

Parkhouse Eatery

4574 Park Blvd 92116-2643 · +16192957275 · Updated: Jan 14, 2026

[View online menu](#)



SOME TIDBITS 7

Forked Avocado on Toast **\$9.15**

Add 2 Pieces of Bacon and 2 Eggs \$4.40

House Made Daily Muffin **\$7.65**

House Made Nut Butter and Toast **\$8.25**

Fresh Fruit Plate **\$9.75**

Grilled Bagel* **\$14.25**

with house smoked salmon, cream cheese, red onion, capers and a tomato basil salsa

PH Chicken and Pancetta Gravy **\$13.00**

with grilled focaccia bread

Acai Bowl **\$13.65**

with house made granola, fresh strawberries, banana and our house made nut butter

EGGSCETTERA 1

Traditional Breakfast of Two Eggs Any Style

AVAILABLE OPTIONS

Add Apple-Smoked Bacon*: \$13.40

Add House Made Chicken Sausage Patty*: \$14.65

Add Portuguese Sausage*: \$15.40

Add Veggie Sausage: \$13.15

TRES EGG SCRAMBLES 8

Broccoli* **\$13.65**

spinach, green beans, green bell pepper, and zucchini

Chili Crusted Tofu* **\$13.35**

fresh basil and Asiago cheese

Apple-Smoked Bacon* **\$15.50**

tomato and cheddar

Fresh Spinach* **\$14.35**

artichoke heart and feta cheese

Spicy Serrano Peppers*

cilantro, tomato and smoked mozzarella

AVAILABLE OPTIONS

\$14.25

Add Carnitas: \$4.45

Portuguese Sausage*

apple-smoked bacon, carnitas, pepperoncini, red onion and cheddar cheese

\$16.50

PH Chicken Sausage*

mushrooms, spinach and parmesan

\$15.15

Spicy Pork Chorizo

red onion, tomato, Serrano peppers topped with Cotija cheese and cilantro

AVAILABLE OPTIONS

\$15.15

Sub Soy Chorizo: \$1.65

WAY WILD AND WICKED BREAKFAST 18

PH Benedict*

Two poached eggs, apple-smoked bacon and tomato atop grilled focaccia. Topped with avocado hollandaise served with house mashed potatoes

AVAILABLE OPTIONS

\$17.90

Add Carnitas or Chicken Sausage: \$4.85

Crab cake Benedict

Two poached eggs, house made crab cake and tomato atop grilled focaccia. Topped with a California Chili hollandaise served with roasted potatoes

\$19.75

Cowboy Benedict*

two poached eggs, 4oz grilled flat iron steak, tomato and focaccia topped with roasted Poblano avocado hollandaise served with house mashed potatoes

\$19.35

Pork Belly Benedict

house made pork belly, arugula, tomato, avocado/roasted poblano hollandaise and salsa fresca. Served with house mashed potatoes

\$16.90

Chilaquiles (Chi-Leh-Keel-Les)*

(Red) Crispy tortillas, house made red chili sauce, sautéed and topped with two eggs any style, onions, cilantro, a black bean fritter and Cotija cheese. (Green) Crispy tortillas, house made tomatillo salsa, sautéed and topped with two eggs any style, onions, cilantro and Cotija cheese

AVAILABLE OPTIONS

\$15.35

Add Carnitas, Smoked Chicken, Chicken Sausage or Chorizo: \$4.85

Carnitas Stuffed Roasted Polenta Cake*

House made carnitas, smoked mozzarella tomato and our house made ranchero salsa and two eggs any style

\$16.75

Spicy House Made Turkey Chorizo**\$15.75**

with a scrambled egg, roasted potatoes and fresh tomatoes Served with a flour tortilla

Pan-Fried Linguini and Egg**AVAILABLE OPTIONS**

with fresh basil, Roma tomatoes and feta cheese Served with grilled focaccia

\$15.15

Add Bacon: \$4.40

Grilled Breakfast Pizza**AVAILABLE OPTIONS**

Baked with three eggs any style, apple-smoked bacon and topped with a blend of fontina/mozzarella cheese on our house made pizza dough

\$17.75

Add Smoked Chicken/Portuguese Sausage/Carnitas: \$4.85

Stir-Fried Rice Bowl**\$15.90**

With Portuguese sausage, roasted yams, scallions, soy sauce and scrambled eggs. (Sub turkey or tofu)

Pancake Combo (1 Pancake)**AVAILABLE OPTIONS**

your choice, two eggs any style and two pieces of apple-wood smoked bacon

\$16.40

Sub. Portuguese Sausage or House Made Chicken Sausage Patty or Veggie Sausage:

\$3.50

French Toast Combo (2 Pieces Texas Toast)**\$15.65**

Sub. Portuguese Sausage or House Made Chicken Sausage Patty or Veggie Sausage \$3.50

Buttermilk Pancake**\$14.00**

Add Blueberries, Strawberries or Banana \$2.15

Blue Cornmeal Flapjacks**\$14.25**

Served with whipped butter and syrup blend

Churro Pancake**\$15.95**

Topped with cinnamon, sugar, and sweetened condensed milk

Lemon Ricotta Pancakes**\$15.95**

Topped with house made blueberry sauce and whipped butter

Pumpkin Spice Pancakes**\$14.25**

Served with whipped butter and syrup blend

Challah Bread Stuffed French Toast**\$15.15**

Stuffed with pistachio cream cheese and topped with our peach puree, whipped butter and syrup

Roasted Turkey Breast Sandwich**\$12.15**

with sharp cheddar cheese, greens, tomato and house made pesto on French white bread

Parkhouse Club Sandwich**\$17.15**

Fresh oven baked turkey breast, apple-smoked bacon, aged cheddar, tomato, greens and mayo on grilled Texas toast

Parkhouse BLT**AVAILABLE OPTIONS**

Apple-smoked bacon, romaine lettuce, tomato, sun-dried tomato mayo on grilled Texas toast

\$15.35

Add Avocado: \$3.15

Parmesan and Cilantro Crusted Avocado Sandwich**AVAILABLE OPTIONS**

With red onion and tomato on French white bread

\$13.65

Add Turkey Breast: \$4.40

Fat Spicy Green Chili Chicken Burger**\$15.75**

with tomato, grilled onion, green chilies, Habanero cheese and chipotle mayo on brioche bun

Lamb Burger**\$16.50**

with Kalamata olive tapenade, gorgonzola cheese and sun-dried tomato mayo on a brioche bun

The Real Thang Beef Burger**AVAILABLE OPTIONS**

Aged cheddar cheese, tomato, pickles, greens, onion and mayo on a brioche bun

\$16.00

Get Dirty with a Fried Egg and Bacon:

\$4.00

Caesar Salad

With house made croutons and parmesan cheese

Retro Chicken Salad**\$15.90**

Panko crusted or grilled chicken with iceberg lettuce, apple-smoked bacon, avocado and tomato topped with our house made serrano ranch

PH Salad**AVAILABLE OPTIONS**

Mixed greens tossed with toasted almonds, cherry tomatoes, and goat cheese dressed with our house made raspberry vinaigrette

\$13.35

Add Grilled Shrimp: \$6.95

APPETIZERS 10**Beef Meatballs & Polenta****AVAILABLE OPTIONS**

beef + creamy polenta + marinara + parmesan

\$13.00

Can Be Prepared Gluten Free - Additional:

\$2.00

Crispy Fried Calamari**\$15.75**

roasted chipotle mayo

Crab Cakes**\$19.00**

roasted com relish + sun-dried tomato mayo

Fire Shrimp

caraway mashers + garlic bread sticks

AVAILABLE OPTIONS

\$12.00

Can Be Prepared Gluten Free - Additional:

\$2.00

Vegetable Stack

grilled eggplant + zucchini + tomato + mascarpone + herbs + balsamic

AVAILABLE OPTIONS

\$10.00

Can Be Prepared Gluten Free - Additional:

\$2.00

Mango Habanero wings

Baked and lightly fried golden brown, then tossed in our house made fresh mango and habanero puree

\$10.00

Thai Chili sweet and spicy wings

Dry rubbed then baked and lightly fried. Tossed in our house made spicy and sweet Thai chili marinade.

