

PARKYS

"Midwest Glory"

KITCHEN @ MAHALL'S TUE - SUN 5:00PM - 10:00PM

ENTREES

All Sandwiches Served on Locally-Sourced Bread from Camelot Bakery

PARKY BURGER*

Smash Patty + American Cheese

Single \$8 Double \$10 Triple \$12

TOPPINGS

- Lettuce .50
- Tomato .75
- Pickles .50
- Grilled Onion .50
- Candied Jalapeno .75
- Bacon 1.00
- Mushroom .75
- American Cheese .50
- Fried Onion Straws 1.00
- Coleslaw 1.00
- Swiss .75
- Gouda .75
- Pepperjack .75
- Vegan American Cheese 1.00
- Parky Sauce .50
- Chicken Sauce .50
- Garlic Aioli .50
- Crespo's Aioli .50
- Memphis BBQ .50

PARKY'S WAY*

Double Patty + American Cheese + LTO + Sauce + Bacon \$13.25

STATION STYLE*

Double Patty + Pickled Yellow Onion + American Cheese + Yellow Mustard \$11.25

RODEO STYLE*

Double Patty + Fried Cola Marinated Onion Straws + Pepperjack + Crespo's Aioli + BBQ \$12.75

CHICKEN SANDWICH*

NASHVILLE STYLE
Coleslaw + Pickles + Chicken Sauce

CLUB STYLE
Lettuce + Tomato + Bacon Pepperjack + Garlic Aioli

MAKE IT HOT +\$2

SIGNATURE SAUCES \$1.50

Parky Sauce / Chicken Sauce
Garlic Aioli / Crespo's Aioli / Caesar

RUST B.E.L.T.* \$10

Bacon + Egg + Lettuce + Tomato + Garlic Aioli + Texas Toast

BAR NACHOS* \$12

Beef & Chorizo Blend + Queso + Pico De Gallo + Salsa Verde + Candied Jalapeños + Sour Cream
SUB CHIPS FOR HAND-CUT FRIES +\$3

CRESPO'S VEGAN GYRO* \$12

Pita + Gyo Seitan + Mixed Greens + Pickled Red Onions + Tzatziki
SUB SEITAN FOR BREADED CHICKEN +\$1

CAESAR SALAD* \$10

Romaine & Dino Kale Blend + Shiro Miso Caesar Dressing + Butter-Toasted Panko + Parmesan
ADD CHICKEN +\$3 ADD FRIED "BUTTERMILK" OYSTER MUSHROOM +\$4

KID'S NEAL \$12

Grilled Cheese + Fries + Ketchup

SIDES

ALWAYS VEGAN

FRIES \$5

Hand-Cut Idaho Potatoes + House Seasoning + Ketchup

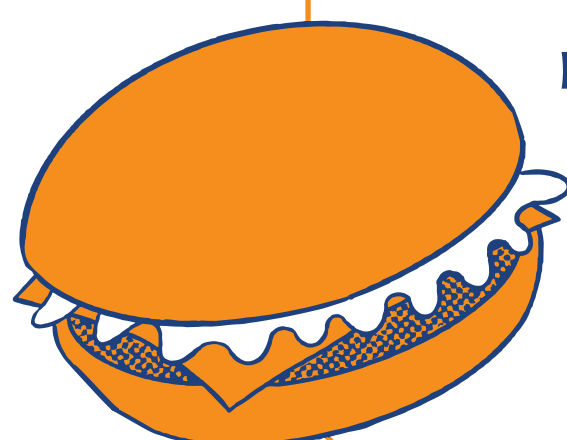
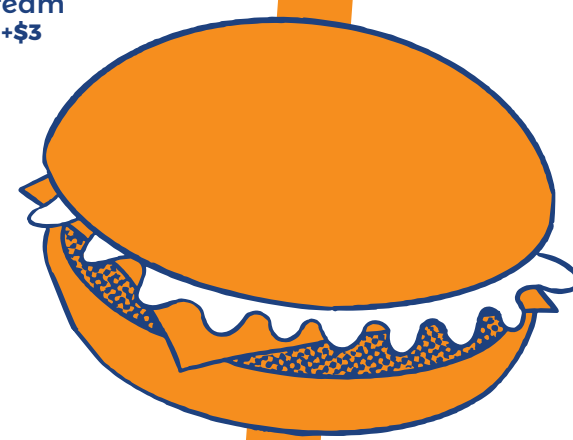
COLESLAW \$4

