

SEASONAL COCKTAILS

AUTUMN REVIVAL | 18
Fords gin, St. George spiced pear, DOM Benedictine, fresh lemon juice, super foam

GARDEN GRACE | 16
Fords gin, acid adjusted tomato water cordial, tomato vanilla oleo

CREME DE LA PEACH | 25
casa dragones blanco, cointreau, fresh lime juice, peach syrup, salted caramel cream topper

VIOLET HOUR | 16
blueberry Tito's, blueberry St. Germaine, fresh lemon juice, pomegranate syrup, topped with bubbles

BROWN BUTTER AFFAIR | 16
brown butter fat washed Woodford Reserve, St. Elizabeth Allspice liquer, walnut bitters, angostura bitters

BARTENDER FEATURE

GOLDEN ORCHARD | 16
apple pie infused Woodford Reserve, apple pucker, amaro nonino, fresh lemon juice, simple, topped woth licor 43 heavy cream
CRAFTED BY: CAMERON BANKS

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

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



DRAFT BEER

KILLIN' TIME | 8
Blonde Ale, Brazos Valley Brewing, Brenham

FROST BIER | 8
Kölsch, Frost Town Brewery, Houston

YELLOW ROSE IPA | 11
Lone Pint Brewery, Magnolia

VONDER BEER | 10
Amber Ale, Frost Town Brewery, Houston



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 & PORK DUMPLINGS | 16
soja, plum, and sweet chili sauces

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 I 15
beet hummus, hazelnuts, chili, corn crackers

CHARCUTERIE & CHEESE | 25
honeycomb, fig, pickled vegetables, lavash

SLIDERS | 10
prime beef, gruyère, caramelized onion, pickles, secret sauce

TRUFFLE FRIES | 12
parmesan, parsley, truffle mornay

PIZZA

PEPPERONI | 14
pomodoro, chili flakes, parmesan

VERDURA | 16
burrata, basil pesto, zucchini, sundried tomatoes

POMODORO | 12
crushed san marzano, mozzarella, oregano

CAVIAR SERVICE

IMPERIALGOLDENOSSETRA, 1oz | 120

KALUGA HYBRID, 1oz | 80

warm blinis, crème fraîche, chopped egg,
chives, capers, onion brunoise

SUSHI SELECTION

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

LATE NIGHT MENU

Available Mondays&Tuesdays 10pm-11pm
Wednesday-Satruday 10pm-12am

GUACAMOLE | 12
tortilla chips, salsa roja, queso fresco, escabeche

SLIDERS | 10
prime beef, gruyere, caramelized onions, pickles,
secret sauce

SOUTHERN-FRIED CHICKEN TENDERS | 10
chipotle sweet chile

CRISPY CHEESE CURDS | 14
smoked ranch aioli, piquant honey

TRUFFLE FRIES | 12
parmesan, parsley, truffle mornay

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH,
OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS
ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



CHAMPAGNE & SPARKLING

Moët & Chandon, Brut Impérial	25 | 125
Moët & Chandon 'Dom Pérignon' 2017	60 | 300
Veuve Clicquot Ponsardin 'La Grande Dame' 2018	50 | 250
Franciacorta, Berlucchi, Extra Brut '61	16 | 65
Cremant d'Alsace Rosé, Hubert Meyer	16 | 65

WHITE WINE

Chablis, Louis Michel, 2023	18 | 72
Montagny 1er Cru, Vignerons Réunis, 2022	25 | 100
Anjou 'La Seigneurie' Leduc Frouin, 2024	16 | 65
Sancerre, Domaine Bonnard, 2024	20 | 80
Südtiroler Pinot Grigio, Abbazia di Novacella, 2025	16 | 65
Chardonnay, Little Boat, Russian River Valley, 2023	20 | 80
Sauvignon Blanc, Saint Clair, Marlborough, 2025	16 | 65

ROSÉ WINE

Costières de Nîmes, Rosé, Park House, 2025	14 | 49

RED WINE



AGLIANICO
della Bella Campagna



Taurasi, 'Le Suerte' Macchialupa, 2016	29 | 116
Château Aiguilhe, Castillon- Côtes de Bordeaux, 2022	23 | 92
Savigny-lès-Beaune, Domaine Pavelot, 2022	25 | 100
Rasteau 'Le Maestro' Guillaume Gonnet, 2020	16 | 65
Rosso di Montalcino, Tenuta Buon Tempo, 2024	18 | 72
Cabernet Sauvignon, Dry Creek, Dry Creek Valley, 2021	20 | 80
Pinot Noir, Angela, Willamette Valley, 2021	20 | 80