

BURGERS

SERVED WITH FRIES / BBQ SEASONED FRIES +2
TRUFFLE FRIES OR ONION RINGS + \$3

CLASSIC \$15

Angus chuck topped with american cheese, pickles, lettuce, tomato, sweet onions, park sauce on a sesame bun

CAJU \$15

Angus chuck topped with american cheese, cascabella cali spread, lettuce, tomato, caramelized onions, pickles on a sesame bun

TRUFFLE \$17

Angus beef chuck topped with muenster cheese, cornichons caramelized onions, truffle spread on a sesame bun

50/50 \$17

Pork chorizo and beef chuck angus topped with asadero cheese, jalapeño mayo, avocado slices, tomato, onions, lettuce on sesame bun

INSIDE THE PARK

GNOME RUN \$20

Classic Burger served with fries and bartender's choice draft beer

BRUNCH

FRI-SUN 11AM-3PM

CROISSANT SANDWICHES \$15

Choice of meat: 50/50 patty, honey smoked ham, breakfast sausage, or bacon with roasted garlic aioli, muenster cheese and fried egg in a croissant

MELT ME TUNA! \$17

Homemade white tuna salad with jalapeños, green onion, celery, duke's mayo. Topped with grilled tomatoes, truffle sauce, muenster cheese on toasted country sourdough bread

IMPOSSIBLE BURGER

+ \$5 patty with vegan cheese

CHICKEN

SERVED WITH FRIES / BBQ SEASONED FRIES +2
TRUFFLE FRIES OR ONION RINGS + \$3

6 WINGS OR 3 TENDERS \$16

Crispy chicken with your favorite sauce topped with chives

BBQ Dry Rub - General Tso - Ancho Honey Lime -

Toasted Chile Arbol - Mango Habanero

HOT CHICKEN SANDWICH \$15

Crispy chicken tenders tossed in toasted chile arbol oil topped with jalapeño dressing coleslaw, sweet pickles on a sesame seed bun

THE GENERAL SANDWICH \$15

Crispy chicken tenders tossed in the generals sauce, asian slaw, garlic furikake, kewpie mayo on a sesame seed bun

SALADS

BERRY FRESH \$12

Fresh mixed berries, oranges, white balsamic and yogurt vinaigrette, candied walnuts, granola, gorgonzola and spring mix

CAESAR \$12

Herbed croutons, parmesan cheese, caesar dressing, chopped red and green romaine

ADD ONS

+ \$2 EACH

Avocado
Fried Egg
Bacon
Specialty Sauces

Add Patty \$6

WELCOME ELVIS \$15

2 Belgium waffles topped with warm banana butterscotch, bacon and peanut butter whipped cream

CHICKEN, BACON, EGG + WAFFLES \$18

Fried chicken, crispy applewood smoked bacon, fried egg, brown sugar belgian waffle

LOCO MOCO'S \$18

Take on a Hawaiian staple dish, white calrose rice with a blend of pork and beef patty topped with portabello brown gravy, fried egg and crunchy garlic chili

FRIES & RINGS

PARK FRIES \$15

Ground angus beef marinated in chipotle whiskey, queso asadero cheese, diced tomatoes, grilled onions, jalapeño mayo topped with chives on thick cut french fries

BBQ SEASONED FRIES \$6

Thick cut french fries seasoned in bbq dry rub

TRUFFLE FRIES \$8

Thick cut french fries tossed in our truffle salt, parmesan cheese, topped with chives, served with truffle spread

ONION RINGS \$10

Crispy panko fried onion rings, served with Park sauce

ASK ABOUT OUR GNOME-MADE PIES!
\$8 A SLICE

*consumption of raw and undercooked meat, seafood, shellstock, or eggs may increase your risk of food-borne illness
price does not include tax, gratuity, and service charge * 20% gratuity will be included for groups of 6 or more

COCKTAILS \$15

WALK IN THE PARK

Our verdant old fashioned for the lumberjack in all of us. Thyme, tobacco, maple and bonded whiskey.

GREAT OUTDOORS

Imagine sitting around a campfire with a cup of hot chocolate in one hand and an espresso martini in the other. Irish whisky, cold brew, chocolate and marshmallows.

PICNIC BLANKET

That little basket full of fruits that you bring to a picnic with the love of your life...yeah that. Vodka, Pimms, strawberries, raspberries and peaches.

RANGERS CHOICE

An adventurous libation specially crafted by our Park Ranger bartenders

FLOWER GARDEN

Butterfly Cannon Tequila made with prickly pear and mandarin orange combine with lemon, ginger, and mint in this luscious, vibrant cocktail that's sure to bring out the flower child in you.

