

# Inside Park at St. Bart's

## Light Bites & Shares:

- Magret Duck & Mango Chutney Crostini** duck breast, mango chutney, parsley, garlic crostini 18
- Strawberry, Speck and Gorgonzola Crostini** strawberry, smoked ham, blue cheese, balsamic, crostini 17
- Pastrami Sliders** smoked beef brisket, grain mustard, pickles, pretzel roll 17
- Beef Sliders** pickles, smoked onion remoulade, match stick fries 16
- Tuna Tartare Tacos** eggroll shells, sweet corn, tart cherry chutney, scallion 18
- Tostones** chimichurri or guacamole mayonnaise 12
- Chips and Dips** house made chips, smoked onion dip 15
- Truffle Parmesan Fries** 11
- Pork Belly Tacos** wonton wrapper, pork belly, cilantro, pickled onions 15
- Balsamic Glazed Lamb Chops** cucumber raita 22
- Goat Cheese Croquette** almond crusted, lavender honey sauce 16
- Mini Caprese** ciliegini mozzarella, confetti tomato, basil pesto 15
- Cheese Plate** assorted cheese, fig jam grapes, walnut bread 17
- Charcuterie Plate** cured meats, jug wine mustard, house pickles 18
- Wings** (Jerk or Buffalo) celery, blue cheese or ranch 15
- Fried Calamari & Shrimp** pepper, kaffir lime, spicy tomato cilantro sauce, tartar sauce 18
- Marinated Olives** toasted pita, lemon-feta spread 10

### Pizzettes

#### **Classic Pizza 15**

*Marinara, buffalo mozzarella, fresh basil*

#### **Prosciutto Pizza 17**

*Sliced Prosciutto, Shaved Asparagus, Fresh Arugula, Mascarpone*

### Party Platters

- Lamb Chops** (30 pieces) \$100
- Beef Sliders** (30 pieces) \$135
- Shrimp Cocktail** (30 pieces) cocktail sauce \$100
- Wings** (60 pieces) (Jerk or Buffalo) celery, blue cheese or ranch \$75
- Vegetable Crudit ** ranch \$50



## **Specialty Cocktails, 15**

### **Park Mule**

Belvedere Vodka, Domaine de Canton & Jasmine Tea

### **When Figs Fly**

Fig Infused Redemption Rye Bourbon, Sandeman Port & Walnut Bitters

### **Valley of Stones**

Altos Tequila, Pamplemousse Rose, Yuzu, Egg Whites & Hibiscus Salt

### **El Clasico**

Plantation Rum, Rhum Agricole & Pineapple

### **Hidalgo**

Don Julio Blanco, Ancho Reyes Verde & Jarritos

### **1919**

Brockman's Gin, Lillet Blanc, Aperol & Citrus Bitters

### **Winter Fizz**

Elyx Vodka, Braulio Amaro, Thyme & Prosecco

**Please Ask Your Server For a Full Wine and Cocktail List**