

THE PARK STEAKHOUSE

HAND CRAFTED COCKTAILS

At **The Park Steakhouse**, we meticulously craft our cocktails using only the finest spirits and freshest ingredients possible.

COCKTAILS

THE PARK ROYALE

Sparkling Wine, St. Germain, Grapefruit & Hop Bitters, Rosemary 13

HIBISCUS NEGRONI

Campari, Dorothy Parker Gin, Formula Antica, Hibiscus 15

POMEGRANATE MARTINI

Van Gogh Pomegranate vodka, Pomegranate liqueur, Cointreau 15

"PRETTY IN PINK"

Rose Wine, Ketel Citroen, Simple Syrup, Grapefruit, Soda, Basil 14

STANDARDS

CLEANEST DIRTIEST MARTINI

Tito's Vodka, Carpano Bianco, Olive Juice, Bleu Cheese Stuffed Olives 15

"THE DRAKE" MANHATTAN

Angel's Envy Bourbon, Carpano Antica, Angostura Bitters, Maple Syrup 16

OLD FASHIONED

1776 Rye, Maraschino liqueur, Brown Sugar, Orange & Sassafras Bitters 16

SAZERAC

Bulleit Rye, Peychaud's Bitters, Simple Syrup, in an Absinthe lined glass 16

BEERS

BUDWEISER 5	HEINEKEN 6
BUD LIGHT 5	HEINEKEN LIGHT 6
COORS LIGHT 5	SIERRA NEVADA TORPEDO IPA 7
MICHELOB ULTRA 5	LEFT HAND NITO MILK STOUT 8
AMSTEL LIGHT 6	DOGFISH HEAD 90 MINUTE IPA 8
	DOGFISH HEAD 60 MINUTE IPA 7

BEERS ON TAP

BLUE MOON (CO) 7
BALLAST POINT SCULPIN IPA (CA) 8
GREAT LAKES OCTOBERFEST (OH) 8
STELLA ARTOIS (BLG) 7
DEFIANT MUDDY CREEK LAGER (NY) 8
BROOKLYN BLAST (NY) 8