\$10.00

Black lip mussels

Charred tomato, garlic, white wine lemon

\$15.00

Pork belly

Arugula, mixed greens roasted cherry tomato, pomegranate balsamic glaze

\$9.00

Beef Filet tips

bite sized pieces of Beef filet sauteed with cherry Heirloom tomatoes and served with our house made Chimichurri

\$13.00

SOUP & GREENS 6

Retro Iceberg

Iceberg wedge + gorgonzola dressing + cherry tomato + apple smoked bacon

\$9.00

Kale Salad

shrimp + pickled onion + toasted almond + cucumber + goat cheese + mango vinaigrette

\$15.00

Caesar Salad

baby romaine + parmesan + smoked paprika crouton + lemon Caesar dressing

\$8.00

Mixed Green

cherry tomato + candied pecan + dried cranberry + goat cheese + lemon basil vinaigrette

\$9.00

Butternut squash and leek

served with a garlic focaccia

\$9.00

Tomato Pomodoro

House made tomato soup thickened with French white bread and seasoned with fresh garlic and fresh basil

\$9.00

ENTREES 15

Pork Chop (Bone in)	\$27.50
Marinated in our sweet and spicy house made marinade + Panko crusted and baked golden brown + mashers + sauteed veggies	
Cedar Shingled Salmon	\$26.00
ginger bbq glaze + mascarpone mashers + veggies	
Flat Iron Steak	\$25.00
peppercorn crusted + wild mushroom + pancetta gravy + mascarpone mashers	
Meatloaf	\$19.00
sun-dried tomato gravy + mascarpone mashers + broccoli	
Lamb Burger	AVAILABLE OPTIONS
gorgonzola + tomato + greens + tapenade + SDT mayo + hand cut fries	
	\$16.50
	Can Be Prepared Gluten Free - Additional:
	\$2.00
The Beef Burger	AVAILABLE OPTIONS
aged cheddar + tomato + greens + pickle + onion + mayo + hand cut fries	
	\$16.00
	Can Be Prepared Gluten Free - Additional:
	\$2.00
Mac & Cheese	AVAILABLE OPTIONS
creamy gorgonzola + mascarpone + grilled scallops + asparagus	
	\$19.00
	Can Be Prepared Gluten Free - Additional:
	\$2.00
Lobster Ravioli	\$24.00
tomato + basil + capers + sherry cream + spinach	
Linguini alla Bolognese	AVAILABLE OPTIONS
San Marzano tomatoes + pork + beef + garlic + fresh basil + parmesan	
	\$22.00
	Can Be Prepared Gluten Free - Additional:
	\$2.00
Risotto	\$26.00
Portuguese sausage + shrimp + fire roasted red bell pepper + brie	
Herb crusted chicken Parmesan	\$19.00
chicken breast + breaded + pan seared + baked + mozzarella + marinara + mascarpone mashers + asparagus	
Farfalle	\$21.00
smoked chicken + sun-dried tomato + spicy walnuts + asiago cream	
Polenta Cake	AVAILABLE OPTIONS
mushroom medley + marsala wine + leeks	
	\$18.00
	Can Be Prepared Gluten Free - Additional:
	\$2.00

Baby back pork ribs **\$18.00**

Dry rubbed and marinated in our house made BBQ sauce. Slow smoked with cherry and pecan wood. Basted in our house made BBQ sauce and finished off in the oven.

Mixed fish Grill **\$25.00**

Fish is quoted daily. Ask server for details

GRILLED DINNER PIZZA 2

Eggplant + Zucchini + Sun-Dried Tomato + Crimini + Basil Pesto **\$13.00**

Carnitas + Red Onion + Smoked Mozzarella + Tomato + Chipotle Cream **\$16.00**

DESSERTS AND DESSERT WINE 8

Chocolate Wipe Out **\$11.00**

Chocolate cake with chocolate morsels and chocolate frosting. served with coffee ice cream

House made bread pudding **\$8.00**

Flavor is quoted daily and served with vanilla ice cream

Fresh fruit cobbler **\$8.00**

Flavor is quoted daily and is served with vanilla ice cream

Chocolate Pudding **\$9.00**

This house made rich chocolate pudding is served in a fluted parfait glass and topped with fresh berries and whipped cream

Everything But The Kitchen Sink Brownie **\$9.00**

Oreo cookie crumble, chocolate and white chocolate morsels, fresh coconut, pecans, walnuts, sweetened condensed milk served piping hot and topped with vanilla ice cream

Dow's 10 year Tawny Porto **\$12.00**

Mellow and elegant, combining delicate wood notes with rich aromas of mature fruit.

Bartenura 2019 Moscato **\$9.00**

These grapes create a light, slightly effervescent wine, with fresh peachy highlights.

Inniskillin Ice wine 2017 Niagara Estate **\$14.00**

This true Canadian Icewine provides tropical fruit notes of pineapple, apricot and mango. Clean and crisp notes. Tends to be paired with fruit desserts.

PARKHOUSE BUBBLES 8

PH Mimosa **\$9.00**

OJ & champagne

PH Sunrise **\$9.50**

OJ, house made raspberry puree & champagne

Peach Perfect **\$9.50**

peach juice & champagne

Blueberry Stand	\$9.50
house made lemonade, blueberry puree & champagne	
Milango	\$9.50
mango juice, fresh lime, champagne & chili lime rim	
Applelicious	\$9.50
unfiltered apple juice, champagne & cinnamon / sugar rim	
Cranberry Pom Passion	\$9.50
pomegranate, cranberry & champagne	
Pink Goddess	\$9.50
guava juice, strawberry & champagne	

FLIGHT OF BUBBLES ¹

Flight of Bubbles	\$22.00
pick any 4	

16OZ. CANS BY ⁶

Mikkeller

Modern Times

2nd Chance

Bells

Artifex

Pizza Port

BEER COCKTAILS ²

Traditional Michelada	\$8.50
Tamarindo Michelada	\$8.50

PARKHOUSE COCKTAILS ¹⁰

PH Hibiscus Margarita	\$10.50
El jimador Silver tequila, fresh hibiscus juice, lime, sugar rim	
PH Paloma	\$10.50
El Jimador Silver tequila, grapefruit juice, sugar rim	
PH Daiquiri	\$10.50
SABE' rum, SABE' Yuzu, lime	

Bloody Mary	\$11.00
Tito's Vodka, House made bloody mix	
BLT Bloody Mary	\$12.00
Tito's Vodka, House made bloody mix, Apple wood smoked bacon, cherry tomato, romaine	
House Sangria	\$8.50
Kentucky Mule	\$10.00
Tullamore Dew Whiskey, Fever Tree ginger beer, lime	
PH Mule	\$10.00
Tito's Vodka, Fever Tree ginger beer, lime	
Mexican Mule	\$10.00
El Jimador Silver Tequila, Fever Tree ginger beer, lime	
Aperol Spritz	\$9.50
Aperol, soda, champagne, orange slice	

