

PARKER GARAGE

RESTORED LEGACY, REFINED TASTE

STARTERS

House-Made Bread

Compound Butter **6**

Charcuterie Board*

Selection of cheeses, condiments, chefs selection of meats **23**

PG Dry Ribs *GF*

Crispy pork riblets, salt & pepper crusted **11**

Southern Colorado Poutine *GF*

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

Fried Rock Shrimp *GF*

Bacon-truffle aioli **13**

Beef Tataki*

Jalapeño, tomato, red onion, scallions, grilled mushroom, ginger-tataki sauce **16**

Brussels Sprouts

Fried cauliflower, cauliflower purée, shaved parmesan, bacon butter, sweet chili sauce **12**

Fried Shishito Peppers

Bonito flakes, charred shishito-yuzu aioli **9**

Buratta

Parma prosciutto, heirloom cherry tomato, balsamic reduction, truffle oil, grilled baguette **14**

SALADS

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

Mixed Field Greens *GF*

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

Berry Spinach *GF*

Strawberries, toasted almonds, manchego cheese, Champagne-basil vinaigrette **12**

Chopped Romaine *GF*

Heirloom cherry tomatoes, carrots, red onion, avocado, fennel, radish, parmesan, garlic parmesan dressing **12**

Steak Salad *GF*

Mixed field greens, tenderloin, jalapeño, radish, tomato, red onion, cucumber, creamy ginger vinaigrette **18**

Bibb Lettuce

Applewood smoked bacon, red onions, tomato, blue cheese crumbles, toasted walnuts, blue cheese dressing **10**

ENTREES

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

Veggie Stir-fry

Yakisoba noodles, carrots, zucchini, red onion, nori, bell peppers, asparagus, oyster stir-fry sauce **10**
Chicken, Tofu (\$5) Steak, Shrimp(\$10)

Taco of the Day

Ask your server **MP**

Spicy Korean Chicken Sandwich

House-made brioche, Korean glaze, lettuce, tomato, red onion, habañoero aioli **14**

Steak Sandwich*

House-made ciabatta, sirloin, horseradish crema, St. Agur blue cheese arugula, habañoero aioli **16**

Poke Bowl*

Vinegared rice, carrots, cucumber, nori, seaweed salad, sweet soy, sriracha aioli, sesame seeds, rice crunch, chef's choice sashimi **18**

BBQ Pulled Pork Melt

House-made BBQ, shallot aioli, Texas toast, cheddar, provolone **12**

Stuffed Mushroom Burger

House-made brioche, goat cheese, pine nuts, arugula, habañoero pickled cucumber, tomato jam, side mixed greens **14**

French Dip

French baguette, slow-roasted, thinly sliced steak horseradish crema, Swiss cheese, au jus **14**

Grass Fed Beef Burger*

House-made brioche, lettuce, tomato, red onion, bacon aioli **16**

Burger Add-ons:

\$1 each - Choice of cheese, avocado, sauteed mushrooms, caramelized onions, substitute side salad
\$2 each Bacon, fried egg, green chili, substitute truffle fries

GF Menu items with this symbol are or can be prepared Gluten Free (see server for details)

**These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, shellfish or raw egg may increase the risk of foodborne illness.*