

BREAKFAST BURRITOS

URBAN BURRITOS

SPINACH + FETA

Spinach, breakfast potatoes, farm fresh eggs, pesto, feta cheese 5.79

BACON + EGG + CHEESE

Applewood smoked bacon, farm fresh eggs, cheddar and jack cheese, breakfast potatoes 6.50

SOUTHWEST

Sausage, breakfast potatoes, farm fresh eggs, pico de gallo, chipotle ranch, jalapeños 5.99

SPECIALTY BURRITOS

VEGGIE BURRITO

Breakfast potatoes, farm fresh eggs, pico de gallo, cheddar and jack cheese, avocado, cilantro 7.99

PARKSTONE'S BREAKFAST BURRITO

Applewood smoked bacon, breakfast potatoes, farm fresh eggs, pico de gallo, cheddar and jack cheese, avocado, cilantro 8.99

BREAKFAST TACOS

Served with farm fresh eggs, fresh salsa and a blend of cheddar and jack cheese on a tortilla

BACON+EGG+CHEESE 4.50

EGG+CHEESE 3.99

BACON+EGG+CHEESE+JALAPEÑO 4.79

SAUSAGE+EGG+CHEESE +JALAPEÑO 4.50

EGG SANDWICHES

EGG + CHEESE

Farm fresh eggs, cheddar cheese on sourdough 5.50

BACON + EGG + CHEESE

Applewood smoked bacon, farm fresh eggs, cheddar cheese on whole wheat bread 6.99

CALIFORNIA

Farm fresh eggs, sausage, fried avocado, pepper jack cheese, chipotle mayo on Texas toast Large 7.50 | Half 4.99

SPICY JALAPEÑO

Farm fresh eggs, applewood smoked bacon, seasoned jalapeños, tomatoes, onions, Havarti cheese on sourdough Large 7.50 | Half 4.99

BREAKFAST SPECIALTIES

TWO EGGS YOUR WAY

Two farm fresh eggs any style with your choice of applewood smoked bacon or sausage 8.99

HOUSE FRENCH TOAST

Egg batter-dipped Texas toast griddled to a golden brown served with powdered sugar, butter and maple syrup 6.99. Make it a combo with two farm fresh eggs and applewood smoked bacon or sausage for 9.99

HOUSE FRENCH TOAST WITH FRESH BERRIES

Our house french toast topped with fresh berries and powdered sugar 7.99. Make it a combo with two farm fresh eggs and applewood smoked bacon or sausage for 10.99

FRIED CHICKEN + HOUSE FRENCH TOAST

Our crispy fried chicken served with our house-made French toast, butter and maple syrup 8.99 Two-piece chicken 10.99

WEEKEND BRUNCH

Served with toast and your choice of breakfast potatoes or fresh fruit

CALIFORNIA NATIVE OMELET

Applewood smoked bacon, avocado, sour cream, farm fresh eggs, cheddar cheese 10.99

PARKSTONE'S FAVORITE OMELET

Mushrooms, onions, farm fresh eggs, cheddar and jack cheese 9.99

SPINACH OMELET

Sautéed spinach, feta cheese, egg whites 10.99

FRESH BAKED MUFFINS

While supplies last 2.50 each

BLUEBERRY • CRANBERRY • LEMON POPPYSEED

MORNING EXTRAS

APPLEWOOD SMOKED BACON 3.29

BREAKFAST POTATOES 2.50

FRESH FRUIT 3.50

TOAST 2.50

Sourdough | Wheat | Texas Toast | Rye

SAUSAGE 2.99

TWO FARM FRESH EGGS 3.50

HASH BROWNS 1.50

NEWPORT BEACH, CA

BREAKFAST

ESTABLISHED IN 2015

Dine-In: Served Monday - Friday till 11 AM & Saturday - Sunday till 1 PM

SHAREABLES

FRIED DEVILED EGGS 6.99

CHIPS WITH FRESH SALSA & GUACAMOLE

Made in-house 7.99

AHI TARTARE*

Fresh sashimi-grade Ahi, marinated in our signature poke sauce with cucumbers and red onions. Topped with diced avocado and crispy wontons 12.99

BRUSSELS SPROUTS

Crispy Brussels sprouts finished with a sweet apple cider reduction and ParkStone seasoning 6.99

HANDCRAFTED BURGERS

Our beef burgers are made fresh daily with fresh, hormone-free, antibiotic-free, all-natural black Angus beef