GLOBAL BUBBLES ⁶

Conquilla, Cava, Penedes Spain

Prosecco della Contessa, Treviso, Italy

Mumm, Napa Valley, CA

\$9.00

Conquilla, Cava, Penedes Spain

AVAILABLE OPTIONS

Clean, well balanced with fine elegant bubbles

Glass: \$9.00

Bottle: \$32.00

Prosecco della Contessa, Treviso, Italy

AVAILABLE OPTIONS

Floral and citrus nose, with light fruity flavors

Glass: \$8.00

Bottle: \$28.00

Mumm, Napa Valley, CA

\$9.00

Elegant, dry, classic California sparkling wine

ROSÉ ALL DAY! ⁴

La Bernarde Cotes de Provence Rose

Gobelsberg, Cistercian, Austria, Zweigelt & Pinot Noir

Paul Jaboulet, Parallele 45, Rosé

AVAILABLE OPTIONS

Strawberry, honeydew and cantaloupe melon notes, floral and delicious

Glass: \$9.50

Bottle: \$36.00

Gobelsberg, Cistercian, Austria, Zweigelt & Pinot Noir

AVAILABLE OPTIONS

Slightly effervescent, clean, fresh & crushable

Glass: \$9.50

Bottle: \$36.00

SLEEK, CRISP, MINERAL DRIVEN WHITES 11

Drylands, New Zealand, Sauvignon Blanc

Berger, Austria, Gruner Veltliner

\$28.00

Selbach, "Incline", Mosel, Germany, Riesling (Slightly Sweet)

Vigneti del Sole, Pinot Grigio, della Venezie, Italy

Milenrama, Rioja Reserva, Tempranillo

XY, California, Zinfandel

Hugo Family Cellars, Veris Sauvignon Blanc

Drylands, New Zealand, Sauvignon Blanc

AVAILABLE OPTIONS

Gauva, mango, pineapple, lemon lime citrus

Glass: \$8.00

Bottle: \$30.00

Berger, Austria, Gruner Veltliner

\$28.00

Citrus, apples, with fresh herbs, white pepper notes

Selbach, "Incline", Mosel, Germany, Riesling (Slightly Sweet)

AVAILABLE OPTIONS

Fruity and vibrant, with classic slate and mineral highlights

Glass: \$7.50

Bottle: \$26.00

Vigneti del Sole, Pinot Grigio, delle Venezie, Italy

AVAILABLE OPTIONS

Young and fresh, bright floral notes

Glass: \$8.00

Bottle: \$28.00

RICH, FULL BODIED WHITES 6

Franciscan, Napa Valley, California, Chardonnay

Ferrari-Carano, Fume Blanc, Sonoma, California

Clos Bellane Cotes du Rhone

Franciscan, Napa Valley, California, Chardonnay

AVAILABLE OPTIONS

Big, ripe Chardonnay, smooth with soft mouthfeel

Glass: \$11.00

Bottle: \$40.00

Ferrari-Carano, Fume Blanc, Sonoma, California

AVAILABLE OPTIONS

Peaches, pears and citrus and lively acidity

Glass: \$9.00

Bottle: \$34.00

Paul Jaboulet Aine, Parallel 45, Cotes du Rhone Blanc (Grenache Blanc Blend)

AVAILABLE OPTIONS

Stone fruits, citrus and a long creamy finish

Glass: \$9.00

Bottle: \$29.00

ELEGANT, BRIGHT AND EARTHY REDS 8

Pinot Project, California, Pinot Noir

Rodney, Strong, Russian River, California, Pinot Noir

\$40.00

Mocali, Rosso di Toscana, Sangiovese

Clos Bellane, Cotes du Rhone, France, Grenache Blend

\$38.00

Pinot Project, California, Pinot Noir

AVAILABLE OPTIONS

Silky smooth, bright acidity and long clean finish

Glass: \$9.00

Bottle: \$29.00

Rodney, Strong, Russian River, California, Pinot Noir

\$40.00

Delicate and lively, reds fruits and fresh earth

Mocali, Rosso di Toscana, Sangiovese

AVAILABLE OPTIONS

Cherry, mixed berry fruits, baking spice

Glass: \$9.00

Bottle: \$34.00

Clos Bellane, Cotes du Rhone, France, Grenache Blend

\$38.00

Juicy raspberry flavors, with spice notes

BIG, JUICY, FULL-BODIED REDS 18

Coppola, Claret, California

Sugar Momma Rouge

Clockwork, Cabernet Sauvignon, California

\$34.00

Markham, Napa Valley, California, Merlot

Altos las Hormigas, Mendoza, Argentina, Malbec

No Fine Print, California, Cabernet Sauvignon

Milenrama, Rioja Reserva, Tempranillo

XY, California, Zinfandel

Fratelli

American Super Tuscan rich complex aromas of Italian plum, dark cherries, black pepper and herbs

