

BEVERAGES

COFFEE (PER CUP) \$2.50
Regular

ICE TEA (REFILLS FREE) \$2.50
Sweetened or Unsweetened, Plain or Flavored
(Mango, Raspberry, Peach)

SODA (REFILLS FREE) \$2.25
Coke, Sprite

COCKTAILS - PLEASE REFER TO OUR DRINK MENU

DESSERTS

SMORES KIT \$13.00
Roast your own marshmallows on the fire

COOKIE ICE CREAM SANDWICH \$6.00
A great decadent treat you owe yourself

TURTLE CHEESECAKE \$8.00
Every slice is heaven. A thick layer of fudge, caramel sauce, garnished with chopped pecans, all wrapped up in a graham cracker crust. Great for sharing!



Food Menu

1111 E. Republic Rd
Springfield, MO
417-882-8882
www.parlor88.com

APPETIZERS/SMALL PLATES

CHEESE PLATE **\$16.00**

Four fantastic Cheeses are served with fresh apples, honey, nuts and bread. Don't forget the wine

POUTINE **\$7.50**

The menu would not be complete without this homage to the owner's Canadian heritage. A delicious combination of fresh cut fries and cheese curd, smothered with beef gravy

CORN FRITTERS **\$6.00**

Not your mothers Hush Puppies. These fresh fried fritters are a great social appetizer. Served with Honey Siracha

CHILE LIME SHRIMP CAKE **\$6.00**

This delightful dish is made with Chopped Shrimp, Spicy Chiles, Fresh Lime Zest and Onion. Served with our Pesto Aioli

PORTABELLA FRIES **\$6.00**

Savory strips of Portabella coated in flour and cornmeal, fried golden. Served with Garlic Aioli

BOOM BOOM SHRIMP **\$9.00**

Crispy shrimp tossed on a spicy cream sauce. Absolutely scrumptious

WINGS **\$6.99 & \$11.99**

6 or 12 boneless or bone in topped with your choice of Honey Siracha, Honey BBQ, Chile Garlic, Garlic Parmesan or Buffalo sauce

FRITES & AIOLI **\$6.00**

Hand cut fresh, not frozen, French fries served with garlic aioli sauce

POLENTA **\$5.00**

Our Caprese Polenta is pan fried golden brown in butter, topped with Mozzarella Cheese, Tomatoes and fresh Basil Chiffonade

LOADED GARLIC BREAD **\$6.25**

A hearty loaf topped with an Italian cheese blend, Garlic, Basil, and fresh tomato. Put under the broiler until everything is golden and bubbling

DIPS

JALAPENO POPPER **\$9.00**

Creamy dip made with Jalapenos and topped with crispy Panko topping

ITALIAN DUO **\$9.00**

Boursin and Cream cheese are blended together to make this delectable dip

SPINACH ARTICHOKE DIP **\$9.00**

Fresh spinach, Artichoke Hearts, and Parmesan Cheese make this dip one of our signature dishes

HUMMUS **\$7.50**

Never prepackaged- our house made Hummus is the perfect sharing dip. Served with Pita and Veggies

CUCUMBER SHRIMP **\$8.50**

A refreshing dip made with Shrimp, Dill, and Cucumbers. You won't believe how good this tastes. Served with Bread and Veggies

FLATBREADS

MARGHERITA **\$9.50**

Ripe diced Tomatoes, rich Marinara sauce, shredded Mozzarella Cheese, and fresh Basil Topped with a light Balsamic drizzle

CLASSIC **\$9.00**

Tasty Pepperoni, Bacon and Mozzarella Cheese on a bed of Marinara sauce

VEGGIE **\$8.50**

This delectable Marinara based flat bread is topped with roasted Cauliflower, Red Onion, Spinach, Mushrooms and Mozzarella Cheese

SALADS**

CAESAR **\$5.75**

Romaine hearts tossed with creamy Caesar dressing. Topped with Parmesan, Cracked Pepper and Croutons

HARVEST **\$6.25**

Our house salad made of Spring Mix Greens, Goat Cheese, Apples, Red Onion, Sunflower Seeds, and Croutons

BROCOLLI ALMONDINE **\$7.00**

Blanched Broccoli tossed in vinegar and oil, topped with Salt, Pepper, grated Parmesan, and Pickled Onions

** Dressings: Ranch, Blue, House Vinaigrette (Creamy Balsamic Bourbon), Caesar