

# lunch

**PARKER GARAGE**  
RESTORED LEGACY, REFINED TASTE

## STARTERS

**House Bread** **V** 12  
Pretzel focaccia, Dijon mustard butter, Herman Joseph beer cheese dip

**Charcuterie Board\*** 28  
Chef's selection of cheeses, cured meats, gherkins, seasonal house-made jam, whole-grain mustard, pea shoot

**PG Dry Ribs** **GF** 14  
Salt and pepper crusted pork ribslets

**Shishito Peppers** **GF/V** 13  
Yuzu aioli, chili flake

**Brussels Sprouts** **GF/V** 13  
Agrodolce sauce, shaved parmesan

**Aleppo Dijon Mussels** 23  
East coast blue mussels, creamy aleppo chili & dijon mustard broth, baguette spears

**Hummus** **V** 18  
House-made red pepper hummus, herbs, feta, grilled Naan bread, celery, carrot, cucumber crudite

## WEEKDAYS 11 A.M. – 4 P.M.

**Calamari** 16  
Diablo sauce, citrus ponzu aioli, lemon wedge, mixed herbs

**Bacon & Eggs** **GF** 13  
Classic deviled eggs, candied bacon, whole grain mustard, micro greens

**Truffle Bacon Mac & Cheese Bites** 15  
White truffle macaroni with smoked gouda and fontina cheese, chives, peppered bacon, smoked tomato bacon aioli

**Southern Colorado Poutine** **GF** 14  
Colorado green chili, white cheddar curds, scallions

**Baked Goat Cheese & Wine Tomatoes** **V** 21  
Slow roasted tomato, goat cheese & parmesan dip, baguette spears

**Clam Chowder**  
Classic New England style, baguette  
Cup 7 Bowl 12

**Soup of the Day**  
Cup 7 Bowl 12

## SALADS

Add chicken (\$8), shrimp, ahi tuna\* (\$9), steak\*, salmon\* (\$14) to any salad

**Mixed Field Greens** **GF/V** 7/12  
Shaved carrot, red onion, cucumber, cherry tomato, citrus vinaigrette

**Tuna Tabbouleh Salad\*** 23  
Seared ahi tuna, Israeli couscous, baby arugula, cherry tomato, red onion, cucumber, feta, lemon-oregano vinaigrette

**Steak Salad\*** **GF** 23  
Mixed field greens, tenderloin, jalapeño, radish, tomato, red onion, cucumber, creamy ginger vinaigrette

**Caesar Salad** 8/14  
Baby romaine, cherry tomato, chopped bacon, house baguette

**Wedge Salad** 15  
Baby Iceberg, crispy onion, chopped bacon, cherry tomato, blue cheese crumbles, blue cheese dressing

**Thai Noodle Salad** **V** 17  
Udon noodles, radish, carrot, red cabbage, Thai peanut dressing

## ENTREES

There will be a \$4 split plate charge for all shared entrees

**Reuben** 18  
Corned beef, house-made 1000 island dressing, sauerkraut, swiss cheese, marbled rye bread

**Caprese Chicken Sandwich** 18  
Sliced mozzarella, tomato, basil, chicken breast, balsamic glaze

**Smoked Brisket Dip** 20  
House smoked & braised brisket, horsey bbq sauce, white cheddar, confit onions, crunch hoagie roll

**Memphis Hot Chicken Sandwich** 18  
Fried chicken, Memphis hot sauce, house pickles, creamy slaw, brioche bun

**Ahi Tuna Melt** 18  
Wasabi mayo, avocado, cilantro slaw, gouda-fontina blend, white cheddar, texas toast

**Baja Tacos (3)** 18  
Chipotle-lime aioli, pickled slaw, avocado  
your choice of: blackened salmon, grilled chicken or steak

**Steak Frites** 28  
Grilled flat iron steak, bone marrow butter, parmesan-herb frites  
Upgrade to Kobe Flat Iron 18

**Salmon Vierge\*** 30  
Tri-colored charred miso carrot, sauce vierge, Skuna Bay salmon

**Lemon Garlic Pasta** **V** 26  
Angel hair pasta, sundried tomato, garlic, white wine & lemon sauce  
Add chicken (\$6), shrimp (\$9), steak\* (\$10)

**Bucatini Carbonara** 28  
White wine cream sauce with egg yolk, bucatini, pancetta, black pepper, herbs  
Add chicken (\$6), shrimp (\$9), steak\* (\$10)

**Sicilian Bowl** **V** 24  
Sundried tomatoes, arugula, chickpeas, red onion, Israeli couscous, feta, lemon-oregano vinaigrette, toasted pine nuts, balsamic glaze  
Add chicken (\$8), shrimp, ahi tuna\* (\$9), steak\*, salmon\* (\$14)

**Bison Burger\*** 22  
Smoked tomato-bacon aioli, lettuce, vine tomato, confit onion, fontina cheese, smoked gouda, house-made brioche, french fries

**PG Burger\*** 22  
PG barrel select Eagle rare bourbon glaze, pepper jack cheese, peppered bacon, pickled jalapeño, confit or crispy onions

**Grass Fed Beef Burger\*** 19  
Bacon-truffle aioli, lettuce, vine tomato, red onion, house-made brioche, french fries  
Add choice of cheese, avocado, sautéed mushrooms, caramelized onions, bacon, fried egg, green chili, gluten free bun (\$2)  
substitute side salad (\$3), substitute truffle fries (\$2)

## SIDES

Seasonal Vegetables 8

Miso Glazed Carrots 13

Truffle Fries 8

Sweet Potato Fries 6

House Fries 6

Side Salad 7

White Truffle Mac n' Cheese 14

Lobster Mac n' Cheese 18

Ancho Corn Cream Risotto 12

Goat Cheese Grits 10

Confit Garlic Potato Mash 10

**GF** **Gluten Free** **V** **Vegan**

**WIFI: ParkerGarage PW:19420Main**

\*This item is served raw or undercooked, or contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness