

HAPPY HOUR

Monday - Friday 3:00 p.m. - 6:00 p.m.
Bar & Lounge Only (excluding Holidays & Special Events)

Happy Hour Cocktails	10
Jameson, Jim Beam, Absolut, Chopin, Tanqueray, Bacardi, Old Parr 12 yr., Corazon Blanco (Up, Rocks and Martinis - Add \$1.50)	
Happy Hour Craft Draft	8
Happy Hour Wine	10
Kentucky Mule	9

All Other Alcoholic Beverages are 20% off

APPETIZERS

Clam Chowder - Cup	8
Chicken Wings	13
Buffalo Sauce, Blue Cheese Dressing	
Crispy Calamari	17
Golden Fried, Remoulade, Marinara Sauce	
Manila Clams	Half 12 Full 19
Pacific Coast Manila Clams, Aromatic Natural Broth, Drawn Butter	
Seasonal Flatbread	10
Garlic Cheese Bread	7
Karaage Chicken Lettuce Wraps	13
Japanese Style Crispy Chicken, Butter Lettuce, Togarashi, Scallion, Kewpie Mayo, Soy Dipping Sauce	
Crispy Brussels Sprouts	10
Mint, Chili-Citrus Honey, Butter Bean Hummus	
Our Famous “Garlic Cheese Bread” Burger*	22
Half-Pound Parkers' Blend Angus Beef, Tomato, House-made Pickles, Oven-Toasted Garlic Cheese Bread	
Catch of the Day Tacos	20
Corn Tortillas, Cabbage, Pico de Gallo, Chipotle Aioli, Cilantro	

SUSHI ROLLS

I Love You	18
Tempura Shrimp, Shrimp, Crab, Ahi On Top, Soy Paper (No Rice)	
Rainbow	16
Snow Crab, Cucumber Inside, Shrimp, Tuna, Yellowtail, Salmon, Halibut, Avocado	
Crunchy	13
Tempura Shrimp, Avocado and Cucumber, Tempura Crunchies, Sweet Soy Sauce	
California	11
Spicy Tuna	11

LIGHT BITES

Today's Fresh Oysters	½ Dozen 26 Dozen 49
Cocktail Sauce and Mignonette	
Clam Chowder	Cup 12 Bowl 15
Crispy Brussels Sprouts	15
Mint, Chili-Citrus Honey, Butter Bean Hummus	
Garlic Cheese Bread	10
Make it Crabby	7
Peruvian Scallop “Rockefeller”	21
Chorizo Queso Fundido, Toasted Panko, Salsa Roja, Pico De Gallo, Lime	
Crispy Calamari	21
Golden Fried, Rémolade, Marinara Sauce	
Warm Crab Dip	21
Buttered Crostini, Cucumbers, Red Bell Pepper	
Manila Clams	Half 17 Full 27
Pacific Coast Manila Clams, Aromatic Natural Broth, Drawn Butter	
Jumbo Shrimp Cocktail	26
Cocktail Sauce, Lemon	
Classic Caesar	18
Crisp Romaine, Caesar Dressing, Croutons, Shaved Parmesan	
Chicken Wings	17
Buffalo Sauce, Blue Cheese Dressing	
Karaage Chicken Lettuce Wraps	19
Japanese Style Crispy Chicken, Butter Lettuce, Togarashi, Scallion, Kewpie Mayo, Soy Dipping Sauce	
Seasonal Flatbread	15
Chef's Creation	
Lobster & Shrimp Tacos Dorados	25
Lobster Salsa Molcajete, Shredded Lettuce, Queso Fresco, Lemon Crema, Chives	
Fish & Chips	29
Beer Battered Crispy Alaskan Cod, French Fries, Coleslaw, Tartar Sauce	
Our Famous “Garlic Cheese Bread” Burger*	29
Half-Pound Parkers' Blend Angus Beef, Tomato, Housemade Pickles, Oven Toasted Garlic Cheese Bread	
Add Bacon 4 Avocado 4 Go Surf & Turf with a 2 oz. Crab Cake	13

