

SIGNATURES

BREAKFAST POWER BOWL* GFA 21
protein-packed quinoa, baby spinach, tomatoes, roasted acorn and butternut squash, avocado, topped with two sunny-side up cage-free eggs

ROYAL PARK OMELET GF 18
farmers market vegetables, cheddar jack cheese, served with lemon, arugula & tomato salad or rosemary red-skinned potatoes
sub egg white 2

COUNTRY BREAKFAST* GFA 16
two eggs any style, rosemary red-skinned potatoes, choice of meat, toast

BREAKFAST BURRITO BOWL GFA 19
scrambled eggs, bacon fried rice, black beans, fried potatoes, pepper-jack cheese, sour cream, pico de gallo, tortilla strips, creamy chipotle sauce

AVOCADO TOAST GFA 19
grilled multigrain, smashed avocado, baby arugula, goat cheese, citrus, pickled fennel, Aleppo pepper, pistachio
add over-easy eggs* 2

EGGS BENEDICT

SÉRVÉD WITH ROSEMARY RED-SKINNED POTÁTOES

TRADITIONAL* GFA 18
English muffin, Canadian bacon, poached eggs, Hollandaise sauce

CALIFORNIA* GFA 18
English muffin, poached egg, arugula, heirloom tomato, avocado, sriracha Hollandaise sauce

ADD-ONS

MEAT GF 7
applewood-smoked bacon, pork sausage, Canadian bacon, chicken-apple sausage

BAGEL 6
everything, cinnamon & raisin, plain or sesame, served with cream cheese

SIDE FLAPJACKS GFA 6
two buttermilk pancakes

FRESH FRUIT PLATE GF 12
topped with coconut & chia seeds

PARMESAN TRUFFLE FRIES GF 16
roasted garlic & rosemary aioli

TOAST GFA 4
Swiss multigrain, pumpernickel, white, rye, gluten-friendly or English muffin

ROSEMARY RED-SKINNED POTATOES 6

EASTER BRUNCH

MUSTARD & HERB CRUSTED LAMB LOIN 38
semolina gnocchi, wilted baby spinach, carrot purée, rosemary jus

MAINS

ALL SANDWICHES SERVED WITH KETTLE CHIPS
UNLESS OTHERWISE NOTED.
SUB SWEET POTATO FRIES OR FRENCH FRIES 2

FRIED BUTTERMILK CHICKEN SANDWICH 18
crispy fried buttermilk chicken, spicy sriracha aioli, creamy coleslaw, pickles, toasted brioche

BREAKFAST BLT 17
multigrain toast, hickory-smoked bacon, fried egg, lettuce, tomato, basil

600 BRUNCH BURGER* 21
Certified Angus custom blend, maple-bourbon bacon jam, roasted garlic and rosemary aioli, fried egg

CHOPPED COBB GF 17
romaine, spring mix, cucumbers, beets, tomatoes, carrots, hard-boiled egg, blue cheese, Gorgonzola dressing

add grilled chicken 8 | seared salmon* 14
sautéed Gulf shrimp 12 | avocado 4

BELGIAN ENDIVE CAESAR* GFA 19
baby gem romaine, radicchio, endive, shaved parmesan, lemon breadcrumbs, tempura anchovy

add grilled chicken 8 | seared salmon* 14
sautéed Gulf shrimp 12 | avocado 4

SWEETS

BANANAS FOSTER BRIOCHE FRENCH TOAST 19
caramelized bananas, candied pecans
flambéed in spiced rum, banana liqueur, vanilla cream

CINNAMON APPLE BELGIAN WAFFLE 17
MI apples, sugar-spiced pecans, Maker's Mark Private Select vanilla bourbon maple syrup

PARK
600
locally **CRAFTED**

GF = Gluten-Friendly / GFA = Gluten-Friendly available

*May contain raw or undercooked ingredients or be cooked to your preference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

REDS

MARTINIS

WINTER WHITE COSMO

Grey Goose Citron, Cointreau, lime juice, white cranberry juice, garnished with two cranberries

ROYAL FRENCH

Tito's, Chambord, pineapple juice, garnished with a raspberry

GOLDEN HOUR

Bombay Sapphire, sweet vermouth, lemon juice, simple syrup, garnished with a lemon peel & Filthy cherry

ESPRESSO

Absolut Vanilia, Kahlúa, Baileys Irish Cream, espresso shot, garnished with espresso beans

COCKTAILS

SWEATER WEATHER MARGARITA

Hornitos Reposado, triple sec, apple juice, peach purée, lime juice, cinnamon-sugar rim, garnished with a apple slice

SPICED BOURBON CIDER

Maker's Mark, local apple cider, simple syrup, Angostura bitters, garnished with a cinnamon stick

