

Packard's New American Kitchen

201 NW 10th St 73103-3924 · +14056053771 · Updated: Jan 14, 2026

[View online menu](#)



FOR THE TABLE 2

Breakfast Board \$15.50

Praline Bacon, Deviled Egg, Sliced Tomatoes, Burrata Cheese, Avocado, Toast, Seasonal Compote

Avocado Toast \$13.00

Smashed Avocado, Cherry Tomato, Goat Cheese, Arugula, Sunflower Seeds, Balsamic Reduction, Sourdough Toast

SALADS 4

House \$12.00

Mixed Greens, Cucumbers, Cherry Tomatoes, Goat Cheese, Sunflower Seeds, Buttermilk Dressing

Chop \$17.00

Mixed Greens, Bacon, Cherry Tomatoes, Gorgonzola, Artichokes, Olives, Pepperoncinis, Golden Balsamic Vinaigrette

Caesar AVAILABLE OPTIONS

Romaine, Cotija, Sourdough Croutons, Chipotle Caesar Dressing \$11.00

Add Anchovies: \$2.00

Blueberry Arugula \$16.00

Arugula, Blueberries, Pistachio, Cucumber, Feta, Pickled Red Onion, Fresh Mint, Blueberry-Lemon Vinaigrette

PLATES 14

Eggs Benny* AVAILABLE OPTIONS

English Muffin, Sliced Ham, Poached Eggs, Hollandaise Sauce, \$15.50

Breakfast Potatoes, Fresh Fruit Substitute Grilled Salmon: \$5.00

Verde Burrito \$15.00

Chorizo Verde, Flour Tortilla, Scrambled Eggs, Cheddar, Black Beans,

Breakfast Potatoes, Topped with Cotija Crema and Corn Pico

Breakfast Croissant \$15.50

Black Forrest Ham, White Cheddar Scramble, Arugula, Tomatoes,

Dijonnaise, Croissant

Vegan Elotes Mezcla \$11.50

Fire Roasted Corn, Bell Peppers, Onion, Hash Browns, Daiya Swiss,

Zesty Lime Crema, Ancho-Avocado Salad

Andouille Sausage Hash*	\$14.00
Hash Browns, Bell Peppers, Cotija Cheese, Poached Egg, Charred Green Onion Aioli	
Three Cheese Quiche	\$12.00
Hashbrown Crust, Goat Cheese, Parmesan, Fontina, Petit Salad	
Biscuits & Gravy	\$12.00
Two Eggs, Bacon or Sausage, Chorizo Gravy, Buttermilk Biscuit	
Hot Chick	\$12.00
Fried Chicken, Bacon, Whipped Cream Cheese, Peach-Habañero Jam, Buttermilk Biscuit	
Burger*	AVAILABLE OPTIONS
Includes a choice of fries, onion rings, potato chips, or elotes salad.	\$15.00
Lettuce, Tomatoes, Red Onions, Dill Pickle, House Mustard, Brioche Bun*	Substitute Side Salad: \$1.00
	Add Cheddar, American, Gorgonzola, Provolone or Smoked Gouda: \$1.00
	Add Dairy-Free Daiya Swiss: \$2.00
	Add Egg: \$2.00
	Add Bacon: \$3.00
	Substitute an Impossible Patty: \$1.50
	Substitute Gluten Free Bread: \$3.00
Buttermilk Pancakes	AVAILABLE OPTIONS
Four Cakes, Bacon or Sausage, Fresh Fruit, Maple Syrup & Honey Butter	\$12.00
	Add Peaches & Cream with Candied Pecans: \$3.00
Cinnamon-Crunch French Toast	\$13.00
Cream Cheese Whipped Cream, Bacon or Sausage, Fresh Fruit, Maple Syrup	
Huevos Rancheros*	\$12.00
Corn Tortillas, Refried Black Beans, Ranchero Sauce, Over Easy Eggs, Pepperjack, Salsa, Avocado	
Impossible Quesadilla	\$13.00
Impossible Meat, Scrambled Egg, Green Chilis, Pepperjack, Cheddar, Chipotle Crema, Flour Tortilla, Served with Black Beans	
Twin-Six*	AVAILABLE OPTIONS
Two Eggs, Bacon or Sausage, Breakfast Potatoes or Cheddar Grits, Toast. The Twin-Six was the first production 12-cylinder engine which became the name of Packard's most popular automobile	\$12.00
	Substitute Sirloin: \$7.00

