

# PIEDMONT PARK

## SMALL PLATES

<b>CURED MEATS &amp; CHEESES</b> _____	8.75/14.75
artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette	
<b>STEAK &amp; STOUT SLIDERS*</b> _____	11.75
with melted gouda, stout-braised onions and a side of house pub chips	
<b>PROSCIUTTO MARGHERITA FLATBREAD</b> _____	10.75
with roasted tomatoes, fresh mozzarella and pesto	
<b>BUFFALO PEPPER GARLIC CHICKEN WINGS</b> _____	8.75
tossed in a buffalo pepper garlic sauce; served with blue cheese slaw	
<b>SPINACH &amp; ROASTED ARTICHOKE DIP</b> _____	8.75
served with toasted crostini	
<b>CHICKEN QUESADILLA</b> _____	7.75
stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream	
<b>WHITE CHEDDAR MAC &amp; CHEESE</b> _____	6.75
aged white cheddar topped with panko breadcrumbs	

## HANDHELDS

**TURKEY CLUB** 11.75  
bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese

**CHIPOTLE CHICKEN SANDWICH** 12.50  
melted cheddar cheese, bacon and chipotle aioli on a brioche bun

**MUST TRY**  
**CUBAN SANDWICH** 10.50  
sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf

**GRILLED STEAK WRAP\*** 13.75  
with black beans, roasted red peppers, cilantro and monterey jack cheese

\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*

## BURGERS

**GRUYÈRE & SHROOM BURGER\*** 12.50  
gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli

**BLACK RUM BACON JACK BURGER\*** 12.75  
monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce

**THE HOUSE BURGER\*** 10.75  
choice of cheese and housemade burger sauce

**VEGGIE BURGER** 9.75  
Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli

\*\* SERVED WITH FRENCH FRIES OR PUB CHIPS \*\*

Original Recipes  
FROM SCRATCH

## MAINS

Made Fresh  
PER ORDER

**CENTER-CUT TOP SIRLOIN, 10 OZ.\*** GF \_\_\_\_\_ 15.75  
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables

**CHARBROILED RIBEYE, 12 OZ.\*** GF \_\_\_\_\_ 22.50  
with garlic mashed potatoes and grilled vegetables

**MEDITERRANEAN SHRIMP PASTA** \_\_\_\_\_ 17.50  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream

**SALMON WITH KALE & MUSHROOMS\*** GF \_\_\_\_\_ 20.50  
with sautéed kale and crimini mushrooms

**TUSCAN FLORENTINE CHICKEN** \_\_\_\_\_ 12.75  
pesto-marinated chicken breast on top of sauteed orzo and served with grilled vegetables

## SALADS

ADD A PROTEIN TO ANY SALAD\*  
Shrimp +6.50 / Salmon +6.50 / Chicken +4.75

**COBB SALAD** GF \_\_\_\_\_ 12.50  
diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD** GF \_\_\_\_\_ 10.50  
mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD** \_\_\_\_\_ 10.75  
romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD** GF \_\_\_\_\_ 9.50  
feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

## SOUP

**SOUP DU JOUR** 4.50

\* ASK YOUR SERVER FOR \*  
\* TODAY'S OFFERING \*

INDICATES LIGHTER FARE GF INDICATES GLUTEN FREE ITEM

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TRY OUR SIGNATURE  
**MULES**

**CROWNED JEWEL** 9.50  
Ketel One, ginger beer, cranberry juice,  
blood orange bitters and fresh lime juice



**MEXICAN MULE** 9.00  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE** 9.00  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE** 9.00  
Ketel One, ginger beer and fresh lime juice

\* *Served in Copper Mugs* \*

**CLASSIC COCKTAILS**

**BEE'S KNEES** 8.50  
Hendrick's, honey and fresh lime juice served up

**COSMOPOLITAN** 9.00  
Ketel Citroen, Cointreau, fresh lime juice and splash of cranberry juice

**MARGARITA** 9.50  
Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice

**PIMM'S CUP** 8.50  
Pimm's No. 1, ginger ale, cucumber and fresh mint

**BOURBON OLD FASHIONED** 9.00  
Knob Creek, housemade simple syrup and orange bitters

**MINT JULEP** 9.00  
Woodford Reserve, housemade simple syrup and mint leaves

**CUBAN MOJITO** 8.50  
Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda

**WINES**

**WHITE**

- CHARDONNAY - HOGUE. WA 7.00/25.00
- PINOT GRIGIO - DANZANTE. Italy 7.00/25.00
- RIESLING - CHATEAU STE MICHELLE. WA 7.50/28.00
- MOSCATO - CASTELLO DEL POGGIO. Italy 6.75/25.00
- PROSECCO - VILLA SANDI IL FRESCO. Italy 6.00/21.00
- BRUT SPARKLING - CHANDON. CA 8.00/28.00
- WHITE ZINFANDEL - BERINGER. CA 6.00/21.00

**RED**

- MERLOT - HOGUE. WA 7.00/25.00
- CABERNET SAUVIGNON - HOGUE. WA 7.00/25.00
- MELBEC - RUTA 22. Argentina 7.00/26.00
- PINOT NOIR - EOLA HILLS. OR 9.00/30.00
- SHIRAZ - JACOBS CREEK. Australia 6.50/22.00
- MERLOT - DECOY. CA 9.00/30.00
- RED BLEND- 19 CRIMES. Australia 7.00/26.00
- PINOT NOIR- MEIOMI. CA 7.00/26.00

FOR PARTIES OF 6 OR MORE, A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

**ROOM SERVICE**

Press Room Service button on your phone to order All Room Service orders have a \$2.00 delivery charge + 20% gratuity automatically added

**BEERS**

**BOTTLE**

- BLUE MOON 4.50
- BUD LIGHT 3.50
- BUDWEISER 3.75
- COORS LIGHT 3.75
- CORONA EXTRA 4.75
- HEINEKEN 4.75
- MILLER LITE 3.75
- SAMUEL ADAMS BOSTON LAGER 4.50
- STELLA ARTOIS 4.75
- SAMUEL ADAMS SEASONAL 4.50
- O'DOULS 3.75
- LAGUNITAS IPA 4.75
- ANGRY ORCHARD 4.75
- MICHELOB ULTRA 3.75
- AMSTEL LIGHT 4.75
- SIERRA NEVADA 4.75
- SIERRA NEVADA SIDE CAR 4.75
- YUENGLING 4.75
- GUINNESS 4.75

\*ASK ABOUT OUR SEASONAL OFFERINGS\*