





STARTERS

KOREAN STREET TACOS \$10



A trio of Korean-inspired soft tacos: marinated ground beef topped with pickled daikon and slaw, garnished with cilantro and a Gochujang crema.

PARKWAY WINGS (GF)





Six wings tossed in lemon pepper, Srirachahoney, or Kung Pao sauce, served with carrots and/or celery and your choice of ranch or blue cheese.

GRAPEFRUIT APPLE ARUGULA SALAD \$10

A bed of arugula dressed with a lemon-lime vinaigrette and mixed with ruby red grapefruit segments, crunchy apples, candied walnuts, and feta. Optional chicken add-on.

NACHOS (\$10 or (\$12)





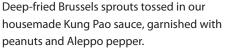


Tortilla chips topped with our housemade Cheddar cheese sauce and black beans, garnished with sour cream and pickled mixed vegetables. Optional chicken add-on.

KUNG PAO BRUSSELS (\$10







PO-TATER TOTS (59 N) (GF)









A bowl of deep-fried and seasoned tater tots accompanied by a savory special sauce.

SANDWICHES

THE COW BURGER (\$11

An 80/20 beef burger cooked medium well and served with arugula, aioli, pickles and red onions, all atop a housemade bun.

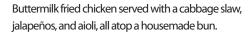
THE VEGGIE BURGER (\$11)





Our housemade veggie patty, replete with brown rice, mushrooms, carrots, oats, and garbanzo and black beans, served with arugula, pickles, and vegan aioli, all atop a housemade vegan bun.

FRIED CHICKEN SANDWICH \$13



EL POLLO CUBANO \$13



Mojo marinated chicken with Gruyere cheese, pickles,, mustard, and a caramelized onion aioli slaw, served atop a housemade roll.

ENTREES

CHICKEN MASH BOWL (\$12)





A hearty bowl of mashed potatoes topped with cheddar cheese, peas, gravy, and two deep-fried chicken tenders.

TRIPLE MAC & CHEESE \$10





Elbow pasta smothered in a savory mix of Gruyere, Cheddar, cream cheese, jalapeños and Serranos, garnished with bread crumbs and parsley. Optional chicken, bacon, or veggie bacon add-on.

GRAIN + VEGGIES 510







A savory blend of brown rice, herbs, mushrooms, and broccoli, garnished with Parmesan and parsley. Optional chicken add-on.

PARKWAY PLATTER \$18





A yummy mystery meal comprised of an entree, two sides, a dessert, and a drink. May be made omnivore, vegetarian, or vegan. You choose your drink but nothing else. Are you bold enough??

PIZZAS

LE CROQUE MONSIEUR \$20



Ham and a Gruyere-Swiss blend atop a white sauce base, garnished with fresh arugula tossed in a lemon-lime vinaigrette.

SPINACH ARTICHOKE PIZZA \$19





Spinach, artichoke hearts, capers, and fresh mozzarella on a garlic oil base, garnished with lemon juice and Aleppo pepper.

CURRY POTATO PIZZA 522





Roasted potatoes, broccoli florets, and vegan mozzarella atop a curry base, garnished with facon bits, parsley, and lemon juice.

PIZZA PLUS \$17 + \$150







This is a 16" pizza with marinara and mozzarella and your choice of the following (\$1.50 each topping):

Pepperoni	Spinach
Sausage	Broccoli
Grilled Chicken	Kalamata Olives
Ham	Black Olives
Bacon	Feta Cheese
Pesto	Fresh Mozzarella
Caners	

PERSONAL PIZZA **510**





This is a 9" pizza with marinara and mozzarella and your choice of one of the above.

KIDS MENU

CHICKEN QUESADILLAS \$9





Grilled chicken and Cheddar within a flour tortilla. Served with a side of sour cream and carrots.

BUTTERED NOODLES





Elbow pasta with butter and grated Parmesan, accompanied by either fries or carrot sticks.

CHICKEN TENDERS (59)





Two tenders, fried to order, accompanied by either fries or carrot sticks.

PEEWEE PLATTER (\$13)







Similar to the Parkway Platter, only smaller and no alcoholic drinks. But still a mystery...