PARKSIDE

DINNER MENU

SNACKS & SHAREABLES

OTSTERS ON THE HALF " PEAR CHAMPAGNE MIGNOBELLE ADULT LUNCHABLE PROSCUITTO, MORTADELLA, BRIE, DIJON, PEPPER JACK, CRACKERS PASTA SALAD CUCUMBERS, BLACK OLIVES, TOMATO, FETA, HAPPY SAUCE THROWBACK MAC SHELLS, CHEESE, POLISH SAUSAGE MUSHROOM FLATBREAD CAULI PARMESAN CREAM, CARAMELIZED ONIONS, BEECH MUSHROOMS, PROVOLONE, ARUGULA, SHALLOTS
MUSHROOMS SHERRY VINAIGRETTE, ITALIAN PEPPERS, CARMALIZED ONION, PLANT-BASED MOZZARELLA, BREAD CRUMB
SOUPS & SALADS
PIG N' BEANS HAM, TENDERLOIN, BACON, CARROT, WHITE BEANS, SCALLIONS, MUSTARD CREMA, CORN BREAD CAESAR IN THE PARK BOQUERONES, HERBS, HB WHITES, PARMESAN, CAESAR VINAIGRETTE, CROUTONS MIXED GREENS PEACH VINAIGRETTE, SUNFLOWER SEEDS, BASIL, CUCUMBER, FETA
SUPPER
POZOLE BRAISED CHICKEN THIGH, HOMINY, CORN, CHIPOTLE BROTH, MICRO CILANTRO, RED FRESNO, QUESO FRESCO TENDERLOIN BREADED & PAN FRIED, SWISS CHARD, ROASTED RED POTATO, KALE, ROASTED TOMATO, CHIMCHURRI RAINBOW TROUT SZECH-STYLE GREEN BEAN, ARBOL PEPPERS, KALE, MUSCHROOMS, SESAME SEED, GINGER VINGRAITTE, CILANTRO MACKERAL ESCABECHE-STYLE, SPANISH RICE, CRUDITE GIARDINIERA, CILANTRO, FRESNOS, OLIVES
SAMMIES SERVED WITH CHIPS
THE BEST PATTY MELT PS BEEF BLEND, PS SPECIAL SAUCE, SWISS, FRIED SHALLOT, MELTED ONION, MARBLE RYE BAGUETTE SAMMY GARLIC BREAD, HEIRLOON TOMATO, MARINATED MOZZARELLA, HERBED CHEESE, GREENS HAM & CHEESE COUNTRY HAM, PROVOLONE, PARMESAN, ARUGULA, PS HAPPY SAUCE, PITA BLT YOU KNOW WHAT A BLT IS, HEIRLOOM TOMATO, ROASTED GARLIC PARMESAN AIOLI, PULLMAN, CHIPS
SWEETS
SHERBET RAINBOW WITH A CHERRY BREAD PUDDING WHIPPED CREAM BAR COOKIES DARK & WHITE CHOCOLATE, COCONUT, CRUMBED GRAHAM

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PARKSIDE

WHITE WINE

SOAVE - PIEROPAN ——————			-12 G/ 42 B
SAUVIGNON BLANC - SECRETO —————			— 10 G/ 35 B
URIEL GRILL - POGGIO ANIMA			— 10 G/ 35 B
GRUNER VELTLINER —			— 14 G/ 49 B
TXAKOLI - XARMANT —————			— 14 G/ 49 B
CHARDONNAY - FESS PARKER			14 G/ 49 B
	DED	1 (IME	,
	KED	WINE	
RATTAGLION BARBERA D'ASTI - RATTI			—14 G/ 49 B
BORDEAUX ROUGE - JEAN MARC BARTHEZ			— 10 G/ 35 B
ASMODEUS - POGGIO ANIMA ——————	\rightarrow		-12 G/ 42 B
NEGRE SELECCIO - CAN FEIXES —	$\overline{}$		— 14 U/ 49 B
FRESCO DI MASI - MASI -			— 12 G/ 49 B
CABERNET SAUVIGNON - CMS ——————			—12 G/ 42 B
	BUE	BBLES	
PROSECCO - AVISSI			—10 G/ 35 B
LAMBRUSCO - BROLETTO —			-11 G/ 38 B
CHAMPAGNE STYLE BRUT - BALFOUR ESTATES -			- 70B
	D (SE	, 00
	NU	JL .	
MR. PINK			_ 10 G/ 35 B
LIQUID GEO —			—10 G/ 35 B
	COCI	KTAILS	
MIMOSA PROSECCO & OJ	0 C /30 D	KALIMOTXO LAMBRUSCO & COKE	12 G
SAKE MARY SAKE & BLOODY MARY MIX	0 C / 30 D	ORANGE DREAMSCICLE COCCHI DI TORINO, ORANGE, CREAM -	
CADDELLETTI CODITZED	3 U/ JO F	NEGRONI INSORTI FORTIFIED WINE WITH BOTANICALS —	
CAPPELLETTI SPRITZER ————————————————————————————————————	12 U/ 42 F	CALMENERO PASUBIO, BLUEBERRY, THYME, PROSECCO, LEMON	
COCCHI SOUR	12 G	RICK OWENS -	
LEMON, SIMPLE, EGG WHITES, SHAKEN		MADEIRA SERCIAL 10 YEAR, BROWN SUGAR, BITTERS, ORANGE	14u
		1	
CANNED BEERS		DRAFT BEERS	
MICHELOB ULTRA 160Z	5	OLD STYLE ————————————————————————————————————	5 G/16 P
ODDSIDE IPA 120Z	6	ABITA PURPLE HAZE RASPBERRY WHEAT —	6.5 G/ 22 P
FOUR DAY RAY BLUEBERRY BLONDE 120Z	6	BELLS TWO HEARTED IPA	6.5 G/ 22 P
NEW HOLLAND TANGERINE HAZY IPA 120Z	6	BELLS TWO HEARTED IPA YUENGLING OKTOBERFEST	6.5 G/ 22 P
GOOSE ISLAND SUMMER KOLSCH 120Z	—— 6		,
	TII	IF DECT	
	IH	ie rest	
CAN SODA —	z		— 4
HARRITOS TANGERINE —	4	0.0.002	
ICED SUN TEA ———————————————————————————————————	4		<u> </u>
HOT TEA ——————————————————————————————————	4	SANT ANIOL STILL OR SPARKLING —————	<u> </u>