



Brunch Menu

CALIFORNIA CUISINE

OMELETTES

CHORIZO / 19
onion / peppers/ cheddar / chipotle aioli
house potatoes

VEGGIE / 19
tomatoes / onions / jalapenos / avocado /
house potatoes

+BACON or SAUSAGE +4

ON BREAD

AVOCADO TOAST / 16
sourdough / pickled tomato / red onion
greens / sunflower seed / sea salt

PARQUE BURGER / 24
brioche / applewood smoked bacon / aged
cheddar / balsamic grilled onion / garlic aioli
*add farm egg +4

BEEF DIP / 24
shaved roast beef / swiss / caramelized onion
sweet pepper / garlic aioli / beef jus
horseradish cream

CHICKEN SAMMIE / 22
ciabatta / avocado / arugula / tomato / grilled
chicken breast / swiss cheese / red pepper aioli

FLATBREADS

PEPPERONI / 21
tomato sauce / mozzarella / parsley / garlic oil

RED SAUCE / 19
marinara / mozzarella / basil / garlic oil
(available vegan)

SALADS

HAIL CAESAR / 16
hand torn romaine hearts / aged parmigiano
blend / crostini / classic dressing (available gf)

MIXED GREENS / 8
spring mix / carrot / tomato / red onion
house dressing

PARQUE COBB / 17
baby gem / hard boiled eggs / bacon / tomato
blue cheese / chicken / avocado / ranch dressing

BENEDICTS

CLASSIC / 18
canadian bacon / poached eggs
hollandaise

CALIFORNIA / 16
spinach / avocado / poached eggs
hollandaise

+SALMON or LOX or CRAB CAKES +8

EGGS YOUR WAY

CLASSIC / 15
2 eggs your way / toast / house potatoes
BURRITO / 17
potatoes / peppers / onions / bacon / egg
cheese / house salsa

SANDWICH / 17
egg / cheese / croissant
+BACON or SAUSAGE +4

STEAK & EGGS / 38
house potatoes / eggs your way / house salsa /
side of toast

SWEET EATS

BUTTERMILK PANCAKES / 14
powder sugar / real maple syrup
whipped butter

FRENCH TOAST / 14
powder sugar / real maple syrup /
whipped butter

YOGURT PARFAIT / 10
greek yogurt / berries / granola / honey

SIDES +4

HOUSE POTATOES
house seasoning / onions /
peppers

BREAD
wheat / sourdough / plain or
everything bagels / croissant

TOMATOES
herb roasted or sliced

BACON

SAUSAGE

AVOCADO

FRUIT

*Consuming raw or undercooked meats or seafood can increase the risk of food borne illness. Please let us know of any special dietary or allergy-related conditions. Creative culinary team: Executive chefs Rafael Lopez & David Alonso.

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

6oz / 9oz / Bottle		
SPARKLING		
Prosecco, Contessa '1925', Italy	10 / 15 / 39	
Roederer Brut CA	18 / 27 / 69	
La Lieff Grenache Rose, Los Alamos	18 / 27 / 69	
Champagne Billecart France	190	
WHITES		
Rombauer Chardonnay, Napa	21 / 32 / 80	
Rombauer Sauvignon Blanc, Sonoma Napa	14 / 21 / 59	
Gainey Sauvignon Blanc, Santa Ynez	12 / 17 / 46	
Tolosa Chardonnay, Central Coast	16 / 24 / 63	
Union Sacre Pinot Blanc, Monterey	13 / 20 / 47	
Stoplman Uni Chard/Rous, Santa Barbara	16 / 24 / 63	
Margerum M5 White Blend, Santa Barbara	65	
ROSE		
La Lieff Gigi Rose, Los Alamos	15 / 23 / 60	
Presqu'ile Rose, Santa Maria	59	
Dragonette Grenache Rose, Santa Ynez	68	

BEERS

ON TAP

- Michelob Ultra / 6
- Modelo Lager / 7
- 805 Blonde Ale / 7
- Red Engine Hazy IPA / 7
- MadeWest Brewery / 7
- Ventura Coast Brewery / 7
- Institution Brewery / 7
- Topa Topa / 7

BOTTLES & CANS

Ask about our rotating
beers, ciders & Non-Alcoholic
options

6oz / 9oz / Bottle		
REDS		
Zotovich Pinot Noir, Santa Rita Hills	18 / 27 / 69	
Babcock Carignan, Santa Barbara	17 / 26 / 63	
Adelaida Cabernet Sauvignon, Willow Creek	18 / 27 / 69	
Justin Cabernet Sauvignon, Paso Robles	18 / 27 / 69	
Austin Hope Reserve Cabernet, Paso Robles	180	
Lieu Dit Cabernet Franc, Santa Ynez	80	
Alpha Omega Cabernet Sauvignon, Napa Valley	210	
Two Square Bordeaux Blend, Napa Valley	98	
Ojai Valley Roll Ranch Syrah, Ojai	100	
Two Square Cabernet Sauvignon, Napa Valley	105	
Stoplman Reserve Syrah, Los Olivos	72	
Sanford and Benedict Pinot Noir, SRH	80	
Herman Story On the Fence Merlot, Paso Robles	140	
Herman Story Milk and Honey Temp Syrah, Paso Robles	110	

ZERO PROOF

Magic Lemonade / 6
house made lemonade / butterfly pea flower
tea

No-Daze / 10
spirit-free spicy tequila / spirit-free mezcal
pineapple / ginger / lemon

No-Mule / 7
ginger / lime / sparkling

No-Rita / 10
spirit-free tequila / house sour / volcanic salt

SOFT DRINKS

- Coke
- Diet Coke
- Coke Zero
- Iced Tea
- Acqua Panna
- Dr. Pepper
- Sprite
- Lemonade
- San Pellegrino

HOT TEAS

Ask your server
Steven Smith Teamaker

COFFEE & ESPRESSO

Let Us Host
Your Special Event
Contact us to reserve space!
805-619-1055
or
info@Parque1055.com