

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

Crab Cake GF 25

Jumbo lump crab, roasted jalapeno cilantro pesto, citrus pea shoot salad, pickled jalapeno, toasted pine nuts

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

Almond Baked Brie V 19

Ginger-peach compote

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

Apple Crunch Salad GF 9/16

Spinach, honey granola clusters, apples, dried cranberries, feta, bacon, maple cider 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

Steak Salad* GF 23

Mixed field greens, tenderloin, jalapeño, radish, tomato, red onion, cucumber, creamy ginger vinaigrette

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

Bacon Chicken Sandwich 18

Grilled chicken breast, peppered bacon, leaf lettuce, house ranch, avocado, vine tomato, fresh brioche

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

Whiskey Glazed Salmon* GF 30

PG barrel select Eagle Rare bourbon glaze, herbed cauliflower rice, roasted root vegetables

Angel Hair V 26

Pesto Genovese, sundried tomatoes, roasted mushroom, chili flake, fresh parmesan

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

Side Salad 7

Truffle Fries 8

Sweet Potato Fries 6

House Fries 6

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

Pommes Fondant 12

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