PARK & HOWARD BISTRO

LUNCH

Starters

House Made Soup of the Day ..... **Cup 9**

Cheese & Charcuterie ..... **4 for 22 / 6 for 32 / 8 for 44**
Gouda, Tartufata, Gorgonzola & Humboldt Fog · Speck, Coppa, San Daniele Prosciutto & Bresaola · mustard, mixed pickles & crackers, crostini

Artichoke Beignets **15**
Green onion aioli & yellow pea sprouts

Red Wine Braised Grilled Octopus GF **24**
Celery, carrots, red onion & fresh oregano-garlic-lemon dressing

Prosciutto, Dry Figs & Fresh Burrata **18**
Fig glaze, Laudemio olive oil & crostini

Citrus Marinated Tuna Crudo GF **20**
Orange segments, chili pepper, diced cucumber & shaved radish

Grilled Artichoke GF **16**
Crumbled feta cheese, watermelon radish, organic mixed greens & oregano-lemon vinaigrette

Steak Tartare, Raw **24**
Chopped filet mignon, capers, red onion, Dijon mustard, drizzle of white truffle oil & crostini

Grilled Prawns **20**
Grilled peaches, avocado, wasabi aioli, toasted sesame & sweet chili glaze

Pomegranate Glazed Lamb Riblet GF **20**
Oven roasted, whipped feta, toasted pistachio & mint leaves

Dungeness Crab Cakes **24**
Mango-avocado-cucumber salad, micro greens & chili-lime aioli

Bacon Wrapped Dates GF **16**
Stuffed with goat cheese, micro greens & saba glaze

Butternut Squash Gnocchi ..... **Half 14 / Full 28**
Mascarpone cream sauce, bacon & toasted pine nuts

Salads

Frisée GF **20**
Crispy bacon, poached egg, cherry tomato, mushrooms & white balsamic vinaigrette

Living Butter Lettuce GF **18**
Bosc pears, gorgonzola cheese, sliced almonds, dried cranberries & champagne vinaigrette

Caesar **17**
Petite hearts of romaine, Parmigiano-Reggiano, croutons & classic Caesar dressing

Roasted Red & Gold Beets GF **18**
Baby arugula-frisée, goat cheese, toasted hazelnuts & raspberry vinaigrette

ADD PROTEIN TO YOUR SALADS

Grilled Chicken **12** · Grilled Prawns **14** · Grilled Salmon **18**
Grilled 2 Lamb Chops **28** · Grilled Steak **22** · Crab Cakes **16**

Sandwiches

All sandwiches come with one side dish included · open face or no bun available

Herb Crusted Seared Petrale Sole **24**
Caper berry aioli, sliced tomato & lettuce

Steak Sandwich **24**
Caramelized onions, mushroom & mozzarella cheese, aioli

BBQ Pulled Pork **24**
Coleslaw, dill pickles, crispy onion & honey-mustard sauce

Chicken Salad Sandwich **22**
House roasted chicken, celery, tomato, lettuce, lemon mayo & white toasted bread

Grilled Veggie **20**
Zucchini, roasted bell pepper, squash, burrata cheese, arugula & pesto aioli

Harris Ranch Beef Burger **24**
Lettuce, tomato, onion & cheddar cheese · **Add Mushroom 3, Bacon 3, Avocado 3**

Sides

Onion Rings · Brussels Sprouts Chips · Cabbage-Apple Slaw · Gremolata French Fries · Baby Green Salad · Soup

Entrées

Grilled Salmon GF **30**
Organic baby greens, red onion, caramelized tomatoes, roasted potatoes & basil oil

Sesame Crusted Seared Ahi Tuna **34**
Arugula, green beans, egg, avocado, champagne vinaigrette & teriyaki glaze

Grilled Lamb Chops GF ..... **36 / 48 for 3 pcs**
Thyme-roasted potato, cipollini onion, arugula, feta cheese & oregano-lemon vinaigrette

Angel Hair Pasta **44**
Dungeness crab, prawns, cherry tomato, wilted arugula, white wine-garlic-lemon sauce & Old Bay

Bistro Steak & Fries **36**
Petite tenderloin, paprika French fries, arugula, Stilton butter & demi-glace

Risotto GF **28**
Truffle mushroom purée, peas, shaved asparagus & drizzle of white truffle oil · **Add Chicken 4, Prawns 6**

Orecchiette Pasta **30**
Home made pesto, crispy pancetta, fresh basil leaves & crumbled pistachio

Fresh Tagliatelle Pasta **30**
Smoked short rib ragù, mirepoix, torched burrata & gremolata