SIGNATURE SUSHI ROLLS

Spicy Halibut	22
Avocado, Tempura Asparagus, Spicy Tuna, Tobiko, wrapped with Halibut, Yuzu Ponzu Sauce	
The Lighthouse	27
Shrimp Tempura, Spicy Tuna, Cucumber inside, wrapped with Yellowtail, Avocado, Crunchy Garlic, Yuzu Sauce	
Sunset	23
Spicy Salmon, cucumber inside, wrapped with sliced Salmon, Mango, Red Chili Flakes, Chili Oil, Chili Mango Sauce	
Salmon Ponzu	24
Crab Mix, Cucumber, Avocado, Seared Salmon, Onion, Garlic Ponzu Butter	
Natsu	25
Spicy Tuna, Avocado, Yamagobo Root, Seared Albacore, Black Tobiko, Trinity Sauce	
I Love You	25
Tempura Shrimp, Crab Mix, Cucumber, wrapped with Ahi, Soy Paper (no rice)	
The Queen	33
Lobster, Asparagus, Daikon Sprouts wrapped in Soy Paper, topped with more Lobster, Avocado, Green Onion, Black Tobiko, Trinity Sauce	

PARKERS’ SIGNATURE COCKTAILS 18

Made with fresh seasonal ingredients & premium spirits

Mango Mojito

Parrot Bay Mango Rum, Lime, Mint, Mango

Whisky Business

Woodinville Rye, Joto Yuzu ‘The Citrus One’ Sake, Lemon Juice, Angostura Bitters, Lemon Zest

Pomegranate Basil Smash

Chopin, Pomegranate Juice, Pama, Simple Syrup, Basil Leaf

La Pasión

Ketel One, Chinola Passionfruit Liqueur, Aperol, Lime Juice, Vanilla Simple Syrup

Spicy Seed Margarita

21 Seeds Cucumber Jalapeño Infused Tequila, Cointreau, Lime Juice, Simple Syrup, Tajin Rim

Pacific Sunset

Aspen Vodka, Fresh Watermelon, Lemon Juice, Basil

Blue Ember Breeze

Maker’s Mark, Blueberry Pineapple Syrup, Lemon

Raspberry Fizz

Nolet’s Gin, Luxardo Limoncello, Chambord, Lemon Juice, Iced Tea, Raspberry

Guava Groove

Volcan Tequila, 400 Conejos Mezcal, Guava Puree, Pineapple & Lime Juice

PARKERS’ ULTIMATE BLOODY MARY 21

Chopin, Applewood Smoked Bacon, Gherkin Pickle Stuffed Olive, Jumbo Shrimp-Wrapped Tomolive, Garlic-Stuffed Olives, Celery, Bacon Salt, Lemon & Lime

CRAFT BEER

DRAFTS

Beachwood	Long Beach	5.5%	Blonde Ale
Elysian Space Dust	Seattle	8.2%	Double IPA
Anderson Valley Boont	Boonville	5.8%	Amber
Figueroa Mountain Guava Point	California	7.2%	IPA
Modelo	Mexico	4.5%	Lager
Latitude 33 Blood Orange	Vista, CA	7.2%	IPA-American
Golden Road Mango Cart	Los Angeles	4.0%	Wheat Ale
Lost Coast Revenant	Eureka, CA	7.0%	IPA
Maui Brewing Pineapple Mana	Hawaii	5.5%	Wheat
Enegren Schoner Tag	Moorpark, CA	5.0%	Hefeweizen
Stella Artois	Belgium	5.0%	Pilsner
Harland Brewing	San Diego	6.5%	Hazy IPA

BOTTLES

North Coast Brother Thelonius	Ft. Bragg CA	9.4%	Belgian Abbey Ale
Stone Buenaveza	San Diego	4.7%	Lager
Deschutes Fresh Squeezed	Oregon	6.4%	IPA
Peroni	Italy	5.1%	Lager
Stone Delicious IPA (Gluten Reduced)	Escondido	7.7%	IPA
Lost Coast Great White	Eureka, CA	4.8%	Belgian White
Lost Coast Indica IPA	Eureka, CA	6.5%	IPA
Firestone 805	Paso Robles	4.7%	Blonde Ale
Michelob Ultra	St. Louis	4.2%	Low-Cal Lager
Figueroa Mountain Danish Red	Buellton	5.5%	Red Lager
Paulaner	Munich, Germany	4.9%	Lager
Heineken (Non-Alcoholic)	Amsterdam	N/A	Lager
Best Day (Non-Alcoholic)	California	N/A	IPA
New Belgium Trippel	Colorado	8.5%	Trippel
Lindeman’s Framboise	Belgium	2.5%	Raspberry Lambic
North Coast Old Rasputin	Ft. Bragg, NC	9%	Russian Imperial Stout
Mother Earth Brewing Milk Truck	Kingston, NC	5.8%	Latte Stout
High Noon Grapefruit	California	4.5%	Hard Seltzer
22 oz. Sapporo	Japan	4.9%	Dry Lager
19.2 oz. Samuel Smith (Vegan)	England	5.0%	Chocolate Stout