FLOWER POWER \$18

Buzz like the bees with Tito's Handmade Vodka, elderflower liqueur, fresh lemon juice, and Red Bull Yellow Edition

BEERS

BOTTLES & CANS Ask about our current rotating selection

LIGHTER

Michelob Ultra | Lager 4.2% | \$10
Pacifico | Mexican Lager 4.5% | \$9
Pabst Blue Ribbon | Lager 4.8% | \$8
Paulaner Pils | Pilsner 4.8% | \$10
Trumer Pils | Pilsner 4.9% | \$10
Trustworthy Brewing T-Shirt Weather | Pilsner 5% | \$9
Neon Desert Heaven in Helles | Lager-Helles 5.1% | \$9
Einstok Icelandic White | White Ale 5.2% | \$10

WISH YOU WERE BEER

Old Milwaukee | N/A Malt Beverage | \$7
Nutri Orange Hard Seltzer | 4.5% | \$13
Nutri Pineapple Hard Seltzer | 4.5% | \$13
Not Your Father's | Root Beer 5.9% | \$9
White Claw | Various Flavor 4.5% | \$10

Local Beers

Add a scoop of ice cream to this to make it a float! \$3

CIDER

Hawke's Apple Heist | Cider 6% | \$9
Blake's Triple Jam | Cider 6.5% | \$10

HOPPY

Revision Vegas AF | IPA 6.5% | \$10
Bells Two Hearted | Ale IPA 7% | \$10
Able Baker Atomic Duck | IPA 7% | \$10
Hop Valley Viva Hop Vegas | IPA 7% | \$10
Oskar Blues Hazy Blues | Hazy IPA 7% | \$10
Cigar City Jai Alai | IPA 8% | \$10

NATURAL WINES \$10

White • Red • Rosé • Sparkling

FAR OUT

Golden Road Melon Cart | Wheat Beer 4% | \$9
Abita Purple Haze | Lager 4.2% | \$9
Odell Sippin' Pretty | Fruited Sour 4.5% | \$10
10 Barrel Cucumber Crush | Sour 5% | \$9
Mother Earth Nitro Cali Creamin' | Cream Ale (Nitro) 5% | \$10
Belching Beaver Peanut Butter | Milk Stout 5.3% | \$10
Weihestephaner | Hefeweizen 5.4% | \$10
Tenaya Creek Bonanza | Brown Ale 5.6% | \$9
Mother Earth Milk Truck Latte Stout | Milk Stout 5.8% | \$10
Overworks Cosmic Crush | Sour 5.8% | \$12
Avery Electric Sunshine | Fruit Beer 5.10% | \$9
Victory Sour Monkey | Sour 9.5% | \$12

ALL DAY

BREAKFAST SHOT \$12

Jamson, orange juice, butterscotch and bacon. I'd pour it on my pancakes!

CHERRY BOMB \$15

Jamson stout edition, baileys, petrus chocolate cherry stout. Pop your chachachachacha cherry...bomb!

LEMONADE STAND

\$65 SERVES 4 PEOPLE

"I believe when life gives you lemons, you should make lemonade...and try to find someone whose life has given them vodka, and have a party." - Ron White

DRAFTS

Stiegl Radler | Fruit 2% | \$8
Hawkes Pineapple Punch | Cider 4% | \$10
Modelo Especial | Mexican Lager 4% | \$8
Cali Squeeze Blood Orange | Hefeweizen 5% | \$12
Bad Beat Bluffing Isn't Weisse | Hefeweizen 5% | \$9
Able Baker Calutron Girl | Mango Wheat Ale 5% | \$10
Hacker-Pschorr Münchner Dunkel | Dunkel Lager 5% | \$10
Mother Earth Cali Creamin' Creamsicle | Cream Ale 5% | \$10
Astronomy Golden Ale | Blonde Ale 5.5% | \$10
Petrus Passion Fruit | Sour 7% | \$13
Modern Times Orderville | Hazy IPA 7.2% | \$10
Lovelady Hop Atomic | Double IPA 8.1% | \$10
Petrus Cherry Chocolate Stout | Belgian Quadrupel 9% | \$13

PATIO POUNDER \$35

Bottle of M&R Prosecco with your choice of cranberry, pineapple, or orange juice

BLOODY'S \$15

PARK BLOODY

The classic bloody. Made with our signature infused vodka. Best bloody on Fremont.

BUFFALO BLOODY

I put that \$#!t on everything. Served with blue cheese olives.

BBQ BLOODY

Carolina bbq sauce gives this bloody a smoky tang. Pairs perfectly with our Park Burger.