SIDES 12

Bacon or Housemade Sausage	\$4.00
Praline Bacon	\$6.00

Ham	\$4.00
Hash Browns	\$3.00
Two Eggs*	\$4.00
Cheddar Grits	\$4.00
Toast or English Muffin	\$2.00
Biscuit	\$3.50
French Toast	\$5.00
Fresh Fruit	\$3.00
Two Buttermilk Pancakes	\$4.00
Black Beans	\$3.00

SWEET TREATS 5

Donut Bread Pudding

Coffee Almond Swirl Ice Cream, Salted Caramel

Chocolate Bourbon Fudge

Key Lime Pie

Fresh Whipped Cream with Lime Zest

Banana Cheesecake Pudding

Banana Cheesecake Mousse, Banana Pudding, Nilla Wafer Crumble, Bananas

Sorbet

Ask your server for todays flavor

THIRSTY 2

Cold Brew Coffee	\$4.50
with house Sweet Cream	
Elemental Coffee	AVAILABLE OPTIONS
	Cup: \$3.50
	French Press: \$8.00

FEATURED DRINKS 14

Fresh OJ	\$5.00
Pineapple	\$4.00
Cranberry	\$4.00

Grapefruit	\$4.00
San Pellegrino	\$3.00
Topo Chico	\$2.50
Ginger Ale	\$2.50
Coca-Cola	\$2.50
Mimos	AVAILABLE OPTIONS
#findingmimos	\$4.00
	\$8.00
	\$20.00
Bloody Mary	AVAILABLE OPTIONS
Vodka, bloody mary mix, salt, lime, olives, pickle	\$10.00
	Substitute Jalapeno-Infused Vodka: \$1.00
Michelada	\$7.00
house mix, cerveza, tajin salt, lime	
Nora Bean	\$15.00
Sotol, Cold Brew Concentrate, Coffee Liqueuer, Vanilla Syrup, Orange Bitters	
Okcoffee	\$10.00
Prairie Wolf Vodka, Prairie Wolf Dark, Cold Brew Coffee, Cream	
Rosemary Spritz	\$9.00
Cocchi Americano Rosa, Sparkling Wine, Soda, Rosemary	

COCKTAILS 15

Nora Bean	\$15.00
Sotol, Cold Brew Concentrate, Coffee Liqueuer, Vanilla Syrup, Orange Bitters	
Reina Amarga	\$13.00
Condeesa Gin, Cocchi Dopo Teatro, Vermouth Amaro, Chocolate Bitteers, Angostura	
Terra Incognita	\$15.00
Willet Rye, Maggie's Farm Falernum, Pernod, Peychaud's, Lemon Peel (Served Neat)	
Pretentious Hipster	\$10.00
Gin, Campari, Lemon, Simple Syrup, IPA, Grapefruit Bitters	
The Gap Year	\$9.00
Cappelletti Rosso, Cucumber, Lime, Soda, Bubbles	
Bella Rosa	\$12.00
Koval Cranberry Gin, Lemon, Simple Syrup, St. Germain, Brut Rosé	
¡Oh My Gato!	\$11.00
Mexicat Raicilla, Cucumber, Lime, Charred Poblano Tincture	

Rosemary Spritz	\$9.00
Cocchi Americano Rosa, Soda, Brut, Rosemary, Orange Peel	
The Blossom	\$10.00
St. Germain, Soda, Brut Rosé	
Apple Bottom	\$12.00
Applewood Cheddar Vodka, Lemon, Simple Syrup, Anthem Super Fancy Cider	
Goldstandard	\$11.00
Aged Rum, Lime Juice, Pineapple-Cinnamon Shrub, Madeira	
Chapalita	\$11.00
Mezcal Vago Elote, Blanco Tequila, Sangrita	
Northwood Swizzle	\$12.00
Bourbon, Genepy, Cocchi Torino, Nux Alpina Walnut Liqueur	
Gin Old Fashioned	\$11.00
Barrel-Aged Gin, Simple Syrup, Lemon Bitters, Lemon Peel	
Okcoffee	\$9.00
Prairie Wolf Vodka, Prairie Wolf Dark, Sweet Cream, Cold Brew Coffee	

CREATE YOUR OWN WINE FLIGHT 1

Create Your Own Wine Flight

Choose 3 by The Glass Options

SPARKLING 9

Almacita, Brut Chardonnay (Mendoza, AR)	AVAILABLE OPTIONS
	\$10.00
	\$38.00
Sommariva, Prosecco (Veneto, Italy)	AVAILABLE OPTIONS
	\$12.00
	\$46.00
Planet Oregon, Brut Rosé (Wiliamette, OR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00
La Coeur de a Riegne, Cremant (Loire, France)	\$38.00
L. Aubry Fils, Brut (Champagne, France)	\$90.00
Billecart-Salmon, Brut Reserve (Champagne, France)	\$115.00
also available in 375ml	
Mas de Daumas Gassac 'Frizant', Cabernet Sauvignon, Mourvedre, Pinot Noir (FR)	\$50.00

Cocchi, Brachetto d'Acqui (Piedmont, Italy)	\$34.00
The Chook, Soarkling Shiraz (Australia)	\$36.00

LIGHT-BODIED WHITES 4

Cooper Mountain, Pinot Gris (Williamette, OR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00
Dancing Crow, Sauvignon Blanc (Lake County, CA)	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Worlds Apart 'Hope Forest', Sauvignon Blanc (Adelaide Hills, AU)	\$64.00
Ashes & Diamonds 'Blanc N°3', Sauvignon Blanc, Sémillion (Naoa Valley, CA)	\$75.00

AROMATIC WHITES 4

Teutonic 'Jazz Odyssey', Riesling, Gewurztraminer (Williamette, OR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00
Loewen Estate, Riesling (Mosel, Germany)	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Tintero, Moscato d'Asti (Piedmont, Italy)	AVAILABLE OPTIONS
	\$9.00
	\$34.00
Birichino, Malvasia Bianco (Monterey, CA)	\$30.00

FULL-BODIED WHITES 3

Sanctum Medved, Chardonnay (Stajerska, Slovenia)	AVAILABLE OPTIONS
	\$11.00
	\$42.00
Domaine Eden, Chardonnay (Santa Cruz, CA)	\$60.00
Secateurs, Chenin Blanc (South Africa)	\$30.00

ROSÉ 2

Limited Addition, Mencia, Cabernet Franc (Eola, OR)	AVAILABLE OPTIONS
	\$12.50
	\$48.00

Domaine de Fontsaient, Rosé of Grenache Gris, Carignan, Mourvèdre (Languedoc, FR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00

LIGHT-BODIED REDS 5

Las Jaras 'Glou Glou', Zin, Carignan, Petite Sirah, Pinot Noir, Cab Sauv (California)	\$45.00
---	---------

Anne Amie, Pinot Noir (Williamette, OR)	AVAILABLE OPTIONS
	\$14.00
	\$54.00

Fort Ross', Pinot Noir (Sonoma Coast, CA)	\$85.00
---	---------

Régis Bouvier 'Gevrey-Chambertin', Pinot Noir (Burgundy, FR)	\$142.00
--	----------

Day 'Infinite Castles', Dolcetto, Gamay (Willamette Valley, OR)	\$90.00
---	---------

MEDIUM-BODIED REDS 10

Domaine de Fontsaiente, Carignan, Grenache, Mourvedre (FR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00

Revelrty, Merlot (Columbia Valley, WA)	AVAILABLE OPTIONS
	\$11.00
	\$42.00

Mayacamas, Merlot (Mount Veeder, CA)	\$120.00
--------------------------------------	----------

Birichino 'Scylla', Carignagne, Grenache (California)	AVAILABLE OPTIONS
	\$11.00
	\$42.00

Acre, Zinfandel (Napa Valley, CA)	\$50.00
-----------------------------------	---------

Cantine Valpene 'Rosso Pietro', Barbera (Piedmont, IT)	\$36.00
--	---------

Silvio Giamello 'Vincenziana', Nebbiolo (Piedmont, IT)	\$76.00
--	---------

Lecci e Brocchi, Chianti (Tuscany, IT)	\$72.00
--	---------

Remelluri Rioja Reserva, Tempranillo, Graciano, Garnacha (Rioja, SP)	\$50.00
--	---------

Shafer 'TD-9', Merlot, Cabernet Sauvignon, Malbec (Napa Valley, CA)	\$115.00
---	----------

FULL-BODIED REDS 10

Hither & Yon, Nero d-Avola (McLaren Vale, AU)	AVAILABLE OPTIONS
	\$14.00
	\$54.00

Domaine Vallot 'Le Coriançon', Grenache, Syrah, Mourvedre (Rhone, FR)	AVAILABLE OPTIONS
	\$12.00
	\$46.00
La Posta 'Pizzela', Malbec (Mendoza, AR)	AVAILABLE OPTIONS
	\$10.00
	\$38.00
La Sirena 'Le Barrettagé', Syrah, Grenache, Petite Sirah (Napa Valley, CA)	\$135.00
Dominio de Pingus 'Flor de Pingus', Tempranillo (Ribera del Duero, SP)	\$180.00
Blackbird 'Contrarian', Cabernet Sauvignon, Cabernet Franc, Merlot (Napa Valley, CA)	\$190.00
Daou, Cabernet Sauvignon (Paso Robles, CA)	AVAILABLE OPTIONS
	\$13.00
	\$50.00
Gramercy Cellars, Cabernet Sauvignon (Walla Walla, WA)	\$95.00
Matthiasson, Cabernet Sauvignon (Napa Valley, CA)	\$110.00
Hourglass Blueline, Cabernet Sauvignon (Napa Valley, CA)	\$215.00

