

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, onions, diced tomato, 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

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

Shrimp Etouffée

Steamed rice 28

Truffle Potato Gnocchi

Artichoke, peas, roasted tomatoes, mushrooms, zucchini, pea purée 20

Seared Beef Tenderloin Medallions *GF*

Potato-smoked gouda ragout, green beans, sake-tamari butter sauce 36
Add seared foie gras (add \$12)

Sesame Seed Crusted Tuna*

Served rare, chilled soba noodle & vegetable salad, nori powder, sesame-tamari vinaigrette 32

Seared Diver Scallops *GF*

Truffle-butternut squash purée, baby arugula, roasted butternut squash batons, candied-spiced pumpkin seeds, lemon vinaigrette, cooked to medium 32

Grilled Herb Brine Pork Chop *GF*

Fontina cheese grits, green beans, parmesan cheese, chimichurri 29

Grilled N.Y. Strip* *GF*

Bone marrow fried rice, sautéed baby bok choy, spicy tamarind glaze 35

Spice Dusted Verlasso Salmon *GF*

Sun dried tomato risotto, sautéed celery, fried capers, smoked tomato sauce 27

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.*