Coq au Vin GF **36**
Red wine braised chicken, roasted potato, mushrooms, bacon, aromatic herbs & pan jus

Pear Ravioli **30**
Shaved asparagus, roasted shallot, toasted walnuts & honey mustard-Greek yogurt sauce

Veal Ossobuco Ravioli **32**
Truffle-cream sauce, crispy mushroom & saba glaze

GF — Gluten Free · Please inform your server of any dietary restrictions — bread served by request
Please ask for vegetarian items, gluten-free pasta available · 20% gratuity charge added for parties of six or more
Exec. Chef Edgar Fuentes · 1300 Howard Ave, Burlingame CA 94010 · (650) 567-6080
Private Dining Information — please email at info@parkhowardbistro.com or visit www.parkhowardbistro.com

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DRINKS

Sparkling

	GLS	BTL
Scharffenberger Brut, Napa	14	56
Bisol Jeio, Prosecco, Italy	13	52
Faire La Fête, Brut Rosé, France	16	64
Charles Heidsieck, France	26	104

White Wine

	GLS	BTL
Pinot Grigio, Polvaro, Italy, '24	13	52
Albariño, Pazo Das Bruxas, Rias Baixas, '23	14	56
Sauvignon Blanc, Daou, Paso Robles, '23	14	56
Sauvignon Blanc, Hourglass, Napa, '23	16	64
Rosé, Daou, Paso Robles, '22	13	52
Chardonnay, Talbott, Santa Lucia, '22	16	64
Chardonnay, Rombauer, Carneros, '23	20	80

Red Wine

	GLS	BTL
Cabernet, Silver Oak, Alexander Valley, '20	35	140
Malbec, Layer Cake, Argentina	15	60
Bordeaux, Les Légendes, France, '20	15	60
Pinot Noir, Belle Glos, Santa Lucia, '22	20	80
Pinot Noir, Bernardus, Santa Lucia, '23	16	64
Pinot Noir, Twomey, RR, '23 (*By Silver Oak*)	18	72
Zinfandel, Turley "Juvenile", CA, '23	22	88
Cabernet, Hourglass, Napa, '23	18	72
Cabernet, Aurelian, Reserve, Napa, '24	22	88

Please ask your server to see our extensive wine list

Beer

805 Firestone, Blonde Ale	8
Deschutes, Fresh Squeezed IPA	8
Trumer, Pilsner	8
Heineken	8
Blue Moon	8
O'Doul's, N/A	8

Cocktails

Bubble Bliss 16
Wheatley vodka, Saint Germain, blueberries, lemon juice & mixed berry smoked bubble

PHB Manhattan 18
Buffalo Trace bourbon, bitters, Antica Formula vermouth & Amarena cherries

Pomegranate Margarita 16
Lalo tequila, fresh lime juice, La Pinta pomegranate liqueur, agave & salt rim

Mediterano 16
Grey Goose Orange, Aperol, lemon juice, blood orange juice & wedge

Endless Summer 16
Grey Goose Pear, lemon juice, simple syrup, St. Germain, fresh ginger & sugar rim

Floral Lychee Martini 18
Empress gin, lychee liqueur, lemon & lime juice, foam & dash of rose water

Mezcarita 16
Vida mezcal, Giffard grapefruit liqueur, lime juice, agave, Tajín rim & grapefruit wedge

PHB Old Fashioned 19
Sazerac rye, black cherry syrup, chocolate bitter & house pistachio liqueur infused foam

Queen Bee 16
No. 3 gin, Lillet Blanc, triple sec, lemon juice & violet infused foam

Non-Alcoholic

Winter Cooler 6 · Fresh Mint Lemonade 6

Half Bottles

CHAMPAGNE

Billecart-Salmon Champagne, Rosé, NV	120
Nicolas Feuillatte Reserve Exclusive, NV	45
Perrier Jouët, NV	60

WHITE WINE

Sauvignon Blanc, Merry Edwards, RR, '24	42
Chardonnay, Frank Family, Carneros, '24	40
Sancerre La Pléiade, '24	42

PINOT NOIR

Kosta Browne, Sonoma Coast, '22	110
Merry Edwards, Russian River, '22	65
Goldeneye, Anderson Valley, '22	50

FRENCH

Chante Cigale, Châteauneuf-du-Pape, France, '21	48

ZINFANDEL

Ridge "Lytton Springs", Sonoma County, '23	66

CABERNET SAUVIGNON

Faust, "By Quintessa", Napa, '23	68
Mount Veeder, Napa, '19	72