

Parque 1055

Lunch Menu

CALIFORNIA CUISINE

SHARABLES

Small plates

MEZZE PLATE / 18

hummus / spice / olive oil / seasonal farm veggies
cured olives / crostini *(available gf, vegan)*

CRISPY ARTICHOKE HEARTS ^{ve} / 15

lemon remoulade / chive / lemon wedge *(available vegan)*

ROTATING CHEESE & CHARCUTERIE BOARD / 25

chef's accoutrements / 3 meats / 3 cheese

PARQUE POCKETS / 19

braised beef / caramelized onion / swiss
cabbage / horseradish cream

SALT & PEPPER CALAMARI / 20

fresh chilis / parsley / lemon wedge / cilantro aioli

CALIFORNIA STUFFED AVOCADO* ^{gf} / 22

snow crab / cucumber / spicy mayo /
fresh ponzu / roe

FRIED SAND DABS / 16

lemon remoulade / chive / lemon wedge

SEARED BRUSSEL SPROUTS / 12

applewood smoked bacon / grapes / parmesan
balsamic wine reduction / lemon vinaigrette
(available gf, vegan)

MINI SURF & TURF* ^{gf} / 27

sesame ahi tuna / seared filet / beef glaze / lemon
olive oil / seaweed salt / fried capers

RED SAUCE FLATBREAD ^{ve} / 19

marinara / mozzarella / basil / garlic oil
(available vegan)

POTATO & FUNGI WHITE FLATBREAD ^{ve} / 21

swiss / mushrooms / bechamel sauce
herbs / balsamic glaze / garlic oil

PEPPERONI FLATBREAD / 21

tomato sauce / mozzarella / parsley / garlic oil

MAIN PROVISIONS

MARY'S 1/2 CHICKEN CUTLET ^{gf} / 27

chimichurri marinade / potato arugula salad / remoulade

PARQUE'S BUTCHER'S STEAK* ^{gf} / 35

chimichurri marinade / choice of house potatoes / aioli

MARKET VEGETABLE PASTA / 19

cherry tomato / seasonal veggies / butter / garlic / wine
grilled lemon / parsley *(available vegan)*

ON BREAD

All sandwiches come with choice of
fries or side salad

PARQUE BURGER* / 24

brioche / applewood smoked bacon / aged cheddar
balsamic grilled onion / garlic aioli
*add farm egg +3

BEEF DIP / 24

shaved roast beef / swiss / caramelized onion
sweet pepper / garlic aioli / chive / beef jus
horseradish cream

FRIED CHICKEN SAMMIE / 22

brioche / chicken thigh / chef's slaw / pickled
cucumber / spicy mayo

BBQ PORK BANH MI / 21

french roll / pickles / cilantro / jalapeño / butter
garlic aioli

AHI TUNA SAMMIE* / 26

toasted ciabatta / ponzu / slaw / spicy mayo

VEGGIE PANINI ^{ve} / 18

griddled sourdough / eggplant / zucchini / squash
tomato / lettuce / red onion / basil / eggless aioli

PARQUE HOUSE CLUB / 24

toasted sourdough / applewood smoked bacon
roast turkey / avocado / lettuce / tomato / garlic aioli

AVOCADO TOAST ^{ve} / 16

sourdough / pickled tomato & red onion / greens
sunflower seed / sea salt
*add farm egg +3

SOUPS & SALADS

Add to any salad: grilled chicken \$8 / *seared salmon \$12
*grilled steak \$14 / *grilled tuna \$14

SEASONAL FARM SOUP 7 / 10

chef's choice

CLASSY CLAM CHOWDER / 16

new england style / bacon / leek / cream / butter
toasted bread

SPRING MIX SALAD ^{gf} ^{ve} / 8

spring mix / carrot / tomato / red onion / house dressing

HAIL CAESAR / 16

hand torn romaine hearts / aged parmigiano blend
crostini / classic dressing *(available gf)*

THE ATM ^{gf} / 18

avocado / tomato / mozzarella / red onion / lettuce mix
roasted corn / sunflower seeds / cilantro vinaigrette
(available vegan)

LOCAL CITRUS SALAD ^{gf} ^{ve} / 16

gem lettuce mix / pistachio / goat cheese / balsamic
reduction / sea salt / black pepper / citrus vinaigrette
(available vegan)

*Consuming raw or undercooked meats or seafood can increase the risk of foodborne illness. Please let us know of any special dietary or allergy-related conditions. Creative culinary team: Menu by John Wayne Formica. Executive Chef Greg Murphy.