THE PLAIN & SIMPLE

Onion, lettuce, tomato, pickles, mustard, mayo 7.99

SOUTHWEST

Spicy pepper jack, seasoned jalapeños, avocado, red onions, chipotle aioli 9.99

BLACK & BLEU

Fresh cracked pepper, caramelized onions, bleu cheese crumbles 8.99

THE 'SHROOM

Mushrooms, feta cheese, basil pesto, mayo 9.50

HOUSE-MADE VEGGIE

Avocado, onion, mixed greens, tomato, sweet soy glaze, herb mayo 9.99

COMBOS

CLASSIC CHEESEBURGER + SEA SALT STEAK FRIES

Cheddar cheese, onion, lettuce, tomato, Thousand Island dressing. Served with sea salt steak fries 11.99

PARKSTONE BBQ BURGER + CHEESE STEAK FRIES

Thick cheddar, onion rings, applewood smoked bacon, lettuce, BBQ sauce. Served with cheese steak fries 12.99

SPICY BACON & EGG BURGER + CAJUN STEAK FRIES

Fried egg, applewood smoked bacon, onion rings, chipotle aioli. Served with Cajun steak fries 12.99

URBAN BURGER + FRY + DRINK

Choose one of our Urban Burgers below made for the lighter appetite. Served with sea salt steak fries and your choice of a Maine Root handcrafted beverage (small) or freshly brewed iced tea (small).

BBQ BACON

Applewood smoked bacon, onion, shredded lettuce, tomato, BBQ sauce 9.99

AMERICAN

Onion, shredded lettuce, tomato, Thousand Island dressing 8.99

GUACAMOLE

Fresh guacamole, spicy jalapeños, red onions, shredded lettuce, chipotle mayo 10.50

TACOS PLATE

Includes two tacos with chips and fresh salsa

GRILLED CHICKEN

Fresh, hormone-free, all-natural grilled chicken, sweet chili slaw, red onion 8.99

TRI-TIP

Tri-tip, avocado, red onion, cilantro 10.99

GRILLED FISH

Wild-caught rock cod, spicy cabbage slaw, pico de gallo 11.50

FRIED AVOCADO

Cajun spiced fried avocado, BBQ-ranch slaw, pico de gallo 7.99

SOUTHWEST CHICKEN TACO

Fresh, hormone-free, all-natural grilled chicken, seasoned jalapeños, avocado, red onions, cilantro, ranch, chipotle aioli 9.99

GRAB + GO

Available Monday-Friday during lunch only. Sandwiches include house-made BBQ potato chips. Prepared fresh daily and ready upon your arrival. No wait necessary.

CORNED BEEF & HAVARTI SANDWICH Half 8.99 Full 10.99

CRANBERRY & PECAN CHICKEN SALAD SANDWICH Half 7.99 Full 9.99

TURKEY & GOUDA SANDWICH Half 8.99 Full 10.99

THAI PEANUT KALE SALAD 5.50

CITRUS & PECAN SALAD 6.50

SANDWICHES

Our chicken sandwiches are made with fresh, hormone-free, 100% all-natural chicken

CRISPY CHICKEN

Our buttermilk fried chicken topped with cilantro slaw, tomato 8.99

SANTA FE BBQ CHICKEN

All-natural chicken breast topped with BBQ sauce, applewood smoked bacon, shredded lettuce, red onions 9.99

HONEY GRILLED CHICKEN & HAVARTI

All-natural chicken breast, Havarti cheese, Napa cabbage, tomato, honey mustard 9.99

PARK REUBEN

Corned beef, baby Swiss, sweet slaw, Russian dressing on toasted corn rye 12.99

BLACKENED GRILLED FISH

Wild-caught rock cod, crunchy cabbage, tomato, grilled onions, smoked jalapeño tartar sauce 10.99

SANDWICH + SIDE

Includes house-made BBQ potato chips

CHOOSE A SANDWICH

Choose Half or Full

CRANBERRY & PECAN CHICKEN SALAD

7.99 | 9.99

CORNED BEEF & HAVARTI

8.99 | 10.99

TRI-TIP DIP

10.99 | 13.99

AVOCADO & THREE CHEESE

8.99 | 10.99

TURKEY & GOUDA

8.99 | 10.99

SUBSTITUTE A SIGNATURE SIDE \$1

SEA SALT STEAK FRIES

CHIPS WITH FRESH SALSA

SUBSTITUTE A SALAD OR SOUP \$2

CITRUS & PECAN SALAD

ICEBERG WEDGE SALAD

THAI PEANUT KALE SALAD

CUP OF TORTILLA SOUP

Available Monday - Friday Lunch

FRESH GREENS & SOUP

THAI PEANUT KALE

Kale, chopped peanuts, parmesan cheese, croutons, Thai peanut sesame vinaigrette dressing 8.50. Add fresh grilled chicken \$4

CITRUS & PECAN

Chopped greens, avocado, apple sticks, mandarin oranges, berries, bleu cheese, toasted pecans, raspberry vinaigrette 9.50. Add fresh grilled chicken \$4 or seared rare Ahi tuna \$6