"Obsession" Symphony

This hybrid grape of Muscat of Alexandria & Grenache Gris offers aromas of honeysuckle & star jasmine

Paringa Sparkling Shiraz

A deep mauve in color offering hints of caramelized dates, coffee, black currant and toasty brown spice

Coppola, Claret, California

Layered with flavors of blackberry, cassis and roasted espresso

Clockwork, Cabernet Sauvignon, California

\$34.00

Blackberry, chocolate and notes of spicy oak

Markham, Napa Valley, California, Merlot

Soft, dark cherry and plums, touch of vanilla and oak

AVAILABLE OPTIONS

Glass: \$9.50

Bottle: \$36.00

Altos las Hormigas, Mendoza Argentina, Malbec

Dark black fruits, with spice and earth notes, rich tannins

AVAILABLE OPTIONS

Glass: \$9.00

Bottle: \$34.00

No Fine Print, California, Cabernet Sauvignon

Rich, juicy black plum with currant and a touch of eucalyptus

AVAILABLE OPTIONS

Glass: \$11.00

Bottle: \$40.00

Milenrama, Rioja Reserva, Tempranillo

Baked Strawberry, blackberry, floral spice & coconut

AVAILABLE OPTIONS

Glass: \$10.00

Bottle: \$36.00

XY, California, Zinfandel

Very concentrated mix red and black fruits, firm tannins and long finish

AVAILABLE OPTIONS

Glass: \$8.00

Bottle: \$30.00

COFFEE BAR 5**PH Blend Coffee****\$4.35****Espresso****Cappuccino****\$5.15****Latte****\$5.15****Mocha****\$5.15****HOT TEAS** 6**Chamomile****Madagascar****Vanilla****Irish Breakfast****Jasmine Green Tea****Decaf English Breakfast****SODAS, ETC.** 8**Sprite****\$3.90****Ginger Ale****\$3.90**

Fanta	\$3.90
orange or strawberry	
Coke	\$3.90
Diet Coke	\$3.90
PH Cooler	\$5.65
House Made Lemonade	\$4.90
Iced Tea	\$4.90

DRAFT BEER ¹

Draft Beer

We have four rotating taps of local suds, ask your server for most current offerings. Try our delicious flavored mimosas, ask your server for a list of available flights

KIDS MENU ¹

Kids Pancake Combo	\$10.00
1 pancake, 1 piece of bacon 1 egg	

KIDS PANCAKE ¹²

Kids Pancake

Choice of Buttermilk/Blue corn/Special

Kid Scramble

2 eggs added options of bacon/potatoes

Kid Burrito	\$7.49
egg and cheddar cheese	

Kid French Toast	\$7.00
Texas toast with syrup and butter	

Linguini w/ red sauce	\$8.00
Linguini pasta with sauce and parmesan cheese	

Linguini w/ butter and Parmesan	\$8.49
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Kid Pizza	\$7.00
marinara and cheddar cheese	

Crispy fried chicken strips	\$7.19
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Turkey sandwich	\$7.25
served on French white bread w/ mayo and cheddar cheese	

Kid PB&J	\$5.00
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Kid Quesadilla**\$6.00**

tortilla and cheddar cheese

Kid grilled cheese**\$6.49**

served on French white with fruit

SPECIALS 3

Wednesday January 30th

Time: 05:00 PM - 06:00 PM. All apps. are 20% off and \$5 select red, white wine and select draft beer. Wine Wednesday! All bottles of wine are 50% off

Thursday January 31st

Time: 05:00 PM - 06:00 PM. All apps. are 20% off and \$5 pour of select white, red wine and select draft beer

Friday February 1st

Time: 05:00 PM - 06:00 PM. All apps. are 20% off and \$5 select red, white wine and select draft beer