COCKTAILS

All cocktails / \$15

- 1055 Spritz**
local apéritif / prosecco / sparkling

Parq Marg
blanco tequila / house sour / orange shrubb / volcanic salt

Impromptu #1
potato vodka / blood orange / vermouth / local honey

No Bad Days
jalapeño infused tequila / mezcal / pineapple / lemon / ginger

Fresh Picked
rye / apple brandy / lemon / ginger / Anna's Hazy Dry Cider

Sweet N' Smoky
mezcal / Brucato 'Orchards' amaro / rosso vermouth

- Angeleno Boulevard**
bourbon / 'Angeleno' amaro / bianco vermouth

Coastal Tiki
sugar cane rum / bitter apéritif / pineapple / lime / tiki bitters

Sunday Drive
gin / grapefruit / elderflower / tonic / rosemary

Barrel Aged Old Fashioned
'Krobar' whiskey / sugar / angostura chocolate bitters

Cafecito
vanilla infused vodka / coffee liqueur / orange bitters

Parque Sangria
housemade sangria / spice + everything nice

WINE LIST

BY THE GLASS	6oz / 9oz / Bottle
SPARKLING	
Prosecco, Contessa '1925', Italy	10 / 15 / 39
Prickly Pear Sparkling Cider, Dreamcôte, Santa Barbara	18 / 27 / 69
WHITES	
Pinot Grigio, Abbazia di Novacella, Italy	15 / 23 / 56
Sauvignon Blanc, Turning Tide, Santa Ynez	10 / 15 / 39
Pinot Blanc, Union Sacré, Paso Robles	13 / 20 / 47
Chardonnay, Sandhi 'Central Coast', Santa Barbara	15 / 23 / 55
Chardonnay, Rombauer 'Carneros', Napa Valley	21 / 32 / 80
SKIN CONTACT	
Pinot Noir Rosé, Presqu'île, Santa Maria	16 / 24 / 59
Orange Riesling, Doctor's Orders, Santa Barbara	18 / 27 / 69
REDS	
Pinot Noir, Storm 'SBC', Santa Barbara	16 / 24 / 59
Red Blend, Caliza 'End Of Day', Paso Robles	17 / 26 / 63
Cabernet Sauvignon, Opolo 'Summit Creek', Paso Robles	14 / 21 / 51
Cabernet Sauvignon, Cultivar 'North Coast', Napa Valley	18 / 27 / 69

BY THE BOTTLE

- SPARKLING**

Brut, Champagne Louis Roderer 'Collection 244', France 125

Brut Rosé, Champagne Billecarte, France 160

- WHITES**

Sancerre, Dominique Roger 'Domaine du Carrou', France 74

Chardonnay, Remi Jobard Cote d'Or Blanc 'Vieilles Vignes', France 65

Riesling, Selbach-Oster 'Incline', Germany 40

White Blend, Margerum 'M5', Santa Barbara 65

Chardonnay, Stag's Leap 'Karia', Napa Valley 99

- SKIN CONTACT**

Rosé, La Bernarde 'Cotes de Provence', France 65

- REDS**

Pinot Noir, Sanford 'Sanford & Benedict', Santa Rita Hills 75

Pinot Noir, Tolosa '1772', Paso Robles 110

Red Blend, Giornata 'Il Campo Rosso', Paso Robles 56

Syrah, Ojai Vineyard 'Roll Ranch', Ojai 100

Syrah, Stolpman 'Estate', Santa Ynez Valley 72

Zinfandel, Dashe 'Dry Creek Reserve', Sonoma 80

Tempranillo, Muga Rioja Reserva, Spain 80

Cabernet Franc, Lieu Dit, Santa Ynez Valley 60

Cabernet Sauvignon, Austin Hope 'Reserve', Paso Robles 130

Cabernet Sauvignon, Heitz Cellars, Napa Valley 145

Cabernet Sauvignon, Alpha Omega, Napa Valley 210

Bordeaux Blend, Two Squared, Napa Valley 98

Bordeaux Blend, Château Chauvin Saint-Émilion 'Grand Cru', France 175

BEERS

ON TAP

- Michelob Ultra / 6

Modelo Lager / 7

Dos Topas Lager / 7

805 Blonde Ale / 7

Neighborhood Pale Ale / 7

Institution Ale Mosaic IPA / 7

Madewest Hazy IPA / 7

Enegren Schroner Tag Hefeweizen / 7

BOTTLES & CANS

- 14 Cannons Catorce Lager / 7

Ventura Coast Beachscape Pilsner / 6

Enegren Valkyrie Amber Ale / 6

Institution Ale White Walls Citra IPA / 6

Anna's Hazy Cider / 6

Seasonal Can / 6

Best Day N/A Kolsch / 6

ZERO PROOF

- Magic Lemonade / 7**
housemade lemonade / butterfly pea flower tea

No-Daze / 7
spirit-free spicy tequila / spirit-free mezcal pineapple / ginger / lemon

No-Mule / 7
ginger / lime / sparkling

No-Rita / 7
spirit-free tequila / house sour / volcanic salt

SOFT DRINKS

- Coke

Diet Coke

Coke Zero

Black Iced Tea

Acqua Panna

Dr. Pepper

Sprite

Lemonade

Tropical Iced Tea

San Pellegrino

HOT TEAS

Teamotions; certified organic

- Vanilla Earl Grey

Lemon Vanilla Green Tea

Passionfruit Jasmine Green Tea

Caffeine-Free Rooibos Coconut Chai

Caffeine-Free Peppermint Cream

Caffeine-Free Apple Cinnamon Chamomile

COFFEE & ESPRESSO