

DELIVERY & TAKEOUT

CURBSIDE PICKUP AVAILABLE. PLEASE CALL (561) 265-5093
ORDER ONLINE AT WWW.PARKTAVERNDELRAY.COM



STARTERS

CHICKEN WINGS

Sweet Chili Sauce & Cucumber-Yogurt
6 for > 6
12 for > 11
20 for > 16

WARM PRETZELS > 6

Red Dragon Fondue

CRISPY FISH TACOS > 10

Salsa Verde, Chipotle Mayo & Shaved Cabbage

SOUTHERN STYLE NACHOS > 9

Smoked Pulled Pork, Colby Jack Cheese
Pickled Jalapeños

BUFFALO FRIED CHICKEN > 11

Blue Cheese Dressing, Pickled Celery
Fresno Chile Hot Sauce

SMOKED FISH DIP > 11

Crusty Garlic Bread & Beer-and-Butter Pickles

THICK CUT POTATO CHIPS > 5

Caramelized Onion Dip

LOADED FRIES > 7

Cheese, Gravy & Pulled Pork

MAC & CHEESE > 7

Cheddar & Parmesan Herb Crust

DEVILED EGGS > 6

Blue Cheese & Bacon Bits

SALADS

HOUSE SALAD > 6

Mixed Greens, Chickpeas, Cucumber, Shaved Carrot
Champagne Vinaigrette

CLASSIC CAESAR > 8

Sourdough Croutons & Lemon-Anchovy Dressing

GREEK SALAD > 9

Feta Cheese, Greek Olives, Heirloom Tomatoes
Cucumbers & Lemon-oregano Vinaigrette

COBB SALAD > 13

Cherry Smoked Bacon, Organic Chicken, Farm Egg
Maytag Blue & Black Pepper-buttermilk Ranch

FREE RANGE CHICKEN > 4

SHRIMP (4) > 6

SCOTTISH SALMON > 7

HANDCRAFTED BURGERS & SANDWICHES

ALL BURGERS & SANDWICHES ARE SERVED WITH A SIDE OF OUR
HAND CUT FRIES. SIDE SALAD AVAILABLE UPON REQUEST.

TAVERN BURGER	Local Tomato, Onion & Toasted Bun	13
DOUBLE CHEESEBURGER	Craft American Cheese, Red Onion & Special Sauce	11
FRIED CHICKEN SANDWICH	Bread & Butter Pickles & House Ranch	13
VEGGIE BURGER	Aged Vermont Cheddar, Tomato-Onion Jam & Wild Arugula	13
PT CHEESESTEAK	Shaved Prime Rib, Caramelized Onion, Forest Mushrooms Jalapeños & Fontina Cheese	16
FARMHOUSE CHICKEN SANDWICH	Grilled Chicken, Imported Fontina Lemon-Basil Mayo	13
CUT 432 MINI BURGERS	Steak Sauce, Caramelized Onions Black Diamond Cheddar	10
PULLED PORK SANDWICH	BBQ & House Made Coleslaw	12
ITALIAN CHICKEN PHILLY	Peperonata, Imported Provolone & Garlic Aioli	13
GRILLED VEGETABLE SANDWICH	Housemade Mozzarella, Ramp Pesto Toasted Multigrain Baguette	12
TURKEY BLT	Hand Carved Turkey, Heirloom Tomato, Avocado, Bibb Lettuce Cherrywood Smoked Bacon & Multigrain Bread	12

AMERICAN VERMONT CHEDDAR	JALAPENO BBQ SAUCE	HOUSE SMOKED BACON FRIED EGG
BLUE CHEESE	SPECIAL SAUCE	CARAMELIZED ONIONS
SWISS CHEESE	PULLED PORK \$2	MUSHROOMS
SMOKED GOUDA	UPGRADE ANY BURGER \$1	HASS AVOCADO

SIGNATURES

ALL ENTREES ARE SERVED WITH A SIDE OF MASHED POTATOES OR
DAILY VEGETABLES. SIDE SALAD AVAILABLE UPON REQUEST.

FISH N' CHIPS	Rosemary-Sea Salt Chips & Malt Vinegar Aioli	16
SHRIMP & GRITS	Anson Mills Grits, Andouille, Crispy Okra, Louisiana BBQ	18
GRILLED SCOTTISH SALMON	Classic Remoulade	20
JAMAICAN JERK PORK CHOP	Scotch Bonnet-Mango Yogurt	21
ST. LOUIS-STYLE RIBS	Cole Slaw & Baked Potato	19
PRIME RIB	Au Jus & Creamy Horseradish	25

BEVERAGE

FEATURED COCKTAILS

Each 1 Liter Bottle serves 9 cocktails!

SMOKED OLD FASHIONED
Maker's Mark, Black Walnut Bitters
Demerara & Smoke

EL CAMINO MARGARITA
Olmecca Altos Blanco, Fresh Lime & Agave

WATERMELON MOJITO
Light Rum, Lime Juice, Pressed Watermelon
Mint Syrup & Soda Water

RUM PUNCH
Ron Zacapa, Orange Spice Tea
Grapefruit, Lemon & Demerara

PEACH MULE
Ketel One Peach, Peach Nectar
Lime & Fever Tree Ginger Beer

11

FEATURED BEERS

All beers are served individually

BLUE HAWAIIAN
Untitled Art | Sour | 4.7% ABV | 16oz

PALS
American Solera | Pale Ale | 5.6% ABV | 16oz

PEACE-B-ONE
American Solera | Milkshake IPA | 7.4% | 16oz

FORWARD HAZY
Untitled Art | NE-IPA | 8.0% ABV | 16oz

A GENTILE DISSOLVE
Sun Lab | NE-IPA | 7.5% ABV | 16oz

MAKE IT A SIX PACK > 25
Mix any six beers above

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