



## 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

### DEVILED EGGS | 9

crispy capers, bacon, fresno chili

### MARKET FRESH CRUDITÉS | 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 | 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

### 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