

Parkers' Signature Cocktails 13

Made with Fresh Seasonal Ingredients and Premium Spirits

Mango Mojito

Cruzan Mango, Lime, Mint, Mango

Jack Baker

Mezcal, Damiana, Lime, Simple Syrup, Cucumber

The Dude

Fugu Horchata Vodka, Kahlua, Milk

The Rooster

Ketel One Orange, Pama, St. Germain, Lemon, Orange, Tarragon

Parkers' Punch

Captain Morgan, Cruzan Mango, Orange, Pineapple, Grenadine

Butterfly Martini

Grey Goose Citron, St. Germain, White Cranberry, Fresh Basil

Water-Mint Margarita

Tequila, Cointreau Noir, Lime, Watermelon Juice, Pomegranate Salt

Bad Blake

Old Grove Gin, Lavender Water, Simple Syrup

Parkers' Ultimate Bloody Mary.....17

Absolut Peppar, Celery, Bacon Salt, Jumbo Shrimp wrapped Tomolive, Pepperoni Straw, Garlic-Stuffed Olives, Lemon and Lime

BOTTLED WATERS

Acqua Panna	1/2 Liter	4	1 Liter	7
San Pelligrino	1/2 Liter	4	1 Liter	7

CRAFT DRAFT

Try One Of Our Ten Rotating Taps
(Ask Your Server For Selections)

Three Weavers Seafarer	Torrance	4.8%	Kölsch Pilsner	8
Founders All-Day	MI	4.7%	Session Ale	8
Coronado Mermaid Red	Coronado	5.7%	Red Ale	8
Modern Times Blazing World	San Diego	6.8%	Red Ale	8
Left Hand Milk Stout	CO	6.0%	Sweet Stout	8
Barley Forge Orange Curtain	Costa Mesa	6.2%	IPA	8
Abita Andygator	LA	8.0%	Maibock	7
Great Divide Hercules	CO	10.0%	Double IPA	7
Smog City Saber-Toothed Squirrel	Torrance	7.0%	Amber Ale	8
Stella Artois	Belgium	5.0%	Pale Lager	8
Franziskaner	Germany	5.0%	Hefeweizen	8
North Coast Seasonal Sour	Ft. Bragg	4.1%	Berliner Weisse	7

CRAFT BOTTLES

Left Coast Una Mas	San Clemente	5.8%	Amber Lager	7
Dogfish Head 60 Minute	DE	6.0%	IPA	7
Lagunitas IPA	Petaluma	6.2%	IPA	8
Lost Coast Downtown Brown	Eureka	5.0%	Brown Ale	7
Guinness	Ireland	4.0%	Stout	8
North Coast Old Rasputin	Eureka	9.0%	Imperial Stout	8
Maui Brewing Coconut Porter	HI	7.0%	Porter	8
Oskar Blues Old Chub	CO	8.0%	Scotch Ale	7
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA	7
Sierra Nevada	Chico	5.6%	Pale Ale	7
Lost Coast Great White	Eureka	5.8%	White Ale	7
Firestone 805	Paso Robles	4.7%	Blonde Ale	7
Kona Longboard	HI	4.6%	Lager	7
Golden Road Wolf Pup	Los Angeles	4.5%	Session IPA	7
Widmer	Portland	4.9%	Hefeweizen	7
Budweiser	St. Louis	4.5%	Lager	6
Bud Light	St. Louis	4.5%	Lager	6
Coors Light	Colorado	4.5%	Lager	6
Corona	Mexico	4.5%	Lager	7
Michelob Ultra	MO	4.2%	Lager	7
Sam Adams	Boston	4.9%	Lager	7
Becks (Non-Alcoholic)	Germany	N/A	Lager	7
22oz Anderson Valley Bourbon Barrel	CA	6.9%	Barrel-Aged Stout	25
22oz Stone Arrogant Bastard	San Diego	7.8%	IPA	15
22oz Sapporo	Japan	4.5%	Dry Lager	12

SUSHI MENU

APPETIZERS & SOUPS

Seaweed Salad	4	Sunomono	3
Edamame	4	Miso Soup	4

*SASHIMI... 7

*NIGIRI SUSHI... 5

Albacore Shiro	Shrimp Ebi
Eel Unagi	Octopus Tako
Halibut Hirame	Ahi Tuna Maguro
Salmon Sake	Yellowtail Hamachi
Seared Tuna Maguro Tataki	Snow Crab Kani

*SPECIALTIES

Sushi Combination 23	Sashimi Combination 25
California Roll, Halibut, Tuna, Albacore, Salmon, Shrimp, Yellowtail And Eel, Miso Soup	Tuna, Salmon, Albacore, Yellowtail And Halibut, Steamed Rice, Miso Soup
Seafood Poké 23	Ahi Tuna Carpaccio 21
Salmon, Halibut, Octopus, Albacore, Ahi Tuna, Sushi Rice, Miso Soup	Wasabi Aioli, Garnished with a Minced Salad of Burdock Root and Scallions

Bento Box 22

Spicy Tuna Roll,, California Roll, Sunomono, Seaweed Salad, Tuna, Salmon, Halibut, Shrimp, Albacore, Miso Soup

*SPECIAL ROLLS

Ceviche Roll 17	Salmon Ponzu Roll 16
Crab, Cucumber, Shrimp Tempura, topped with Ahi and Pico de Gallo	Crab, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter
Crunchy 15	Summer Shrimp & Scallop 18
Tempura Shrimp, Avocado And Cucumber, Topped With Tempura Crunchies and Sweet Soy Sauce	Tempura Shrimp, Spicy Scallop, Crab, Avocado, Lettuce, Sprouts, Eel Sauce, Soy Paper
Rainbow 15	Alaskan Red King Crab Roll 22
Snow Crab And Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut and Avocado On Top	King Crab, Yellowtail, Sprouts, Asparagus topped with Avocado and more King Crab, Garlic Butter Sauce
3 Amigos 16	I Love You 16
Tempura Shrimp, Crab, Cucumber. Topped With Seared Tuna, Avocado, Cholula, Green Onion	Tempura Shrimp, Crab, Ahi on Top, Soy Paper (no rice)

Signature Specialty Roll (Ask Your Server for Daily Selection)

PREMIUM COLD SAKE

Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)	13
Creamy and Full-Bodied with Hints of Lychee	
Sho Chiku Bai Junmai Ginjo (300ml)	15
Delicate, Silky Smooth and Dry with Fruity Aroma	
Yoshinogawa Sake Echigo Junmai (300ml)	18
Citrus and Spice Overtones with a Buttery Sweetness	
Gekkeikan Horin Junmai Daiginjo (300ml)	32
Bright Flavor with a Smooth Finish, Fruity Aroma	