ZERO-PROOF COCKTAILS 13

Spicy Señorita

Ritual Zero Proof Tequila, Fever Tree Sparkling Pink Grapefruit, Jalapeño, Lime Juice & Grapefruit Juice, Agave, Tabasco, Tajin Rim

Lavender Paradise

Ritual Zero Proof Gin, Fever Tree Elder Flower Tonic, Lavender Water, Lemon Juice, Agave, Honey

Blood Orange Bomb

Ritual Zero Proof Aperitif, Fever Tree Blood Orange Ginger Beer, Orange & Lemon Juice, Orange, Lemon, Raspberry

Cucumber Crush

Ritual Zero Proof Gin, Fever Tree Sparkling Cucumber, Lemonade, Sweet & Sour, Cucumber, Mint

WINES BY THE GLASS

Prosecco - La Marca NV 187 ml (Italy)	13
10 Sparkling - Chandon Brut NV 187ml (California)	16
10 Sparkling - Chandon Garden Spritz NV 187ml (Argentina)	12
11 Sparkling Rosé - Moet & Chandon Rose NV 187ml (France)	25
10.5 Moscato – Seven Daughters 2024 (Italy)	12
9.5 Riesling – Chateau Ste. Michelle ‘Eroica’ 2024 (Columbia, WA)	17
10.5 Pinot Grigio - Ruffino “Lumina” 2023 (Friuli, Italy)	12
10 Pinot Grigio - Caposaldo 2025 (Veneto, Italy)	16
9.5 Chenin Blanc - Aperture 2023 (Clarksburg, CA)	15
10 Vermentino - Minuty Prestige Blanc 2024 (Côtes de Provence)	17
10 Viognier - Jean-Luc Colombo “La Violette” 2024 (Languedoc, FR)	14
10 Sauvignon Blanc - Stoneleigh 2025 (Marlborough, NZ)	14
11 Sauvignon Blanc - Rombauer 2024 (California)	17
Chardonnay - Bianchi 2023 (Santa Barbara County, CA)	13
15 Chardonnay - Hess “Shirtail Ranches” 2024 (Carneros, CA)	15
8.5 Chardonnay - ZD 2023 (California)	18
9 Rosé - Michael David 2024 (Lodi, CA)	15
9 Pinot Noir - Sea Sun by Caymus 2023 (Monterey County, CA)	13
8.5 Pinot Noir - Siduri 2024 (Santa Lucia Highlands, CA)	18
9.5 Pinot Noir - Sanford 2022 (Santa Rita Hills, CA)	21
9.5 Merlot – Robert Hall 2022 (Paso Robles, CA)	18
9 Zinfandel – Opolo ‘Summit Creek’ 2023 (Paso Robles, CA)	14
8 Malbec - Trivento 2024 (Mendoza, Argentina)	12
9.5 Red Blend - Highlands 41 ‘Black Granite’ 2022 (Paso Robles, CA)	14
10 Cabernet Sauvignon – Daou 2023 (Paso Robles, CA)	15
8.5 Cabernet Sauvignon – Justin 2022 (Paso Robles, CA)	18
9 Cabernet Sauvignon – Orin Swift “Bloodlines” 2024 (Napa, CA)	23
9.5 Syrah – Cambria “Tepusquet Vineyard” 2022 (Santa Maria Valley)	15

PREMIUM COLD SAKE

	Glass	Bottle
Joto Junmai Gingo “The Pink One” (720 ml)	8	46
Floral Aromas, Peach and Melon On Palate, Lingering Melon Finish		
Momokawa Organic Nigori Ginjo (Unfiltered) (300ml)		18
Creamy and Full-Bodied with Hints of Lychee		
Watari Bune Junmai Gingo “The 55” (300 ml)		28
Lively and bright, fruity aromas, Ripe Melon and White Peach		
Joto Daiginjo “The One with the Clocks” (300 ml)		35
Crushed Sage Notes, Spiced Apple, Supple Satin Texture		
Taiheikai Tokubetsu Junmai “Pacific Ocean” (720 ml)		55
Abundant, Balanced Fruit with Light Nuttiness and Earthiness		