ON THE BOARD 4

Daily Lunch Features

On The Chalkboard

Sourdough Boule \$4.50

Herbed Olive Oil, Daily Butter

Veggie Plate \$13.00

Fresh Daily Selection, Served with Romesco Sauce & Flatbread

Today's Soup AVAILABLE OPTIONS

On The Chalkboard

Cup: \$6.00

Bowl: \$9.00

BETWEEN BREAD 8

Burger* AVAILABLE OPTIONS

Lettuce, Tomatoes, Red Onions, Dill Pickle, Seikel's Mustard, Brioche

\$15.00

Bun

Add Cheddar, American, Gorgonzola, Provolone or Smoked Gouda:

\$1.00

Add Dairy-Free Daiya Swiss: \$2.00

Add Egg: \$2.00

Add Bacon: \$3.00

Substitute Impossible Burger Patty (Vegan): \$1.50

Crispy Chicken \$15.00

Slaw, B&B Pickles, Sriracha Aioli, Brioche Bun

Open-Faced Short-Rib Sandwich	\$18.00
Braised Short Ribs, Caramelized Onions, Pepperoncinis, Fontina, Goat Cheese, Horseradish Aioli, Thick Cut Brioche	
Reuben	\$16.50
Shaved Corned Beef Brisket, Bacon and Apple Sauerkraut, Provolone, Russian Dressing, Rye Bread	
Chicken Club Wrap	\$14.00
Grilled Chicken, Swiss Cheese, Lettuce, Tomato, Bacon, Sriracha Honey Mustard, Flour Tortilla	
Breakfast Croissant	\$15.50
Black Forest Ham, White Cheddar Scramble, Arugula, Tomatoes, Dijonnaise, Croissant	
Chicken Salad Sandwich	\$14.00
Chicken Salad, Dried Cherries, Pecans, Green Apples, Lettuce, Tomato, Onion, Toasted Croissant	
Fish Tacos	\$16.00
Crispy Cod, Red Chili Crema, Cilantro-Lime Slaw, Black Beans, Cucumber-Tomatillo Salsa, Flour Tortilla, served with Elotes Salad	

PLATES & BOWLS 6

Mac & Cheese	AVAILABLE OPTIONS
Radiatore Pasta, Smoked Gouda Cream, Cheddar, Fontina	
	\$18.00
	Add Bacon: \$3.00
	Add Chicken: \$6.00
Impossible Quesadilla	\$15.00
Impossible Meat, Scrambled Eggs, Green Chilis, Pepperjack, Cheddar, Chipotle Crema, Flour Tortilla, Served with Black Beans	
Verde Burrito	\$15.00
Chorizo Verde, Flour Tortilla, Scrambled Eggs, Cheddar, Black Beans, Breakfast Potatoes, Topped with Cotija Crema and Corn Pico	
Buddha Bowl	\$15.00
Shiitakes, Peas, Red Bell Peppers, Carrots, Brown Rice, Quinoa, Ginger-Chili Sauce, Avocado, Sesame Seeds	
Lentil Curry	\$17.00
Potato, Carrot, Broccoli, Coconut Milk, Basmati Rice, Spiced Almonds	
Ahi Tuna Salad	\$20.00
Mixed Greens, Avocado, Mandarine Slices, Pickled Red Onions, Slivered Almonds, Sliced Radish, Green Onions, Sesame-Ginger Vinagrette	

VEGGIES & SUCH 8

Crispy Brussels Sprouts

- Broccoli
- Mac + Cheese
- Risotto
- Whipped Potatoes
- Jalapeño Cheddar Grits
- Elotes Salad
- Fingerling Potatoes

LUNCH & DINNER 4

- Grilled Chicken Tenders
 - Choice of Side
- Grilled Cheese
 - Sourdough, Choice of Side
- Cheese Burger
 - Sesame Bun, Cheddar, Choice of Side
- Mac & Cheese
 - Cavatappi Pasta, Cheddar. Not available during Brunch

BRUNCH 3

- Buttermilk Pancakes
 - Fresh Fruit, Maple Syrup
- Crunch-Berry French Toast
 - Whipped Mascarpone, Fresh Fruit, Maple Syrup
- Eggs & Bacon
 - Scrambled Eggs, Bacon and Fruit