Cabbage + Shiro Miso + Dressing + Onion

* VEGAN OPTION AVAILABLE

BASIC DIPPERS \$0.75

Ranch / BBQ



PARKYS

FALL/WINTER 2023 BRUNCH MENU

Grippers

PORKY'S SAUCY EGG & CHEESE \$15
SAUSAGE + EGG + CHEESE

HANGOVER SAUCE + HOUSE HASH
VEGAN: HOUSE IMPOSSIBLE SAUSAGE BLEND + TOFU SCRAMBLE

COCK-A-DOODLE-DRAW! \$15

BREADED CHICKEN + EGG + CHEESE
HANGOVER SAUCE + HOUSE HASH

VEGAN: HOUSE CHICKEN SEITAN & TOFU SCRAMBLE

WYATT EARP \$15

DOUBLE SMASH BURGER + SMOKED GOUDA
BACON + CHIMICHURRI + FRIED EGG + FRIES

VEGAN: IMPOSSIBLE, JUST EGG, FOLLOW YOUR HEART PROVOLONE

Fork & Knife

DOC HOLIDAY \$15

CHEESY CHORIZO PANCAKES + FRIED EGG
PICO DE GALLO + AVOCADO COMPOUND BUTTER
CHILI OIL + RED PEPPER SYRUP

JOHNNY RINGO (SMOTHERED BURRITO) \$15

CHORIZO + POTATO + EGG + QUESO
CANDIED JALAPENOS + GREEN TOMATILLO
SPROUTS + TOMATO PICO + COTIJA

VEGAN: VEGAN CHORIZO + TOFU SCRAMBLE + CASHEW QUESO

CHICKEN & WAFFLES \$15

TWO AVIETA BELGIAN PEARL SUGAR WAFFLES WITH
HAND BREADED CHICKEN TENDERS

VEGETARIAN: CHICKEN SEITAN

Choose Your Toppings:

PEACHES & CREAM + SYRUP + CINNAMON BUTTER
MIDWEST'S BEST + NASHVILLE HOT

For The Table

BRUNCH BOARD \$60

SCRAMBLED EGG UPCHARGE \$5

AN ASSORTMENT OF MARKET-FRESH ITEMS
PAIRED WITH OUR FRENCH TOAST, WAFFLES,
CHICKEN, EGGS + TATER TOTS
ITEMS ROTATE WEEKLY

A la Carte

TATER TOTS \$5

LOADED HASHBROWN BOWL \$6

FRENCH TOAST (3) \$8

WAFFLES (2) \$8

SCRAMBLED EGGS \$5

BACON OR SAUSAGE (4) \$5

2 EGGS, YOUR WAY \$4

TOAST (2) \$2

LOADED SCAMBLED EGGS \$8

CHICKEN TENDERS (3) \$8

Chef's Choice

LET US KNOW IF YOU LIKE IT SPICY OR MILD,
OUTRAGEOUS OR TAME AND WE'LL TAKE
YOU AND YOUR TASTEBUDS ON A RIDE \$15

The Laws of the Lanes:

- ANY PARTIES OF 8 OR MORE WILL BE ONE CHECK WITH 20% AUTOMATIC GRATUITY

- LAST CALL FOR FOOD IS 2:30PM

- NO SUBSTITUTIONS ON MENU ITEMS

- WE WILL ONLY HOLD RESERVATIONS FOR 15 MINUTES PAST THE SELECTED TIME

- WE CANNOT ACCOMMODATE MORE PEOPLE THAN YOUR RESERVATION IS MADE FOR

STAY IN THE LOOP BY FOLLOWING @MAHALLS20LANES & @PARKYSCLC
ON INSTAGRAM AND TAGGING US IN YOUR BRUNCH BRAGS

Brunch Cocktails

QUEEN OF THE RODEO \$9

CHAMPAGNE WITH YOUR CHOICE OF APPLE CIDER,
ORANGE, GRAPEFRUIT OR PINEAPPLE JUICE

THE INVINCIBLE BASS REEVES \$9

HOUSE MADE VEGAN BLOODY MARY MIX WITH
VODKA, TEQUILA OR GIN TO GIVE YOU +5 STRENGTH

JEANNE BONNET'S GIRL GANG \$30

BOTTLE OF CHAMPAGNE & ORANGE JUICE
+ \$3 FOR JUICE SUBSTITUTIONS

CAMPFIRE COFFEE \$9

ICED COFFEE WITH TOASTED MARSHMALLOW SYRUP,
FROTHED OAT MILK, TOASTED CHOCOLATE GARNISH
AND YOUR CHOICE OF TITO'S OR JAMESON

