SEASONAL COCKTAILS

JUNGLE RUM-BLE | 16
appleton rum, banana liquor, lime, pineapple, papaya, angostura, coconut ice, aperol

PURPLE JACKETS | 14
aviation gin, butterfly pea tea, supasawa

MIZUNARA MULE | 34
casa dragones reposado, chambord, lime, ginger beer, topo chico

BARTENDER FEATURE

FAMOUS SHEAMUS | 17
teeling's irish whiskey, cointreau, st germain, lemon, honey, blue curacao

PARK HOUSE CLASSICS

BARREL AGED OLD FASHIONED | 22
makers mark 46, demerara, orange bitters

HOLA MICKEY | 18
lalo tequila, sweet basil, lime, cucumber, jalapeño

NITRO ESPRESSO MARTINI | 17
haku vodka, owen's nitro espresso, liquor 43, borghetti

LYCHEE COCO | 16
belvedere vodka, lychee liquor, elderflower, coconut, lemon

THE USUAL | 21
casamigos blanco, lime juice, topo chico, turbo salt

PATIO SPRITZES

PARK HOUSE SPECIAL SPRITZ | 17
casa dragones blanco, grand marnier, agave, yuzu, topo chico

ROSÉ | 16
rosé de provence, lillet blanc, st germain, prosecco

THAT'S PEACHY | 14
peach liquor, white peach purée, lemon, prosecco

RAW SELECTIONS

SPICY SALMON ROLL | 19
salmon, avocado, cucumber, spicy aioli, unagi sauce

CRISPY RICE (PER PIECE)
spicy tuna 8 | spicy salmon 8
A5 wagyu 16 | caviar 20

SUSHI TACOS | 10
(two piece minimum with choice of)
tuna | salmon | yellowtail
guacamole, truffle soy, tomato, cilantro, jalapeno

SAKE

glass 4oz / tokkuri 8oz / bottle 720ml

JOZEN 'NAMAZAKE' Junmai Ginjo (Unpasteurized 300ml)	**32**
JOZEN 'NIGORI' Junmai Ginjo	**13 | 25 | 75**
AIZU CHUSKO Junmai	**14 | 28 | 85**
HOURAI Junmai Ginjo	**16 | 32 | 95**
LADY KILLER Junmai Daiginjo	**21 | 42 | 125**
GUNMA IZUMI Yamahai Honjozo	**12 | 24 | 70**

DRAFT BEER

LUCKY LAUNCH DAY | 8
Lager, Starbase Brewing, Houston, TX

SOUTHERN STAR BOMBSHELL | 8
Blonde Ale, Southern Star Brewing, Conroe, TX

GODDESS HAZY IPA | 9
Lakewood Brewing, Houston, TX

FREE SPIRITED

BELOW ZERO MULE | 10
ritual zero proof whisky, fresh lime juice, fever tree blood orange ginger beer

N/A APEROL SPRITZ | 12
lyres italian spritz, n/a prosecco, topo chico

ZERO SURPRISE | 10
omakase mocktail

SNACKS & BITES

GUACAMOLE | 12
tortilla chips, salsa roja, queso fresco

CRISPY BRUSSEL SPROUTS | 164
cauliflower, pickled beets, bacon, remoulade, pecorino

CALAMARI | 16
zucchini, summer squash,spicy ragu, sweet chili aïoli

DEVILED EGGS | 9
crispy capers, bacon, fresno chili

MARKET FRESH CRUDITÉS I 15
spicy hummus, herbed yogurt, corn crackers

CHARCUTERIE & CHEESE | 25
honeycomb, dried fig, pickled vegetables, lavash

SLIDERS | 10
prime beef, gruyère, caramelized onion, pickles, secret sauce

TRUFFLE FRIES | 12
parmesan, parsley, truffle mornay

GOLDEN IMPERIAL OSSETRA CAVIAR

1 oz | 120 2 oz | 230
warm blinis, crème fraîche, chopped eggs, chives, capers, onion brunoise

MAKE IT KOMOS AND CAVIAR | 240
chilled 375ml Komos Rosa, 1oz black river ossetra caviar, classic accoutrements

PIZZA

PEPPERONI | 14
pomodoro, chili flakes, parmesan

VERDURA | 16
burrata, basil pesto, zucchini, sundried tomatoes

POMODORO | 12
crushed san marzano, mozzarella, oregano

BY THE GLASS

CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial	25 | 125
Veuve Clicquot Ponsardin 'La Grande Dame' 2012	50 | 250
Franciacorta, Berlucchi, Extra Brut '61	16 | 65
Chapel Down, Brut Rosé 'English Rose' England	16 | 65

WHITE WINE

Chablis, Albert Bichot, Domaine Long-Depaquit, 2022	18 | 72
Sancerre 'La Garenne' Fernand Girard, 2022	19 | 76
Alto Adige Pinot Grigio, Abbazia di Novacella, 2023	17 | 68
Chardonnay, Little Boat, Russian River Valley, 2022	20 | 80
Viognier, Barboursville 'Reserve' Monticello, 2022	16 | 65
Sauvignon Blanc, Saint Clair, Marlborough, 2023	16 | 65

ROSÉ WINE

Coteaux d'Aix-en-Provence, Rosé, Bargemone, 2022	14 | 55

SPECIAL WINE FEATURE

Tre Bicchieri Wine of the Year

Chianti Classico, Dievole 'Petrignano' 2019	17 | 70

RED WINE

Château Potensac, Médoc, 2017	23 | 94
Bourgogne 'Les Grandes Carelles' Lejeune, 2022	17 | 135
Lirac 'Le Virtuose' Guillaume Gonnet, 2021	16 | 65
Maremma Toscana, Nittardi 'Ad Astra' 2020	16 | 65
Cabernet Sauvignon, Dry Creek Vineyard, Dry Creek, 2019	21 | 84
Pinot Noir, Angela, Willamette Valley, 2019	20 | 80