



SEASONAL COCKTAILS

HURRICANE SEASON | 16

appleton reserve rum, grand marnier, orgeat,
lime, honey, cinnamon

SCARLETT SIPPER | 16

tito's, galliano liqueur, lemon, orange,
banane du bresil

CAIPI-RITA | 24

casa dragones blanco, leblon cachaca, lime,
simple syrup, guarana soda

BABY TURTLE | 21

casa del sol reposado, lime, grapefruit,
cinnamon, campari, egg white

WOODFORD RESERVE: A SOCIAL GATHERING | 100

four person minimum
woodford reserve, chambord, yellow chartreuse,
lemon, mint

BARTENDER FEATURE

PEACHY BLOSSOM | 16

CRAFTED BY: CAMERON BANKS
ketel peach, lemon, peach puree, aperol, simple syrup,
orange bitters

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

casamigos blanco, lime juice, topo chico, turbo salt

BARREL AGED OLD FASHIONED | 22

makers mark 46, demerara, orange bitters

PH SQUOZEN | 17

el tesoro blanco, cointreau, lime juice, agave

DRAFT BEER

LUCKY LAUNCH DAY | 8

Lager, Starbase Brewing, Houston

SOUTHERN STAR BOMBSHELL | 8

Blonde Ale, Southern Star Brewing, Conroe

YELLOW ROSE IPA | 11

Lone Pint Brewery, Magnolia



RAW SELECTIONS

Available after 5 o'clock

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 | tokkuri | bottle

KUMO 'Cloud of Desire'

11 | 22 | 48

Nigori Junmai (500 ml)

TATSURIKI 'Oyster's Friend'

16 | 32 | 100

Junmai

KATSUYAMA 'Gift of Ken'

25 | 50 | 150

Junmai Ginjo

KUBOTA クボタ

14 | 28 | 80

Junmai Daiginjo

RYUJIN SHOZU 'Dragon god'

19 | 38 | 110

Junmai Daiginjo

HEAVENSAKE 'Label Noir'

27 | 56 | 160

Junmai Daiginjo Tatenokawa

KAMOIZUMI 'Summer Snow'

13 | 26 | 55

Nigori Ginjo (500 ml)

GUNMA IZUMI 'Yamahai Gunfire'

12 | 24 | 70

Honjozo

KIKUSUI SHOZU 'Karakuchi'

12 | 24 | 70

Honjozo

UCHIGASAKI 'Demon Slayer'

13 | 26 | 75

Honjozo

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

PEI OYSTERS

1/2 dozen | 18 dozen | 36
mignonette, lemon, cocktail sauce

GUACAMOLE | 12

tortilla chips, salsa roja, queso fresco

SHRIMP DUMPLINGS | 24

gulf shrimp, ponzu beurre blanc, chili garlic, caviar

GRILLED OCTOPUS | 21

chorizo, potato croquette, sea beans, saffron aioli

CRISPY BRUSSELS SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

CALAMARI | 16

zucchini, summer squash, spicy ragu, sweet chili aioli

CRAB DEVEILED EGGS | 16

cowboy butter, preserved lemon, crispy onion

MARKET FRESH CRUDITÉS | 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

TRUFFLE FRIES | 12

parmesan, parsley, truffle mornay

DOMUS CAVIAR

KALUGA HYBRID, 1oz | 95

PLATINUM OSSETRA, 2oz | 190

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



BY THE GLASS

CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial	25 125
Veuve Clicquot Ponsardin 'La Grande Dame' 2015	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, 2022	16 65
Sancerre, Michel Thomas & Fils, 2023	19 76
Chardonnay, Little Boat, Russian River Valley, 2022	20 80
Vermentino, Duchman, Texas High Plains, 2023	16 65
Sauvignon Blanc, Saint Clair, Marlborough, 2023	16 65

ROSÉ WINE

Costières de Nîmes, Rosé, Park House, 2023	14 49
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RED WINE



AGLIANICO
from the Basilicata region

AGLIANICO del VULTURE 'Titolo' Elena Fucci, 2021



25 | 100

Château Caronne Ste Gemme, Haut-Médoc, 2018	23 94
Santenay, Les Prarons Dessous, Saint-Genys, 2020	25 100
Rasteau 'Le Maestro' Guillaume Gonnet, 2020	16 65
Rosso di Montalcino, Poggio dell'Aquila, 2022	20 80
Rioja Reserva, Hermanos Peciña 'Señorio' 2016	20 80
Cabernet Sauvignon, Park House, Happy Canyon, 2018	25 100
Pinot Noir, Angela, Willamette Valley, 2021	20 80