



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

WOODFORD RESERVE: A SOCIAL GATHERING | 100

woodford reserve, chambord, yellow chartreuse,
lemon, peppermint

BARTENDER FEATURE

FLORAL FIXATION | 17

CRAFTED BY: KAITLYNN O'BRIEN

ketel one peach & orange blossom, empress 1908 gin,
st. germain, lemon, mint sprig, lavender 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

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

11 | 22 | 48

Nigori Junmai (500 ml)

TATSURIKI 'Oyster's Friend'

16 | 32 | 100

Junmai

KATSUYAMA 'Ken'

25 | 50 | 150

Junmai Daiginjo

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'

12 | 24 | 70

Honjozo

KIKUSUI SHOZU

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 BRUSSEL SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

CALAMARI | 16

zucchini, summer squash, spicy ragu, sweet chili aioli

CRAB DEVILED 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
Le Chemin du Roi, Brut 'Luminous'	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, Olivier Foucher, 2023	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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DESTINATION CALABRIA
Autochthonus Red Wine from the Mezzogiorno



CIRÒ Riserva Superiore 'Damis' DuCropio, 2015 18 | 72

RED WINE

Château Caronne Ste Gemme, Haut-Médoc, 2018	23 94
Santenay, Les Prarons Dessous, Saint-Genys, 2020	25 100
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, Park House, Happy Canyon, 2018	25 100
Pinot Noir, Angela, Willamette Valley, 2019	20 80



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