

THE NEW PARKWAY

MARCH THRU MAY
2026

MENU

KEY

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

STARTERS

HOISIN GREENS \$10

Dry braised Chinese greens glazed with a sweet and savory hoisin sauce, and topped with furikake

CAESAR SALAD \$11 *

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

BUFFALO CAULI \$11 *

Roasted cauliflower tossed in a spicy buffalo sauce, served with fresh celery sticks and zesty ranch.

NACHOS \$11 OR \$13

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

FRENCH FRIES \$11

French fried potatoes tossed with garlic and herbs and served with tot sauce.

STREET TACO TRIO \$11 *

Your choice of marinated and grilled chicken, steak, or tofu, served with cilantro, salsa roja, and lime.

SANDWICHES

COW OR VEGGIE BURGER \$13 *

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

SPICY CHICKEN \$14 * *

Buttermilk fried chicken with Cajun spice, jalapeños, slaw and ranch dressing on a homemade bun. May be made with tofu.

THE THEATER DOG \$12 * *

Beef or veggie dog griddled with onions, peppers, and jalapeños and served on a toasted roll with mayonnaise.

GOAT CHEESE

PANINI \$12 *

Goat cheese, caramelized onions, mushrooms, arugula, and truffle herb oil pressed in between our homemade focaccia. Optional ham, bacon, turkey, and vegan bacon add-ons.

ENTREES

KIMCHI RICE \$14 *

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

JALAPEÑO MAC \$13

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

TERIYAKI BOWL \$15 *

Your choice of steak, chicken, or tofu, stir-fried with broccoli and a pineapple teriyaki sauce, all served over steamed rice.

STEAK FRITES \$14

Steak seared with butter and topped with chimichurri sauce, served with garlic herb fries and mayo.

FRIED CHICKEN WITH MASH AND GREENS \$15 *

A deep-fried buttermilk chicken thigh served with braised collard greens and sour cream-green onion mashed potatoes.

PIZZAS

PEAR & BACON PIZZA \$22 * *

A blend of savory and sweet with roasted pears, crispy bacon, Swiss, and goat cheese, finished with balsamic reduction and fresh basil. May be made vegetarian or vegan.

WILD MUSHROOM PIZZA \$22

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

ARTICHOKE AND BASIL PESTO PIZZA \$22 *

Marinated artichoke hearts, roasted bell peppers, Kalamata olives, arugula-basil pesto and cashew cream. May be made with dairy cheese.

PIZZA PLUS \$18 + \$1.50

This is a 16" pizza with your choice of sauce (marinara, pesto, garlic oil) and cheese (vegan mozzarella, mozzarella, cashew cream) along with any of the following toppings (\$1.50 each):

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|------------------|----------------------|
| Artichoke Hearts | Italian Sausage |
| Arugula | Kalamata Olives |
| Bacon | Mushrooms |
| Black Olives | Pepperoni |
| Feta | Pineapple |
| Grilled Chicken | Roasted Bell Peppers |
| Grilled Onions | Steak |
| Ground Beef | |

PERSONAL PIZZA \$12 * *

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

DESSERT

CHOCOLATE PUDDING \$8.50

Plant based chocolate pudding topped with seasonal fruit and pistachios.

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