PARKSTONE BBQ

Mixed greens, fresh white corn, black beans, tortilla strips, cheddar cheese, green onions, tomatoes, cilantro, crispy onions strings, BBQ-ranch dressing 8.50. Add fresh grilled chicken \$4

ICEBERG WEDGE

Applewood smoked bacon, tomatoes, apple slices, toasted pecans, bleu cheese dressing 8.99

SEARED AHI TUNA*

Seared rare Ahi tuna, mixed greens, fresh green and purple cabbages, red peppers, pickled cucumbers, tomato, avocado, crispy wontons, sesame dressing 13.99

BOWL OF TORTILLA SOUP

Available Monday-Friday during Lunch only 6.50

SOUP + SALAD

Cup of tortilla soup + Citrus & Pecan, Iceberg Wedge or Thai Peanut Kale salad. Available Monday-Friday, Lunch only 9.99

SIGNATURE SIDES

THAI PEANUT SLAW 3.50

SEA SALT STEAK FRIES 3.50

CAJUN STEAK FRIES & CHIPOTLE RANCH 4.29

JALAPEÑO CHEESE STEAK FRIES 5.50

BACON CHEESE STEAK FRIES 5.99

CHEESE STEAK FRIES 4.99

*Consuming Raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Thoroughly cooking food of animal origin such as beef, egg, fish, lamb, pork, poultry or shellfish reduces the risk of foodborne illnesses. Consult your physician or public health official for further information. Food may be cooked to order.

