

# PARKER GARAGE

RESTORED LEGACY, REFINED TASTE

## STARTERS

### Smoked Brussels Sprouts *GF*

Fried cauliflower, tomato jam, mushrooms, whipped brie 12

### Bread Basket

House-made ciabatta, caper truffle pesto, compound butter 6

### Grilled Marinated Sliced Pork Belly *GF*

Pickled carrots-onion, cucumbers, cilantro, jalapeños, radishes, hoisin five-spice sauce, fresh mint, corn tortillas 14

### Charcuterie Board\*

Selection of cheeses, condiments, house-made meats 23

### Tuna Tartare *GF*

Radishes, daikon sprouts, scallions, crispy shallots, yuzu jalapeño sauce, crispy fried rice paper 14

### Southern Colorado Poutine *GF*

French fries, white cheddar cheese curds, award winning Pueblo green chili 11

### PG Dry Ribs *GF*

Crispy pork riblettes, salt & pepper crusted 11

### Tempura Fried Calamari

Roasted jalapeño aioli, citrus sweet chili sauce 15

### Soup of the Day *M/P*

Ask your server

## SALADS

*Add chicken (\$5) steak, shrimp, scallops (\$10) tuna, salmon (\$12) to any salad*

### Roasted Beet Salad *GF*

Gorgonzola goat cheese, baby spinach, pickled onions, herb-red wine vinaigrette 12

### Mixed Field Greens *GF*

Shaved fennel, carrot ribbons, cucumber, radish, tomatoes, honey-orange vinaigrette 7

### Spicy Beef Tenderloin\* *GF*

Mixed greens, cucumbers, tomatoes, onions, radish, creamy ginger vinaigrette 18

### Grilled Caesar

Whole baby romaine, tomatoes, parmesan cheese, croutons, caesar dressing 12

### Bibb Lettuce

Applewood smoked bacon, shaved onions, tomato, toasted walnuts, gorgonzola dressing 10

## ENTRÉES

*All entrées served with fries have the option of regular fries, truffle fries (add \$2) or substitute for a side salad (add \$1)*

*A \$3.00 Split Plate Charge will be added when sharing an entrée*

### Steak Stir-Fry

Beef tenderloin, yakisoba noodles, carrots, zucchini, onion, baby bok choy, nori, bell peppers, green beans, tamari stir-fry sauce 16

### Shrimp Etouffée

Steamed rice 16

### Taco of the Day

Ask your server *M/P*

### Steak Sandwich

Beef sirloin, horseradish creme, swiss cheese, lettuce, onion, tomato jam, fries 16

### Pulled Pork Melt

BBQ pulled pork, cheddar, provolone, shallot aioli, texas toast, fries 12

### Tempura Fish & Chips

Tartar sauce, fries 14

### Chicken Pesto Panini

Grilled chicken, pesto, arugula, provolone, sun dried tomato aioli, mozzarella focaccia, fries 16

### Vegetarian Portobello Burger

Grilled portobello, green harissa, spinach, nut dukkah, lemon vinaigrette, brioche bun, side salad 12

### Grass Fed Beef Burger\*

Lettuce, tomato, onion, brioche bun, fries 16

#### Burger Add-ons

\$1 each - Choice of cheese, avocado, sautéed mushrooms, caramelized onions

\$2 each - GF bun, bacon, fried egg, green chili

*GF - This menu item is prepared Gluten Free*

*\*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*