Red Wine

Proximity Cabernet Sauvignon \$9 / \$28

Masi Vakpolicella \$9 / \$28

Solferino Rioja \$11/\$32

Niro Montepulciano \$11/\$32

Mourat Rouge Pinot Noir \$36

Toro Corral de Campanas \$39