



REFRESHING AND ALCOHOL FREE

Smoothie *Cranberry, Coconut, Pineapple and Banana* 7
Home Made Lemon Lime Ginger Ale...*Choice of - Orange, Pomegranate, Basil or Apple* 6
Fresh Cranberry Soda 6

VEGGIES AND STARTERS

Soup *Cream of Tomato, Fresh Garden Herbs* 11
Burrata *PAG House Made Jam, Hand Rolled Cracker Bread* 16
Today's Harvest of Beets *Orange Segments, Goat Cheese, Hazelnuts, Honey-Balsamic Vinaigrette* 16
PAG Crispy Greens *Chard, Spinach, Tatsoi, Parmesan, Sea Salt, Lemon* 15
Burger's Smokehouse Bacon and Eggs *Jalapeño and Cheddar Deviled Eggs, Homemade Strawberry Ginger Jam* 14
Chilled Wild Shrimp Cocktail *Fresh Grated Horseradish Cocktail Sauce* 17
Cauliflower *Capers, Olive Oil, Garlic and Lemon Slices* 15
Cast Iron Charred Jumbo Shrimp, *Calabrian Chili Butter* 19

SALADS

Simple Mixed Lettuce 11
Fresh Clipped PAG Lettuce with *Radicchio, Frisee, Herb Vinaigrette* 15
Caesar *Baked Focaccia and Grana Padano Croutons* 11
Iceberg "Wedge" *Blue Cheese and Chopped Pepper Bacon* 12
PAG Kale *Arugula, Bibb Lettuce, Crunchy Veggies, Tossed with EVO, Braggs Tamari & Cider* 14
Harissa Chicken Salad *Kale, Butter Lettuce, Berries, Satsuma Segments, Feta, Pine Nuts, Shallot Vinaigrette* 17
Grilled Skirt Steak Salad *Marinated with Maple, Soy, Molasses and Ginger* 22
Jim Harper's Salmon Salad *Blackened Salmon, Romaine Lettuce, Diced Granny Smith Apples* 24
Shrimp Cobb Salad *Avocado, English Peas, Shaved Radishes, Bacon, Egg, Pine Nuts, Cilantro Vinaigrette* 20
Warm Spinach *Tossed Table Side, Pepper Bacon, Herb & Apple Cider Vinaigrette* 14

BURGERS & SANDWICHES *Choice of Hand Cut Fries, Chips, Slaw. Add a small Mix Green or Caesar Salad 6*

PARK AVE. BURGER *Fresh Ground Angus Beef, House Made Bun Brushed with Garden Herbs* 15
Burger's Bacon Burger *Burger's Smokehouse, Missouri Cured Thick Cut Slab Bacon* 17
Patty Melt *Caramelized Onion, Swiss Cheese, Ronnenberg Dairy 1000 Island* 16
Grilled Cheese *Cheddar, Havarti and Pepper Jack and Pesto* 15 *add Burgers Thick Bacon 3*
Crispy Chicken Sandwich *Pepper Jack Cheese, Avocado, Pepper Bacon, Chipotle Aioli* 17
HWY 39 Turkey Club *Honey Roasted Turkey Breast, Fresh Sourdough, Pepper Bacon and Mayo* 16
Slay's Steak House Sandwich *Filet Mignon, Toasted Herb Baguette, Havarti Cheese* 21
Add: Caramelized Onion, Raw Onion, Pepper Bacon, Avocado, Havarti or Cheddar Cheese 2