SUMMER'S SNOWFLAKE

RumChata, Cruzan White, Real cream of coconut, coconut milk, with a sprinkle of cinnamon

CRANBERRY MULE

Tito's, cranberry juice, lime juice, topped with ginger beer, garnished with a lime & cranberries

SMOKED OLD FASHIONED

Knob Creek Single Barrel Bourbon, brown sugar simple syrup, Angostura orange bitters, garnished with an orange peel & Filthy cherry, served in a smoked glass

ZERO-PROOF

ALL THE FLAVOR AND APPEARANCE OF A CRAFT COCKTAIL WITHOUT THE ALCOHOL

SPARKLING BLUEBERRY MINT

Blueberries, mint, simple syrup, lime juice, mint leaves, soda

SHIRLEY GINGER

Ginger beer, grenadine, cherries

VIRGIN CUCUMBER GIMLET

Cucumbers, lime juice, simple syrup, topped with soda

SWEET SUNRISE

Orange juice, soda, grenadine

PINOT NOIR

Line 39, Northern CA
Elouan, OR
Alain Corcia Bourgogne, Côte d'Or, FRA

G | B

12 | 44
15 | 56
16 | 60

MERLOT

15 Sterling, Napa Valley, CA
Duckhorn, Napa Valley, CA

17 | 64
102

CABERNET SAUVIGNON

14 Avalon, Lodi, CA
Justin, Paso Robles, CA
Quilt by Caymus, Napa Valley, CA
15 Stag's Leap 'Artemis', Napa Valley, CA
Caymus 'One Liter', Napa Valley, CA
Fisher 'Coach Insignia', Napa Valley, CA
Quintessa, Rutherford, Napa Valley, CA
Joseph Phelps 'Insignia', Napa Valley, CA
20 Opus One, Napa Valley, CA
Paul Hobbs, Napa Valley, CA

12 | 44
18 | 68
20 | 76
148
198
228
336
375
450
485

INTERESTING REDS

Rocca di Castagnoli Chianti, ITA
Doña Paula Malbec, Mendoza, ARG
Conundrum Red, Napa Valley, CA
16 Reserve De Lubin Grenache Rosé, Gard, FRA
Linen Red Blend, Walla Walla Valley, WA
Nevio Montepulciano, Abruzzo, ITA
Celani Family Vineyards 'Robusto' Blend, Napa Valley, CA
Celani Family Vineyards 'Tenacious' Blend, Napa Valley, CA
15 Overture by Opus One Blend, Napa Valley, CA

12 | 44
12 | 44
13 | 48
14 | 52
16 | 60
58
108
155
246

WHITES

BUBBLES

12 Coastal Vines Sparkling Brut, CA
Acinum Prosecco, Veneto, ITA
14 Mawby 'Sex' Sparkling Rosé, MI
Veuve Clicquot 'Yellow Label', Champagne, FRA
Moët & Chandon 'Impérial' Brut, Champagne, FRA
Moët & Chandon 'Impérial' Brut Rosé, Champagne, FRA
19 Perrier-Jouët 'Grand Brut', Champagne, FRA
Veuve Clicquot 'Demi-Sec', Champagne, FRA
Veuve Clicquot 'La Grande Dame', Champagne, FRA
Perrier-Jouët 'Belle Epoque' Brut, Champagne, FRA
Moët & Chandon 'Dom Pérignon', Champagne, FRA
Louis Roederer 'Cristal', Champagne, FRA

G | B

11 | 40
12 | 44
14 | 52
130
135
145
168
176
260
280
316
640

SWEET WHITES

Corvo Moscato, Sicily, ITA
Grand Traverse Late Harvest Riesling, MI

11 | 40
12 | 44

PINOT GRIGIO

6 Spinelli, Abruzzo, ITA
Ancora, Puglia, ITA

11 | 40
12 | 44

SAUVIGNON BLANC

6 Hay Maker, Marlborough, NZL
13° Celsius, Marlborough, NZL
6 Bastianich, Friuli, ITA

11 | 40
13 | 48
58

CHARDONNAY

6 IOSPAN, Central Coast CA
Pierre Gruber, Côte d'Or, FRA
Robert Mondavi, Central Coast CA
Alain Corcia Mâcon-Villages, Burgundy, FRA
Sonoma-Cutrer 'Russian River Ranches', Russian River Valley, CA
17 | 64
Stag's Leap 'Hands Of Time', Napa Valley, CA
Rombauer, Carneros, CA
Celani Family Vineyards, Napa Valley, CA

11 | 40
12 | 44
13 | 48
15 | 56
17 | 64
68
74
114