



## SEASONAL COCKTAILS

### LIVING ROOM LAVISH | 30

casa dragones blanco tequila, fresh lime, cointreau, passionfruit, strawberry foam

### WATERMELON GARDEN SPRITZ | 19

casa del sol blanco, fresh watermelon, simple, aperol, sparkling wine

### VELVET CLOVER | 16

raspberry-infused bulldog gin, fresh lemon, dry vermouth, raspberry syrup, super foam

### GOLDEN HOUR | 16

chamomile-infused tito's, fresh pineapple, fresh lemon, simple, yellow chartreuse

### SALON SOCIETY SOUR | 16

old forester bourbon, fresh lemon, simple, red wine caviar pearls, clarified and topped with pinot noir

## BARTENDER FEATURE

### THE BENNY THOMAS | 15

cucumber & mint-infused nolets gin, lime, mediterranean tonic

CRAFTED BY: BLAKE GORE

## PARK HOUSE CLASSICS

### PURPLE JACKETS | 17

empress 1908 gin, lemon, tonic

### 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

lalo tequila, lime juice, mineral water, turbo salt

### BARREL AGED OLD FASHIONED | 22

makers mark 46, demerara, orange bitters

### PH SQUOZEN | 17

el tesoro blanco, cointreau, lime juice, agave



## RAW SELECTIONS

Available 2 PM to 10 PM Tuesday through Saturday

### YELLOWTAIL JALAPEÑO | 25

hamachi, jalapeño, cilantro, ponzu

### SUSHI TACOS

(two piece minimum with choice of)

tuna 10 | salmon 10 | yellowtail 10 caviar 25 | A5 wagyu 18  
guacamole, micro cilantro, sesame amazu

### SEARED SCALLOP | 24

hokkaido scallop, foie gras, truffle

### SPICY TUNA ROLL | 15

blue fin tuna, cucumber

### AVOCADO ROLL | 8

sliced avocado, nori

### Y.T.J. ROLL | 15

hamachi, jalapeño, cilantro, ponzu

### TUNA ROLL | 14

blue fin tuna, nori

### CALIFORNIA ROLL | 15

snow crab, cucumber, avocado

### SALMON ROLL | 13

north pacific salmon, nori

## DRAFT BEER

### LUCKY LAUNCH DAY | 8

Lager, Starbase Brewing, Houston

### SOUTHERN STAR STRAWBERRY BLONDE | 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,

### N/A APEROL SPRITZ | 12

lyres italian spritz, n/a prosecco, topo chico

### ZERO SURPRISE | 10

omakase mocktail



## SNACKS & BITES

Available 2 PM to 10 PM

### PEI OYSTERS

½ dozen | 18, dozen | 36  
mignonette, lemon, cocktail sauce

### GUACAMOLE | 12

tortilla chips, salsa roja, queso fresco, escabeche

### SHRIMP DUMPLINGS | 24

gulf shrimp, yuzu beurre blanc, chili garlic, caviar

### CRISPY BRUSSELS SPROUTS | 16

cauliflower, pickled beets, bacon, remoulade, pecorino

### CALAMARI | 16

zucchini, red onion, grilled lemon, artichoke,  
spicy tomato ragu

### TRUFFLED DEVILED EGGS | 16

truffle paste, chive, fresh black truffle

### MARKET FRESH CRUDITÉS | 15

beet hummus, hazelnuts, chili, corn crackers

### CHARCUTERIE & CHEESE | 25

honeycomb, dried fig, pickled vegetables, lavash

### SLIDERS | 10

prime beef, gruyère, caramelized onion,  
pickles, secret sauce

### TRUFFLEFRIES | 12

parmesan, parsley, truffle mornay

## CAVIAR SERVICE

IMPERIALGOLDENOSSETRA, 1oz | 120

KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg,  
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



## CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial	25   125
Moët & Chandon 'Dom Pérignon' 2015	60   300
Veuve Clicquot Ponsardin 'La Grande Dame' 2015	50   250
Franciacorta, Berlucchi, Extra Brut '61	16   65
Cremant d'Alsace Rosé, Hubert Meyer	16   65


## WHITE WINE

Chablis, Jean-Pierre & Alexandre Ellevin, 2023	18   72
Bourgogne Côte d'Or, Pernot Belicard, 2023	25   100
Anjou 'La Seigneurie' Leduc Frouin, 2023	16   65
Sancerre, Domaine Bonnard, 2024	19   76
Etna Bianco, Cantina Patria 'Femina' 2024	16   65
Chardonnay, Little Boat, Russian River Valley, 2023	20   80
Sauvignon Blanc, Saint Clair, Marlborough, 2024	16   65


## ROSÉ WINE

Costières de Nîmes, Rosé, Park House, 2023	14   49
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## RED WINE



NEBBIOLO  
*from Lombardia*



Valtellina Superiore, Inferno, Nino Negri, 2021	24   96
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Château Ampélia, Castillon- Côtes de Bordeaux, 2019	18   72
Savigny-lès-Beaune, Domaine Pavelot, 2022	25   100
Rasteau 'Le Maestro' Guillaume Gonnet, 2020	16   65
Rosso di Montalcino, Tenuta Buon Tempo, 2022	18   72
Rioja Reserva, Hermanos Peciña 'Señorio' 2016	20   80
Cabernet Sauvignon, Dry Creek Vineyard, 2021	20   80
Pinot Noir, Angela, Willamette Valley, 2021	20   80