COWBOY CAPPUCINO \$9

ICED CAPPUCINO WITH HOUSE-INFUSED ESPRESSO
MONEY TEQUILA, CINNAMON AND VEGAN SWEET CREAM

WHISKEY JACK \$9

TEXAS TEA LATTE WITH DR. PEPPER, COFFEE & YOUR CHOICE OF
JACK DANIEL'S, HOUSE INFUSED ESPRESSO MONEY TEQUILA,
HOUSE INFUSED VANILLA TITO'S TOPPED WITH VEGAN SWEET CREAM

GIDDY UP BUTTERCUP \$9

CARDAMOM-INFUSED DARK RUM, CINNAMON SYRUP, LEMON AND
APPLE CIDER TOPPED WITH CHAMPAGNE

MEOWDY: HONEY GINGER MARGARITA \$9

FRESH SQUEEZED LIME, TEQUILA, GINGER LIQUEUR, HONEY AND
COINTREAU TOPPED WITH GINGER BEER AND A LIL' PAWTNER

THERE'S SOMETHING IN THE ORANGE \$6

PERFECT SIPPER FOR GAMEDAY BRUNCH! IT'S A PINT OF HIGH LIFE
MIXED WITH ORANGE JUICE

HONKY TONK BADONK ADONK

BOOT SCOOTIN' LIL BEER! \$6

A BOOT SHOT OF LICOR 43 TOPPED WITH VEGAN SWEET CREAM

SUNDAY SERVICE (NON-ALCOHOLIC)

HOT COFFEE \$2 • ICED COFFEE \$3.50 • JUICE \$3
CBD SPARKLING WATER \$6 • LIQUID DEATH \$3.50

The Birds & the Bees

Themed Drink Menu Spring 2024

COCKTAILS

1 THE RED-TAILED BUMBLEBEE *Bombus lapidarius* \$15

Uncle Val's Botanical Gin, Raspberry, House-made Lavendar Syrup, Lemon,
Champagne, Lavendar Smoke Bubble

N/A OPTION \$12

2 THE BROWN PELICAN *Pelecanus occidentalis* \$14

Plantation Pineapple Rum, Lime, Demerara, Rhubarb, Bitters

3 THE SMOKY CAMELLIA *Camellia sinensis* \$14

Lapsang Tea Infused Tito's Handmade Vodka, St. Germain, Lemon, Simple Syrup,
Ruby Red Grapefruit Soda

4 THE NORTHERN CARDINAL *Cardinalis septentrionalis* \$14

Bird Dog Kentucky Straight Bourbon, Mint, Strawberry, Simple Syrup

5 THE MORNING GLORY *Lpomoea purpurea* \$14

Your choice of Rosemary-Infused 400 Conejos Mezcal OR Jimador Blanco Tequila,
Orange Liqueur, Guava, Lime, Agave

N/A OPTION \$10

SHOTS

1 THE CARNIOLAN HONEY BEE *Apis mellifera carnica* \$6

Smirnoff Blueberry Vodka, Il Tramonto Limoncello, Honey, Lemon, Glitter

2 THE SOCIAL FLYCATCHER *Myiozetetes similis* \$6

Basil-Infused Prospero Blanco Tequila, Strawberry, Mint, Lemon, Simple Syrup

BEER MENU

BOTTLES

Budweiser \$3
Bud Light \$3
Great Lakes Dortmunder \$5
Guinness Stout \$5
Heineken \$5
Miller High Life \$3
Miller Lite \$3
Modelo Especial \$5
Weihenstephaner Hefeweizen \$6

CANS

Bells Two Hearted IPA \$6
Black Label Lager \$2
High Noon \$7
Michelob Ultra \$4
Jackie O's Mystic Mama IPA \$6
Kronenbourg 1664 Lager (16oz) \$6
Onda Tequila Seltzer \$7
Pacifico (24oz) \$7
PBR (16oz) \$3
Rolling Rock \$3
Dogfish Head Seaquench Sour \$6
White Claw \$6
strawberry | blackberry | mango | grapefruit

DRAFT

Sibling Revelry Mahall's Centennial Lager \$5
DownEast Cider \$7
Rhinegeist Truth \$7
Rotating Draft Handle \$MP

NON-ALCOHOLIC

Budweiser Zero \$4
Heineken Zero \$5
Guinness Zero \$7
Brew Dog Hazy AF \$7
Casamara Club Botanical Sodas \$6
Untitled Art CBD Seltzers \$6
Goslings Ginger Beer \$3
Red Bull (SUGAR FREE AVAILABLE) \$5
Liquid Death (MOUNTAIN WATER or SEVERED LIME) \$4

