



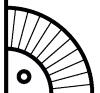
Fall/Winter | 2024





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COCKTAILS

| Parlour Margarita HOUSE TEQUILA BLEND, CURACAO, PINEAPPLE, LIME, HOT HONEY, HIBISCUS-TAJIN RIM | \$16 |
|--|---------------|
| Brooklyn Spritz SPARKLING ITALIAN WINE, CITRUS, ITALIAN HERBAL ORANGE LIQUEUR | \$15.5 |
| What the F#@!culant? TEQUILA, RHUBARB, THAI BASIL SHRUB, PRICKLY PEAR, PEYCHAUD'S, HABANERO | \$15.5 |
| I Fiori GIN, COCCHI AMERICANO, GENTIAN, LAVENDER, BERGAMOT, LEMON, TONIC | \$15.5 |
| The Hummingbird COCONUT WASHED RUM, ALLSPICE DRAM, PINEAPPLE LIQUEUR, CARROT, NUTMUG, WHIPPED CREAM | \$15 |
| Elevensies PINK PEPPERCORN INFUSED GIN, CREME DE NOYAUX, ROSE HIPS, LEMON HONEY, ALMOND MILK, CHERRY BARK | \$15 |
| Secret Admirer WHITE BLOSSOM VODKA, AMBROSIA LIQUEUR, APRICOT, LEMON, BURLESQUE BITTERS, SUGAR RIM, BUBBLES | \$15 |
| Bathtub Gin CORIANDER INFUSED GIN, ROSEMARY LIQUEUR, LEMON, ANGOSTURA, THYME, CRACKED BLACK PEPPER | \$15 |
| The Maiz Runner REPOSADO, NIXTA SWEET CORN LIQUEUR, MANGO, LIME, ANCHO REYES RINSE, BITTERS | \$15 |
| The Crooked Beet MEZCAL, HESPERIDINA, BEET JUICE, CHILI SIMPLE, ORANGE JUICE, LIME, GRAPFERLIIT BITTERS | \$15 |

Parlour, managed by Jester Concepts, charges 5% to assist with our employee healthcare and wellness coverage. This will be applied to our employees' healthcare, mental health and benefits administration. This charge is not a gratuity. If you at any time have concerns or questions about this charge, please ask to speak to a manager.

| | Florida Man BOTANICAL PEACH VODKA, ORANGE BLOSSOM, LIME, CRANBERRY SYRUP, PINEAPPLE, HABANERO, CAVA | \$15 |
|-------------------|---|-------------|
| | Flamingo Adoption Fee | \$ 5 |
| The second second | North Loop Sour FERNET BRANCA, GENEPY, DRY CURACAO, LEMON, DEMERARA, GOLD LEAF | \$15 |
| | 'Soup' of the Day ROTATING DAILY COCKTAIL FEATURE, ASK YOUR SERVER FOR DETAILS | MP |
| 100 | Parlour Old Fashioned OVERPROOF BOURBON, RYE, PILONCILLO, TRINITY BITTERS | \$16.5 |

NA COCKTAILS

| Phony Negroni BITTERS, JUNIPER, CITRUS AND FLORAL NOTES | \$15 |
|--|------|
| Gin & Apricot Sour* NA GIN, HONEY, THYME, LEMON, APRICOT JAM, EGG WHITE | \$15 |
| Perfect Matcha NA BOTANICAL SPIRIT, MATCHA COLD BREW, COCONUT PUREE, LEMON | \$15 |
| Calamansi Tequila Sour** NA TEQUILA, POMPELMO FERMENTED BEVERAGE, CALAMANSI SHRUB | \$15 |
| NA Parlour Old Fashioned** NA BOURBON, NA SPICED SPIRIT, PILONCILLO, BITTERS ** Due to how they are produced, some items may contain | \$15 |

trace amounts of alcohol, generally $\leq 0.5\%$ ABV.



Can't decide?

Always feel free to ask for a bartender's choice, just give us a little direction; whiskey forward, fruity, NA, you name it, and we'll take it from there. Hey, we may just name it after you! (but probably not)

*These items are raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.

~ PLEASE NO MODIFICATIONS ON MENU COCKTAILS ~

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FACTS

- In 2016, we shut Parlour down for 4 days to make the bar 4' longer to accommodate the volume of business. That enabled us to create 3 full working stations behind the bar.
- We had no intentions of branding Parlour separate from Borough before we opened. It was going to be a waiting room of sorts for guests to wait for a seat in the dining room.
- Other names before we landed on Parlour were: The Waiting Room, 730 Lounge, and Gaskets.
- Parlour is spelled with a "U" intentionally. The saying goes, without you (or U) there wouldn't be a Parlour.
- We have renovated Parlour 4 separate times over the past 6+ years. Adding seating, bigger tables, more bar top space, servers stations, and additional shelving to accommodate more glassware.

