

THE NEW PARKWAY

JUNE THRU
AUGUST 2025

MENU

KEY

 VEGETARIAN  GLUTEN-FREE
 VEGAN  PROTEIN ADD-ON
 * CAN BE MADE...(ANY OF ABOVE)

STARTERS

PERUVIAN TACOS

A trio of Peruvian-style street tacos loaded with slow-cooked pork shoulder and topped with a pineapple-cabbage slaw.

HUMMUS BOWL

Homemade tangy chickpea hummus served with seasonal veggies, Kalamata olives, and tortilla chips.

YUM DRUMS

Honey-garlic glazed drumsticks, roasted, and garnished with scallions.

NACHOS OR

Tortilla chips topped with our housemade Cheddar sauce and black beans, garnished with sour cream and pickled vegetables. Optional chicken or beef.

CAESAR SALAD *

Chopped Romaine bathed in a vegetarian Caesar dressing, topped with Parmesan and croutons. Optional chicken add-on.

PO-TATER TOTS

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

STREET CORN *

Roasted fresh corn rolled in a lime-aioli butter and sprinkled with a chili-Parmesan mix. Vegan option.

SANDWICHES

COW OR VEGGIE BURGER *

Your choice of beef (cooked medium well) or a Beyond/Impossible patty served with arugula, pickles, red onion, and aioli, all atop a house-made bun. Optional cheese and bacon add-ons.

ADULT GRILLED CHEESE SANDWICH * *

This is NOT your childhood grilled cheese sandwich! Instead, you build your own sando with a choice of five cheeses, four proteins, four veggies, and four sauces, all on sourdough bread. Yum!

TOFU BANH MI

Marinated tofu with a pickled carrot and daikon slaw, served with jalapeño, cilantro, and spicy aioli on a French-style roll.

THE CHICKEN CHAMPION

A deep fried thigh wedged between layers of mac 'n' cheese and coleslaw, drizzled with smoky BBQ sauce and served on a housemade bun.

BREAKFAST SANDWICH *

An egg and bacon—porky or vegan—breakfast sandwich served with melted Cheddar and lemony arugula on sourdough bread.

ENTREES

ORANGE CHICKEN *

Battered and fried chicken (or tofu) bathed in a sweet and tangy orange sauce, served with broccoli on a bed of steamed white rice.

LOCO MOCO * *

A hearty Hawaiian favorite made up of rice topped with a savory gravy, fried egg, and your choice of either a beef or vegan patty.

SHRIMP AND POLENTA

Crispy cheesy polenta cakes bathed with a savory gravy and topped with herb-buttered shrimp, paprika, and parsley.

KIMCHI RICE *

Kimchi and vegetable fried rice garnished with a fried egg and Gochujang crema. Optional chicken and tofu add-ons.

JALAPEÑO MAC

Elbow pasta with our housemade Jalapeño-Cheddar sauce, garnished with breadcrumbs and parsley. Optional chicken, bacon, or veggie bacon add-ons.

PIZZAS

BBQ PULLED PORK PIZZA

Slow-cooked pulled pork, paired with chunks of pineapple, red onions, sautéed Jalapeños, and a Cheddar-mozzarella blend, all atop a BBQ base and baked to perfection.

CURRY POTATO PIZZA *

Crispy potatoes, red onions, and a mozzarella-goat cheese blend, all atop a curry base and garnished with cilantro. May be made vegan.

WILD MUSHROOM PIZZA

A garlic oil base topped with a mix of mozzarella, gorgonzola, Swiss, and goat cheese, and, of course, wild mushrooms.

PIZZA PLUS +

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

Arugula	Marinated Tofu
Bacon	Mushrooms
Olives	Pepperoni
Curried Potatoes	Pesto
Feta	Pineapple
Grilled Chicken	Pulled Pork
Ground Beef	Roasted Bell Peppers
Italian Sausage	Vegan Mozzarella

PERSONAL PIZZA * *

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

DESSERT

CHOCOLATE CHIP BANANA BREAD PUDDING

The name says it all. Warm, creamy and crunchy bread pudding with all the good stuff.

Please note that gratuity is included in our prices. Prices do not include sales tax or a 5% health insurance surcharge.