

Dinner Menu

CALIFORNIA CUISINE

APPETIZERS

SEA

-  **SEAFOOD TRIO* / 29** 
yellow tail crudo / seared salmon / seared ahi
ponzu / masago / fresno chili / watermelon radish
wasabi
- WESTERN MUSSELS / 19**
butter / white wine / garlic / jalapeno / thai basil
grilled bread (available GF)
-  **MINI SURF & TURF* / 27**
sesame ahi tuna / seared prime filet mignon / beef
demi / capers / seaweed salt / spicy aioli
- TUNA TARTARE / 20**
raw tuna / dijon mustard / lime / pickled cucumber
pickled onion / watermelon radish / capers / quail egg
- FRIED SAND DABS / 16**
lemon remoulade / lemon wedge / fries
- SHRIMP COCKTAIL / 20** 
jumbo shrimp / celery / avocado / lime tortilla

RANCH

-  **PARQUE POCKETS / 19**
braised beef / caramelized onion / swiss
cabbage / horseradish cream
- CHEESE & CHARCUTERIE BOARD / 25**
chef's accoutrements / 3 meats / 3 cheeses
pistachios / walnuts / olives / gherkins / dates
mustard / marmalade
- BRUSSEL SPROUTS / 12**
dates / bacon / capers / garlic aioli / maple syrup
parmesan
-  **1055 WINGS / 17**
sriracha-honey sauce / toasted sesame seeds
-  **AWARD-WINNING SHORT RIB SHARE / 22** 
short rib / pomegranate / celery root

FARM

- MEZZE PLATE / 18** 
hummus / olive oil / seasonal farm veggies
cured olives / crostini
(available GF, Vegan)
-  **CRISPY ARTICHOKE HEARTS / 15** 
lemon remoulade / lemon wedge

 Popular at Parque

SOUPS & SALADS

- Add to any salad: grilled chicken \$8
*seared salmon \$12 / *grilled steak \$14
*grilled tuna \$14 / shrimp \$12
- SEASONAL FARM SOUP / 7 / 10**
chef's choice
 -  **CLASSY CLAM CHOWDER / 16**
new england style / bacon / leek / cream / grilled baguette
 - SPRING MIX SALAD / 8 half / 16 full**  
spring mix / carrot / tomato / red onion / choice of dressing
 - HAIL CAESAR / 8 half / 16 full**
romaine hearts / shaved parmesan / crostini / classic caesar
dressing (available GF)
 - LOCAL CITRUS SALAD / 16**  
spring mix / pistachio / goat cheese / fennel / balsamic
reduction / sea salt / citrus vinaigrette
(available Vegan)
 -  **ATM / 18**  
avocado / tomato / mozzarella pearls / red onion
lettuce mix / grilled corn / sunflower seeds / cilantro
vinaigrette
(available Vegan)
 - PARQUE COBB / 17** 
romaine hearts / hard-boiled egg / bacon / tomato
blue cheese / chicken / avocado / ranch dressing

SIDES

- PARQUE WHIPPED POTATOES / 10** 
cream / butter / salt
- HOUSE FRIES / 10**
parmesan / parsley / garlic aioli
add truffle oil +3 (available Vegan)
- SPICY & SWEET POTATO FRIES**
2 dipping sauces
spicy pepper aioli / marshmallow creme sauce

MAIN PROVISIONS

SEA

- PARQUE SALMON* / 34** 
celery root puree / broccolini / lemon butter sauce
micro greens
-  **ALASKAN HALIBUT / 52** 
chive risotto / lemon butter sauce / broccolini
- SEAFOOD PASTA / 35**
fettuccine / salmon / clams / mussels
creamy tomato sauce / basil / grilled baguette
- JUMBO SHRIMP SCAMPI / 35** 
chive risotto / arugula / caper lemon butter sauce
- BRANZINO / 38**
butter lemon sauce / potato / coral crust

RANCH

-  **PAN ROASTED MARY'S CHICKEN / 27**
chimichurri marinade / potato arugula salad
garlic aioli
- FLAT IRON STEAK* / 35** 
whipped potatoes / broccolini / chimichurri

PRIME FILET MIGNON* / 54

whipped potatoes / pickled onion / snap peas

-  **BRAISED SHORT RIB / 36** 
farm veggie risotto / scallion ginger sauce
au jus / chives
-  **PARQUE BURGER* / 24**
brioche / bacon / aged cheddar
balsamic grilled onion / garlic aioli
choice of fries or salad
*add farm egg +4

FARM

- FARM VEGGIE RISOTTO / 25**  
zucchini / squash / mushroom / eggplant / aged
parmigiano / white wine / porcini dust / butter
sea salt
- MARKET VEGETABLE PASTA / 19** 
cherry tomato / seasonal veggies / butter garlic
wine / parsley (available GF & Vegan)

FLATBREADS

- PROSCIUTTO FLATBREAD / 21**
prosciutto / artichokes / tomato / parmesan
balsamic glaze
- PEPPERONI FLATBREAD / 21**
tomato sauce / mozzarella / parsley
garlic oil
- RED SAUCE FLATBREAD / 19** 
marinara / mozzarella / basil / garlic oil
(available vegan)
-  **POTATO & FUNGI FLATBREAD / 21** 
swiss / mushrooms / bechamel sauce
herbs / garlic? / garlic oil

