



SEASONAL COCKTAILS

WINTER WILD CARD | 22

casa dragones blanco, st germain, grapefruit, crème de violette, elderflower tonic

SMOKEY ROSE | 18

montelobos mezcal, crème de cassis, lemon, orgeat

WOODFIRE ENIGMA | 18

woodford bourbon, apple cider, lemon, honey, cinnamon sugar

BARREL AGED OLD FASHIONED | 22

makers mark 46, demerara, orange bitters

VELVET DREAM | 34

milk-clarified casa dragones reposado, coconut, drambuie, pineapple

EL DORADO | 27

macallan double cask 12 year, ginger, lemon, licor 43

BARTENDER FEATURE

CIN-FUL DELIGHT | 20

CRAFTED BY: EMILY MARTINEZ
hennessy vs, cinnamon syrup, lemon, ginger

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

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

TATSURIKI 'Oyster's Friend' 16 | 32 | 100

Junmai Ginjo

KATSUYAMA 'Ken' 25 | 50 | 150

Junmai Ginjo

KUBOTA 14 | 28 | 80

Junmai Daiginjo

RYUJIN SHOZU 'Dragon God' 19 | 38 | 110

Junmai Ginjo

JOZEN 'Indigo' 16 | 32 | 95

Junmai Daiginjo

GUNMA IZUMI 'Yamahai' 12 | 24 | 70

Honjozo

KIKUSUI SHOZU 12 | 24 | 70

Honjozo

UCHIGASAKI 'Demon Slayer' 13 | 25 | 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 BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

CALAMARI | 16

zucchini, summer squash, spicy ragu, sweet chili aioli

CRAB DEILED EGGS | 16

cowboy butter, preserved lemon, crispy onion

MARKET FRESH CRUDITÉS | 15

butternut squash hummus, hazelnuts, chili, 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 | 130 2 oz | 250

warm blinis, crème fraîche, chopped eggs, 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, 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, 2022	18 72
Saint-Romain, en Chevrot, Guillemard-Clerc, 2022	25 100
Anjou 'La Seigneurie' Leduc Frouin, 2022	16 65
Sancerre 'Les Chasseignes' Raphaël Midoir, 2022	19 76
Alto Adige Pinot Grigio, Abbazia di Novacella, 2023	17 68
Chardonnay, Little Boat, Russian River Valley, 2022	20 80
Sauvignon Blanc, Saint Clair, Marlborough, 2023	16 65

ROSÉ WINE

Costières de Nîmes, Rosé, Park House, 2023	14 49
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NEW YEAR'S ALLA TOSCANA

Benvenuto 2025



BRUNELLO DI MONTALCINO Castello Romitorio, 2018	30 120
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RED WINE

Château Caronne Ste Gemme, Haut-Médoc, 2018	23 94
Bourgogne 'Les Grandes Cavelles' Lejeune, 2022	17 135
Cairanne 'Le Brave' Guillaume Gonnet, 2022	16 65
Rosso di Montalcino, Poggio dell'Aquila, 2022	20 80
Rioja Reserva, Hermanos Peciña 'Señorio' 2016	20 80
Cabernet Sauvignon, Dry Creek Vineyard, 2021	21 84
Pinot Noir, Angela, Willamette Valley, 2019	20 80