LUNCHEON *Add a small Mix Green or Caesar Salad 6*

Cioppino *White Fish, Clams, Mussels, Shrimp, Salmon, Tomato-Wine Broth, Red Chili Pepper Flakes, Crostini* 22
PAG Stir-Fry *Morning's Harvest of Veggies, Brown Rice, Spicy Pomegranate Molasses* 17
Panko Crusted Filet of Sole *Almondine Pee Wee Potatoes with Leeks & Wilted Greens* 30
5 Spiced Baked Salmon *Sage Ranch Honey Mustard, Steamed Brown Rice and Spinach* 35
Hand Cut Fresh Tagliatelle *Crispy Pancetta, Broccoli di Ciccio, Chili Flakes, EVOO* 19
Chicken Pie *(Served tableside choice of up or down) Chive Biscuit Crust, Creamy Chicken Gravy* 19
Filet Mignon Medallions *Mixed Mushroom Sauce, Mashed Potatoes and Vegetable* 26
Steak n' Egg *Flat Iron Steak, Fried Egg and French Fries, Chimichurri* 25
Grilled Lamb Chops 2 *Goat Cheese Mashed Potato and Grilled Cipollini, Pistachio Mint Pesto* 32

Steaks and chops available from our dinner menu, please ask your server.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

Specialty Drinks 16

The Elixir Martini - *New Amsterdam Vodka, Fresh Pressed Cranberry and Coconut Water*
 SLAY New Fashion - *Buffalo Trace, St. Germain & Muddled Satsuma Mandarin*
 Scotch Sour - *Cutty, Meyer Lemon, Simple Syrup, Shaken Large Cube*
 Park Ave Margarita - *Hornitos, Mornings Harvest Citrus Skinny Syrup*
 Hurricane - *Sailor Jerry Rum, Served over Crushed Ice*

glass carafe bottle

ROSE

18 Onx - Rose of Tempranillo, Paso Robles	15	45	60
18 Bodvar No. 7, Provence	17	51	68

SPARKLING

Prosecco - Da Luca, Italy	15		60
Bailly Lapierre Cremant - Brut,	18		72
Moscato D'Asti - Saracco, Italy	15		60

WHITES

16 Chardonnay - Slayer, Chef Slay's, Sta Rita Hills	17	51	68
17 Chardonnay - SLAY, Santa Barbara	17	51	68
17 Sauvignon Blanc - Cordon, Santa Barbara	17	51	68
18 Pinot Grigio - Santa Margherita, Valdadige	17	51	68
16 Riesling - Giesen, New Zealand	15	45	60

REDS

18 Pinot Noir - Dressage, Monterey	17	51	68
17 Pinot Noir - Lazy Creek Vineyard, Anderson Valley	17	51	68
17 Cabernet Sauvignon - Olelo, by Master Sommelier Michael Jordan, Paso	17	51	68
14 Cabernet Sauvignon - Buena Vista, Sonoma County	18	54	72
17 Zinfandel - Dry Creek Vineyard, Sonoma County	17	51	68
17 Merlot - Olelo, Paso Robles	15	45	60
16 Chianti Classico Riserva - Santa Margherita, Tuscany	17	51	68

DRAFT BEER

The Dudes, Blood Orange, Ale, 6.5% 9
 Phantom Ales, Beaver Point, American Lager, 4.5% 9
 Towne Park, Blond Ale, 5.2% 9
 Phantom Ales, Dopperbock, 8% 9

BOTTLES, MICROBREWS, AND IMPORTS

Frogtown Kinky Blonde Ale, Los Angeles, CA 5.2% 11
 Budweiser, St. Louis, MO, 5% 6
 Bud Light, St. Louis, MO, 4.2% 6
 Coors Light, Golden, CO 4% 6
 Firestone 805 Ale, Paso Robles, CA, 4.7% 8.50
 Los Dudes' Brewing Co., Lager, Torrance, CA 4.5% 7
 Cerveza Pacifico Clara, Pilsner, Mexico, 4.5% 7
 Bass, England, 5.1% 7
 4 Sons Pale Ale, Huntington Beach, CA 5.9% 7
 Lagunitas IPA, India Pale Ale, Petaluma, CA 6.2% 7
 Stella Artois, Belgium, 5.2% 7
 Chimay Grand Reserve Blue, Belgium, 9% 12
 Birra Moretti L'Autentica Lager, Italy 4.6% 7
 Brooks Dry Cider San Jose, CA, 6% 7
 Bitburger, Germany, Non-Alcoholic 7