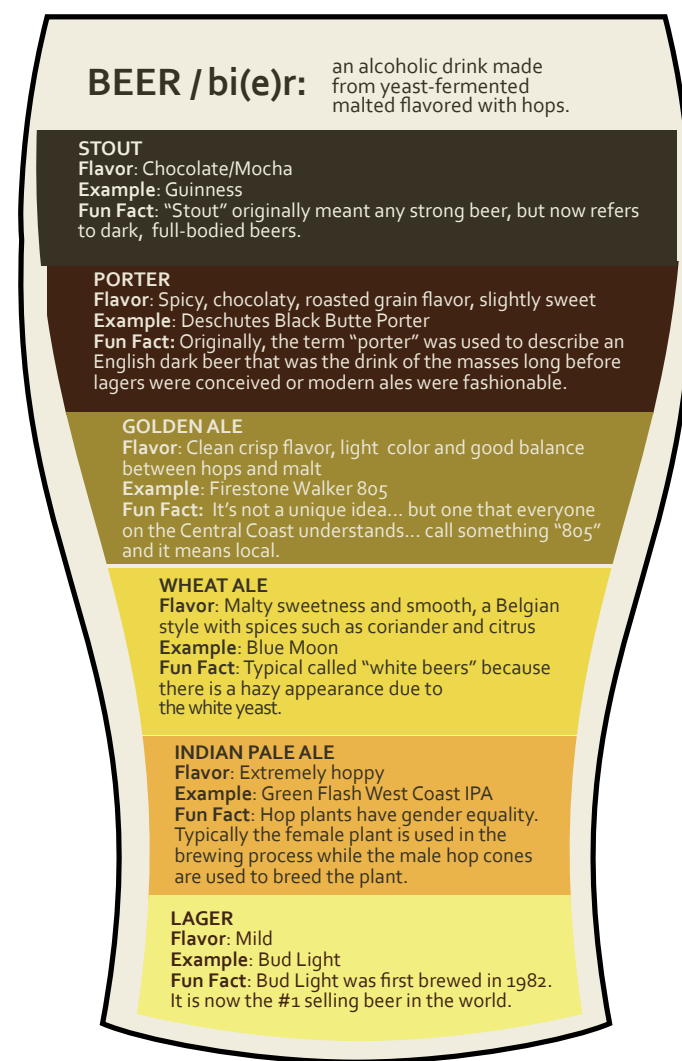
OVER 50 DRAFT BEERS

Our beer selection is subject to availability and seasonality

Choose: 10 oz. / 16 oz. / 22 oz.* ★ Mainstream ★ Premium ★ Super Premium

BREWERY	STATE	NAME	ABV %
CIDER SEASONAL			
★ Angry Orchard	OH	Crisp Apple Cider	5.00
★ Cismontane	CA	Seasonal	Varies
FRUIT WILD ALES			
★ Hangar 24	CA	Orange Wheat	4.60
MALTY BALANCED			
★ Dos Equis	Mex.	Dos Equis Amber	4.70
★ Bootlegger's	CA	Rocco Red Ale	7.10
★ Firestone Walker	CA	Firestone DBA	5.00
★ Mike Hess	CA	Grazias Vienna Cream Ale	5.40
★ Rogue	OR	Dead Guy Ale	6.60
HOPPY FLORAL			
★ Ballast Point	CA	Sculpin	7.00
★ Cismontane	CA	Citizen California Lager	6.00
★ Drake's	CA	1500 Pale Ale	5.50
★ Golden Road	CA	Point The Way IPA	5.90
★ Green Flash	CA	West Coast IPA*	8.10
★ Lagunitas	CA	India Pale Ale	6.20
★ Laguna Beach Beer	CA	Canyon Road Red Ale	5.50
★ Left Coast	CA	Trestles IPA	6.80
★ Lomaland	CA	Modern Times Beer	5.50
★ Mammoth	CA	IPA 395	8.00
★ Ninkasi	OR	Total Domination IPA	6.70
★ Ninkasi	OR	Tricerahops Double IPA*	8.00
★ Oskar Blues	CO	Dales Pale Ale	6.50
★ Pizza Port	CA	Swami's IPA	6.80
★ Rogue	OR	Rogue Farms 7 Hop IPA	7.77
★ Smog City	CA	Hop Tonic IPA	7.30
★ Speakeasy	CA	Big Daddy IPA	6.50
★ Stone	CA	Ruinination Double IPA*	8.50
STRONG DARK			
★ North Coast	CA	Pranqster	7.60
★ Stone	CA	Arrogant Bastard Ale	7.20
LIGHT EASY			
★ Anheuser-Busch	MO	Bud Light	4.10
★ Anheuser-Busch	MO	Budweiser	5.00
★ Coors	CO	Coors Light	4.20
★ Corona	Mex.	Corona Light	3.70
★ Dos Equis	Mex.	Dos Equis Special Lager	4.45
★ Firestone Walker	CA	805	4.70
★ Firestone Walker	CA	Pivo Hoppy Pils	5.30
★ Lost Abbey	CA	Red Barn Ale	6.70
★ Pacifico	Mex.	Clara	4.50
★ Saint Archer	CA	Blond Ale	4.80
★ Valiant	CA	Valiant Crescendo	6.50
WHEAT WIT WEISS			
★ Allagash	ME	White Beer (Belgian)	5.00
★ Avery	CO	White Rascal	5.60
★ Blue Moon	CO	Belgian White	5.40
★ Bootlegger's	CA	Old World Hef	5.00
★ Golden Road	CA	Hefeweizen	4.60
★ Shock Top	MO	Belgian White	5.20
DARK ROASTED			
★ Belching Beaver	CA	Peanut Butter Milk Stout	5.30
★ Deschutes	OR	Black Butte Porter	5.20
★ Guinness	Ireland	Draught	4.10
★ Maui Brewing	HI	Coconut Porter	6.00
STRONG SPICED			
★ Allagash	ME	Curieux*	11.00
★ Chimay	Belgium	Triple/White Belgian Tripel*	8.00

*Not applicable to all beers. Please ask bartender for details.



BEER COCKTAILS

SNAKEBITE Guinness Draught and Angry Orchard Hard Cider

DIESEL Our snakebite with a splash of blackberry

BLACK AND TAN Guinness Draught and Bootlegger's Rocco Red Ale

ECLIPSE Guinness Draught and Blue Moon

BEER FLIGHT

Choose four draft beers on tap served in 5 oz. tasters

RED WINES

PINOT NOIR - PARDUCCI Ukiah, CA 7 / 28

MALBEC - ALAMOS Mendoza, Argentina 6 / 28

MERLOT - CHARLES SMITH "VELVET DEVIL" Columbia Valley, WA 8 / 25

CABERNET SAUVIGNON - HIDDEN CRUSH Central Coast 8 / 32

CABERNET BLEND - COLUMBIA CREST TWO VINES Columbia Valley, WA 6 / 20

WHITE WINES

PINOT GRIGIO - TANGENT Edna Valley, CA 9 / 40

CHARDONNAY - COLUMBIA CREST TWO VINES Columbia Valley, WA 5.50 / 20

CHARDONNAY - ANGELINE CHARDONNAY Santa Rosa, CA 7 / 28

RIESLING - SNOQUALMIE "ECO" Columbia Valley, WA 6 / 24

NON-ALCOHOLIC BEVERAGES

MAINE ROOT HANDCRAFTED SODAS

Ingredients: Sweetened with fair trade certified organic cane sugar. Non GMO, no high fructose corn syrup.

Root Beer | Orange | Black Cherry | Lemon Lime | Mexicane Cola
 Diet Mexicane Cola | Lemonade | Professor Cane

FRESHLY BREWED ICED TEA

FRESH ORANGE JUICE OR APPLE JUICE

BOTTLED WATER

FEATURING KÉAN COFFEE

Fine organic and fair trade coffee from the renowned Martin Diedrich. Roasted fresh daily. HOT | ICED | COLD BREW

