

THE NEW PARKWAY

JUNE THRU AUGUST
2026

MENU



KEY

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




STARTERS

BUNNY BASKET \$8   *

Fresh seasonal vegetables served with ranch dressing or thousand island.

SHISHITO PEPPERS \$11  


Seared shishito peppers tossed in furikake and served with vegan mayo. 1 in 10 are spicy!

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, steak, or beef.


FRENCH FRIES \$11  

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

CHEESY GARLIC BREAD \$11  *

Freshly baked garlic and parmesan bread sticks, served with a choice of sauce.

SANDWICHES

COW OR VEGGIE BURGER \$13 *

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

SPICY CHICKEN \$14 * *

Buttermilk fried chicken tossed in a brown sugar sriracha glaze, jalapeños, slaw and ranch dressing on a housemade bun.

THE THEATER DOG \$12 * *

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

PULLED PORK SANDWICH \$14

12-hour slow-cooked pork shoulder, smothered in BBQ sauce, served with slaw, pickles and mayonnaise on a housemade bun.

MINI

QUESADILLAS \$12  *  

Six corn tortillas stuffed with a mozzarella blend, served with sour cream, salsa verde, and pickled vegetables. Optional add-ons. May be made vegan.



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

PEACH & BACON PIZZA \$22 * *

A blend of savory and sweet with roasted peaches, crispy bacon, Gorgonzola, and mozzarella, finished with chipotle hot honey and basil. May be made vegetarian or vegan.

WILD MUSHROOM PIZZA \$22  *

A zesty arugula and basil pesto base topped with a mix of mozzarella, Swiss, goat cheese, and, of course, wild mushrooms. May be made vegan.



PUTTANESCA PIZZA \$22  *

A briny blend of capers, marinated artichoke hearts, Kalamata olives, marinara, cashew cream, and topped with basil. 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 (dairy or vegan mozzarella, cashew cream) along with any of the following toppings (\$1.50 each):

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

PERSONAL PIZZA \$12 * *

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

DESSERT

CHOCOLATE PUDDIN' \$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.