BEER

SMALL BOYS

Miller High Life Ponies

Beer Champagne \$5

Tecate Cervesa \$7 (add lime, tajin, hot sauce)

Rotating Sour MP

Rotating Cider MP

Rotating Kombucha [N/A] \$6

TALL BOYS

Montucky Cold Snack

American Lager \$8

DRAFTS

For current selections, inquire with a server.

WINE

SPARKLING

Cava, Campo Viejo NV Penedes, Spain \$14

Pet-Nat, Field Recordings "Salad Days" 2021 Paso Robles, California \$15

ROSÉ

Rotating Rosé of the Moment \$14

WHITES

Pinot Grigio, Cantina Lavis 2020 Trentino, Italy \$14

Sauvignon Blanc, Le Jardin d'Eolie 2020 Vin de France \$15

REDS

Pinot Noir, Pavette 2020 California \$15.5

Cabernet Sauvignon, Substance 2018 Columbia Valley, Washington \$15.5

CHAMPAGNE

Drappier Champagne Brut Carte D'or \$100

N/A

Coke \$3 Fever Tree Tonic \$4
Sprite \$3 Mineral Water \$3
Diet Coke \$3 Ginger Beer \$6
Boylan Creme Soda \$5 Bauhaus NAH \$5

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FOOD

Fries \$8

Swiss Aioli \$4

Dill Aioli \$4

Popcorn \$4

BACON, TOGARASHI, PINEAPPLE

Fried Chicken Sandwich \$17

DILL BRINED, LETTUCE, PICKLE, DILL SAUCE

Deviled Egg \$4

GIARDINIERA, MORTADELLA, PISTACHIO, PIQUILLO

Mixed Greens \$8

LOCAL LETTUCES, SHERRY VINAIGRETTE

Falafel \$14

ZA'ATAR, KALE, TZATZIKI, PEPPER, KALAMATA OLIVE

Cheese Plate \$17

THREE ARTISAN CHEESES, NUTS, PRESERVES, CRACKERS

Caesar Salad \$17

BABY LETTUCES, BOQUERONES, CROUTON, PARMESAN

* Add Fried Chicken Breast S8

SWEETS

Brownie a la Mode \$8 Mystery Cookie \$4

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the BURGER

GROUND CHUCK, RIBEYE, AND BRISKET, WHITE AMERICAN CHEESE, EGG BUN

\$18.50









The classic Old Fashioned cocktail needs only four ingredients: spirit, sugar, bitter and water. Even with only four ingredients, the variations between Old Fashioneds can be huge!

Uur Old Fashioned was a fortunate mistake, which happened prior to even opening Parlour, Trying to find the perfect balance, Jesse Held experimented with different bourbons, sugars, and bitters. After numerous unsuccessful attempts, he jokingly picked up the 114 proof bourbon, Old Grand Dad. and blended it with a more rigid 90 proof spirit, Jim Beam Rye. Then, he discovered a sugar called, Piloncillo, while working at Town Talk Diner, All Old Fashioneds have a cherry and orange element to it, so for the bitters, he decided to try cherry bark vanilla, orange, and bolivar aromatic bitters. Stirred the perfect amount and fell in love with what he created.

It is the second most popular item sold in our restaurant

What's the most popular item on our menu? Well....

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his burger was made in homage to a certain fast food burger: two all beef patties smashed on a flat top grill to create a crunchy texture. The burger was only going to be available for a short time because we wanted to rotate the menu. Due to the popularity which seemed to happen overnight, we realized the burger needed to stay on the menu. Over the next couple of years the burger became king. It became so popular we had to add a dedicated station to our kitchen for just the burger.











- 1 Borough 730 washington ave n. 55401
- 2 P.S. Steak 510 groveland ave. 55403
- 3 Butcher & the Boar 901 n 3rd st 55401
- 3 Char Bar 901 n 3rd st 55401
- 4 Parlour Bar St. Paul 267 seventh st. w 55102

- 5 Meteor 2027 n second st 55411
- 6 Hi-Lo Diner 4020 e lake st 55406
- 7 Henry and Sons 1220 glenwood ave 55405
- 8 Wrecktangle Pizza 2221 w 50th st. 55419
- 9 Hola Arepa 3501 nicollet ave 55408



"HERE'S TO
ALCOHOL,
THE ROSE
COLORED
GLASSES
OF LIFE."

- F. Scott Fitzgerald