

SEASONAL COCKTAILS

LIVING ROOM LAVISH | 25
casa dragones blanco tequila, fresh lime, cointreau, passionfruit, strawberry foam

WATERMELON GARDEN SPRITZ | 19
casa del sol blanco, fresh watermelon, simple, aperol, sparkling wine

VELVET CLOVER | 16
raspberry-infused bulldog gin, fresh lemon, dry vermouth, raspberry syrup, super foam

GOLDEN HOUR | 16
chamomile-infused tito's, fresh pineapple, fresh lemon, simple, yellow charteuse

SALON SOCIETY SOUR | 16
old forester bourbon, fresh lemon, simple, red wine caviar pearls, clarified and topped with pinot nior

BARTENDER FEATURE

MARIPOSA PALOMA | 18
Butterfly Pea infused Socorro Blanco, clarified and acid adjusted grapefruit cordial, Ancho Reyes poblano liquor, topped with grapefruit soda

CRAFTED BY: CAMERON BANKS

PARK HOUSE CLASSICS

PURPLE JACKETS | 17
empress 1908 gin, lemon, tonic

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
lalo tequila, lime juice, mineral water, turbo salt

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

PH SQUOZEN | 17
el tesoro blanco, cointreau, lime juice, agave



RAW SELECTIONS

Available 2 PM to 10 PM Tuesday through Saturday

YELLOWTAIL JALAPEÑO | 25
hamachi, jalapeño, cilantro, ponzu

SUSHI TACOS
(two piece minimum with choice of)
tuna 10 | salmon 10 | yellowtail 10 caviar 25 | A5 wagyu 18
guacamole, micro cilantro, sesame amazu

SEARED SCALLOP | 24
hokkaido scallop, foie gras, truffle

SPICY TUNA ROLL | 15
blue fin tuna, cucumber

AVOCADO ROLL | 8
sliced avocado, nori

Y.T.J. ROLL | 15
hamachi, jalapeño, cilantro, ponzu

TUNA ROLL | 14
blue fin tuna, nori

CALIFORNIA ROLL | 15
snow crab, cucumber, avocado

SALMON ROLL | 13
north pacific salmon, nori

DRAFT BEER

KILLIN' TIME | 8
Blonde Ale, Brazos Valley Brewing, Brenham

FROST BIER | 8
Kölsch, Frost Town Brewery, Houston

YELLOW ROSE IPA | 11
Lone Pint Brewery, Magnolia

VONDER BEER | 10
Amber Ale, Frost Town Brewery, Houston

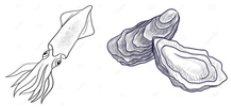
FREE SPIRITED

BELOW ZERO MULE | 10
ritual zero proof whisky, fresh lime juice,

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

ZERO SURPRISE | 10

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



SNACKS & BITES

Available 2 PM to 10 PM

PEI OYSTERS
½ dozen | 18 dozen | 36
mignonette, lemon, cocktail sauce

GUACAMOLE | 12
tortilla chips, salsa roja, queso fresco, escabeche

SHRIMP & PORK DUMPLINGS | 16
soja, plum, and sweet chili sauces

CRISPY BRUSSELS SPROUTS | 16
cauliflower, pickled beets, bacon, remoulade, pecorino

CALAMARI | 16
zucchini, red onion, grilled lemon, artichoke, spicy tomato ragu

TRUFFLED DEVILED EGGS | 16
truffle paste, chive, fresh black truffle

MARKET FRESH CRUDITÉS I 15
beet hummus, hazelnuts, chili, corn crackers

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

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

TRUFFLEFRIES | 12
parmesan, parsley, truffle mornay

CAVIAR SERVICE

IMPERIALGOLDENOSSETRA, 1oz | 120
KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg, chives, capers, onion brunoise

PIZZA

PEPPERONI | 14
pomodoro, chili flakes, parmesan

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

POMODORO | 12
crushed san marzano, mozzarella, oregano

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CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial	25 | 125
Moët & Chandon 'Dom Pérignon' 2015	60 | 300
Veuve Clicquot Ponsardin 'La Grande Dame' 2018	50 | 250
Franciacorta, Berlucchi, Extra Brut '61	16 | 65
Cremant d'Alsace Rosé, Hubert Meyer	16 | 65

WHITE WINE

Chablis, Albert Bichot, Domaine Long-Depaquit, 2023	18 | 72
Montagny 1er Cru, Vignerons Réunis, 2022	25 | 100
Anjou 'La Seigneurie' Leduc Frouin, 2024	16 | 65
Sancerre 'Origine' Matthias & Emile Roblin, 2024	20 | 80
Südtiroler Pinot Grigio, Abbazia di Novacella, 2025	16 | 65
Chardonnay, Little Boat, Russian River Valley, 2023	20 | 80
Sauvignon Blanc, Saint Clair, Marlborough, 2024	16 | 65

ROSÉ WINE

Costières de Nîmes, Rosé, Park House, 2025	14 | 49

RED WINE



AGLIANICO
della Bella Campagna



Taurasi, 'Le Suerte' Macchialupa, 2016	29 | 116
Château Ampélia, Castillon- Côtes de Bordeaux, 2019	18 | 72
Savigny-lès-Beaune, Domaine Pavelot, 2022	25 | 100
Rasteau 'Le Maestro' Guillaume Gonnet, 2020	16 | 65
Rosso di Montalcino, Tenuta Buon Tempo, 2024	18 | 72
Cabernet Sauvignon, Park House, Napa Valley, 2023	25 | 100
Pinot Noir, Angela, Willamette Valley, 2021	20 | 80