

dinner

PARKER GARAGE
RESTORED LEGACY, REFINED TASTE

DAILY 4 P.M. – CLOSE

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 riblets

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

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

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

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

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

PG Green Chili
House-made green chili
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

Steak Frites* GF 28
Grilled flat iron, bone marrow butter, fries
Upgrade to Kobe Flat Iron 18

Lemon Garlic Pasta V 26
Angel hair pasta, sundried tomato, garlic, white wine & lemon sauce
Add chicken (\$8), shrimp (\$9), steak*, salmon* (\$14)
Pairing: Aperture Sauvignon Blanc 16 / 64

Salmon Vierge* 30
Tri-colored charred miso carrot, sauce vierge, Skuna Bay salmon
Pairing: Kendall Jackson Chardonnay 11 / 44

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)
Pairing: Aperture Chenin Blanc 13 / 52

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 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 truffle fries, sweet potato fries (\$2) side salad (\$3)

SIGNATURES

Seared Scallops 44
Seared U8 scallops, ancho corn cream risotto, shaved asparagus, crispy chorizo, toasted pepitas
Pairing: Flowers Chardonnay 19 / 76

Buffalo Short Rib 36
Coffee-cumin rubbed buffalo short rib, confit garlic potato mash, glazed baby carrots, pan jus
Pairing: Aperture Avalanche Pinot Noir 20 / 80

Filet Mignon 55
Bordelaise sauce, confit garlic potato mash, charred broccolini
Pairing: Frank Family Cabernet Sauvignon 22 / 88

Pork Chop 36
16oz. Double bone pork chop, plum-apple demi, goat cheese grits, roasted brussels, toasted walnut
Pairing: Orin Swift 8 Years in the Desert 20 / 80

Coq au Vin 32
Braised & roasted half chicken, confit garlic potato mash, roasted mushrooms, pearl onions, pancetta, burgundy wine sauce
Pairing: Aperture Sauvignon Blanc 16 / 64
Etude Pinot Noir 20 / 80

FEATURED STEAKS

Ask your server for a wine pairing recommendation

Filet Mignon 8oz. 46

Kobe Flatiron 8oz. 42

NY Strip 12oz. 42

Ribeye 14oz. 52

Tomahawk Ribeye 32oz. 130

SAUCES

Bordelaise 4
Eagle Rare Whiskey Glaze 5
Chimichurri 3
Brandy Peppercorn 5
Whipped Bone Marrow Butter 3

SIDES

Root Vegetable Hash 8
Side Salad 7
Truffle Fries 8
Sweet Potato Fries 6
House Fries 6
Roasted Asparagus 8
Charred Broccolini 8
Miso Glazed Carrots 13
Ancho Corn Cream Risotto 12
Mac n' Cheese 12
White Truffle Mac n' Cheese 14
Lobster Mac n' Cheese 18
Goat Cheese Grits 10
Confit Garlic Potato Mash 10

TOPPINGS

Confit Onion & Roasted Mushroom 4
Black & Bleu 4
Bleu cheese mixed with cajun herbs & spices
Glazed Shrimp 9
Blackened or Garlic Herb

GF Gluten Free V **Vegetarian**
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