



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 DEVEILED 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

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