Gluten-Free Pasta & Bread available

- Salad Dressings**
Housemade: cilantro vinaigrette / ranch
citrus vinaigrette / caesar / blue cheese
-  Available Gluten-Free
-  Available Vegetarian
- Please ask your server for Vegan options

- MAC-N-CHEESE / 12** 
cheddar sauce / parmigiano / breadcrumbs

- BROCCOLINI / 12** 
garlic / sherry vinaigrette / chili flakes

-  **CRISPY SMASHED POTATOES / 10** 
house spice / pepper aioli / parsley
sea salt

COCKTAILS

All cocktails / \$15

1055 Spritz

local 'Atost' apéritif / prosecco / sparkling

Parque Marg

blanco tequila / house sour / pea blossom / volcanic salt

Bob's Impromptu No. 1

potato vodka / blood orange / local honey

No Bad Days

jalapeño-infused tequila / mezcal / pineapple / lemon ginger

Sweet N' Smoky

make it smokier +\$2

mezcal / Brucato 'Orchards' amaro / rosso vermouth

Parque Rose

empress elderflower rose gin / fevertree light tonic

make it a martini

Santa Paula Lemon Drop

potato vodka / lemon / simple syrup / sugar rim

Spicy Blood Orange

jalapeno-infused tequila / blood orange / agave house sour

French 75

gin / lemon juice / simple syrup / prosecco

Coastal Tiki

sugar cane rum / bitter apéritif / pineapple / lime

Sunday Drive

gin / grapefruit / elderflower / tonic / rosemary

Barrel Aged Old Fashioned

smoke it up +\$2

whiskey / sugar / angostura chocolate bitters

Parque Espresso

vanilla-infused vodka / Mario's hard espresso / simple syrup

Parque Sangria

housemade sangria / cinnamon stick / Anna's Cider

Frequent Flyer

bourbon / Angelino Amaro / 'Atost' apéritif / lemon

Flights (pricing varies)

margaritas / mimosas / rotating seasonal flavors

Ultimate Bloody Mary or Maria

tequila or vodka / house-made Bloody Mary mix horseradish

Margarita Tower
variety of flavors
\$55

WINE LIST

SPARKLING

6oz / 9oz / Bottle

Brut, Roederer, CA

18 / 27 / 69

Brut, Sparkling, Gambino Italy

12 / 16 / 30

Prosecco, Contesa 1925, Italy

10 / 17 / 45

Champagne Billecart France

/190

WHITES

Chardonnay, Rombauer, Napa

21 / 30 / 80

Sauvignon Blanc, Rombauer, Napa

14 / 21 / 59

Sauvignon Blanc, Honig, Napa

15 / 22 / 61

Sauvignon Blanc, Justin, Central Coast

13 / 19 / 54

Chardonnay, Tolosa, Central Coast

16 / 24 / 63

Pinot Gris, Brassfield, High Valley North Coast

13 / 17 / 47

White Blend, McPrice Myers, Beautiful Earth,
Paso Robles

16 / 24 / 63

ROSÉ

Rosé, BY.OTT Cotes de Provence, France

15 / 20 / 45

Rosé of Grenache, Boucher Wines

Cray Cray Rosé, Ojai

12 / 16 / 40

Rosé, Justin, Paso Robles

12 / 16 / 40

REDS

6oz / 9oz / Bottle

Pinot Noir, Tolosa, Edna Valley

18 / 27 / 69

Cabernet Sauvignon, Justin, Paso Robles

14 / 21 / 50

Petite Syrah, Santa Paula Cellars, Santa Paula

18 / 27 / 69

Red Blend, Caliza End of Day Red Cuvee,
Paso Robles

14 / 18 / 51

Red Blend Boucher Wines, CHILL, Red

14 / 18 / 51

Cabernet Sauvignon, Opolo, Summit Creek,
Paso Robles

14 / 18 / 72

Cabernet Sauvignon, Alpha Omega, Napa Valley

180

Red Blend, Two Square, Napa Valley

110

Syrah, Ojai Valley Roll Ranch, Ojai

98

Syrah, Stolpman Reserve, Los Olivos

105

Cabernet Sauvignon, Austin Hope Reserve,
Paso Robles

130

Popular at Parque

Discover our upcoming
events & book your special
occasion with us!



BEERS

ON TAP

Michelob Ultra / 6

Modelo Especial / 7

805 Blonde Ale / 7

Red Engine Hazy IPA / 7

MadeWest Brewery / 7

Ventura Coast Brewery / 7

Institution Brewery / 7

Topa Topa / 7

Rotating Taps

BOTTLES & CANS

Ask about our rotating
beers, Anna's Ciders &
Non-Alcoholic options

ZERO PROOF

Magic Lemonade / 6
housemade lemonade / butterfly pea
flower tea

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

No-Mule / 7
ginger / lime / sparkling

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

Cucumber Spritz / 8
cucumber / mint / lime

SOFT DRINKS

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

HOT TEAS

Ask your server for our
variety

COFFEE & ESPRESSO