



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 | 14

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 | 120 2 oz | 230

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 Ponsardin 'La Grande Dame' 2012 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 Midior, 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

SPECIAL WINE FEATURE

PreludetoanItalianHoliday

Barolo Bussia, Podere Ruggeri Corsini, 2017 29 | 116

RED WINE

Château Sénéjac, Haut-Médoc, 2019 23 | 94

Bourgogne 'Les Grandes Cavelles' Lejeune, 2022 17 | 135

Cairanne 'Le Brave' Guillaume Gonnet, 2020 16 | 65

Maremma Toscana, Nittardi 'Ad Astra' 2020 16 | 65

Cabernet Sauvignon, Dry Creek Vineyard, 2021 21 | 84

Pinot Noir, Angela, Willamette Valley, 2019 20 | 80



SEASONAL COCKTAILS

PURPLE JACKETS | 14

empress gin, lemon, honey, tonic

MIZUNARA MULE | 34

casa dragones reposado, chambord, lime, ginger beer, topo chico

JUNGLE RUM-BLE | 16

appleton rum, banana liquor, lime, pineapple, papaya, angostura, coconut ice, aperol

BARTENDER FEATURE

ISLAND IN THE SUN | 18

CRAFTED BY: KAITLYNN O'BRIEN

tito's, ancho reyes verde, passion fruit, lemon
owen's sparkling cranberry, tajin

PARK HOUSE CLASSICS

BARREL AGED OLD FASHIONED | 22

makers mark 46, demerara, orange bitters

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

PATIO SPRITZES

YUZU SPRITZ | 17

casa dragones blanco, grand marnier, agave, yuzu, topo chico

ROSÉ | 16

rosé de provence, lillet blanc, st germain, prosecco

THAT'S PEACHY | 14

peach liquor, peach purée, lemon, prosecco



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 4oz / tokkuri 8oz / bottle 720ml

JOZEN 'NAMAZAKE' 32

Junmai Ginjo (300ml bottle)

13 | 25 | 75

JOZEN 'NIGORI'

Junmai Ginjo

14 | 28 | 85

AIZU CHUSKO

Junmai

16 | 32 | 95

HOURLAI

Junmai Ginjo

21 | 42 | 125

JOZEN 'INDIGO'

Junmai Daiginjo

12 | 24 | 70

GUNMA IZUMI

Yamahai Honjozo

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

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