

lunch

STARTERS

BURRATA ON CROSTINI [N] 16

Fig Jam, Balsamic Reduction, Truffle Honey, Turkish Apricot, Pistachio & Fresh Basil

CHAR-GRILLED ARTICHOKE HEART [GF] [N] 14

Crumbled Feta, Crisp Watermelon Radish, Micro Greens, Pesto & Lemon Oregano Vinaigrette

BUTTERNUT SQUASH GNOCCHI 14

Gorgonzola Cream Sauce, Toasted Almonds, Carrot & Basil Oil

PAN ROASTED PRAWNS 18

Creamy Garlic Sauce & Homemade Crostini, Carrot & Basil Oil

OCTOPUS CARPACCIO 19

Fried Capers, Microgreens, Crispy Shallots & Citrus Vinaigrette

FRIED SEAWEED WRAPPED AHI TUNA 18

Wasabi Aioli, Slice Avocado, Fresno Pepper, Teriyaki Glaze & Sweet Chilli Sauce

FRIED CALAMARI 16

Fried Green Beans, Onions, Lemon & Chipotle Aioli

CRISPY PHILLY CHEESESTEAK SPRING ROLLS 14

Ground Beef, Cheese, Bell Pepper, Mushroom, Smoky Aioli

MEATBALLS 16

100% Beef Meatballs, San Marzano Tomato Marinara, Gremolata & Parmigiano Reggiano

SOUP AND SALADS

SOUP OF THE DAY 8

Q AND A

LIVING BUTTER LETTUCE SALAD [GF] [N] 14

Fresh Blueberries, Pears, Roasted Pecans, Pear Champagne Vinaigrette & Dark Chocolate Dust

CAESAR SALAD 13

Petite Hearts of Romaine, Parmigiano Reggiano Cheese, Croutons & Caesar Dressing

ROASTED RED & GOLD BEETS SALAD [GF] [N] 14

Goat Cheese Stuffing, Pistachio, Mix Greens, Citrus Supremes & Raspberry Champagne Vinaigrette

HEIRLOOM CAPRESE 16

Burrata, Heirloom Tomatoes, Fresh Basil, Brioche Croutons, Basil Oil, Gold Balsamic Reduction

- ADD PROTEIN -
CHICKEN 10 PRAWNS 12 SALMON 14 STEAK 20

SANDWICHES

SKIRT STEAK SANDWICH 22

Teriyaki Marinated Skirt Steak, Mushroom, Caremelized Onion, Gorgonzola Cheese, Smoked Mayo

CRAB & SALMON BURGER 20

Avocado, Chipotle Mayo, Brussels Sprout Cole Slaw

FRIED CHICKEN SANDWICH 16

Savoy Cabbage, Apple Cole Slaw, Chipotle Aioli

ROSE PARK BEEF BURGER 20

Bourbon Bacon Jam, Aragula, Gruyere Cheese, Truffle Fries & Smoky Aioli

- all sandwiches come with one side included
- Truffle French Fries, Brussels Sprout Chips, Mixed Green Salad, Cabbage Apple Slaw or Soup

PASTAS

PAPPARDELLE WITH SHORT RIB RAGU 29

Red Wine Braised Short Rib Ragu, Mushrooms, Gremolata, Parmigiano Reggiano Cheese

LOBSTER BUCATINI 40

Butter Poached Lobster Tail, Prawns, Garlic Roasted Tomato, Calabrese-Lemon-Bread Crumbs & Lobster Sauce

FRESH CRAB AND SHRIMP AGNOLOTTI 40

Tarragon, Cherry Tomato & Bearnaise Sauce

SPAGHETTI CON POLPETTE 25

Spaghetti Pasta, 100% Beef Meatballs, San Marzano Tomato Marinara, Gremolata & Parmigiano Reggiano

PENNE CON POLLO 24

Chicken, Mushroom, Sun Dried Tomato, Shaved Parmesan Cheese, Homemade Pink Sauce

SACCHETTI 22

Pasta Filled With Cheese and Pear, Toasted Almonds And Gorgonzola Cream Sauce, Gorgonzola Crumble

MAIN COURSES

RED WINE BRAISED SHORT RIB [GF] 42

Red wine Braised Short Rib, Red Pearl Onion, Thumbelina Carrots, Green Beans, Parmesan Mashed Potatoes, Bordelaise Sauce

PAN ROASTED HALF CHICKEN [GF] 28

Truffle Mushroom Dashi, Sautéed Mushroom, Fingerling Potatoes, Red Pearl Onion, Asparagus, Thumbelina Carrots,

MUSHROOM RISOTTO [GF] 26

Wild Mushroom Duxelles, English Peas, Asparagus, Shaved Parmesan Reggiano & Truffle Oil

TERIYAKI MARINATED SKIRT STEAK 42

Mashed Potato, Green Beans & Crispy Onion Strings

GRILLED SALMON 28

Mixed Green Salad, Roasted Potato

dinner

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HEIRLOOM CAPRESE 16

Burrata, Heirloom Tomatoes, Fresh Basil, Brioche Croutons, Basil Oil, Gold Balsamic Reduction

SIDES

TRUFFLE FRENCH FRIES 7

ROASTED ROSEMARY POTATOES 8

BRUSSEL SPROUT CHIPS 7

GRILLED ASPARAGUS 8

GARLIC MASHED POTATO 7

SAUTEED BROCCOLINI 8

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PAN ROASTED HALF CHICKEN [GF] 28

Truffle Mushroom Dashi, Sautéed Mushroom, Fingerling Potatoes, Red Pearl Onion, Asparagus, Thumbelina Carrots,

GRILLED SALMON 33

Grilled Salmon Filet, Housemade Carrot Gnudi, Seared Corn, Green Beans, Red Pearl Onion, Thumbelina Carrots, Corn Beurre Blanc, Chilli Oil

MUSHROOM RISOTTO [GF] 26

Wild Mushroom Duxelles, English Peas, Asparagus, Shaved Parmesan Reggiano & Truffle Oil

ROSE PARK BEEF BURGER 20

Bourbon Bacon Jam, Arugula, Gruyere Cheese, Truffle Fries & Smoky Aioli

TERIYAKI MARINATED SKIRT STEAK 42

Mashed Potato, Green Beans & Crispy Onion Strings



EVERYDAY

2:30 PM – 6 PM

HAPPY HOUR MENU

TEMPURA TORPEDO PRAWNS \$12

Sambal Gastrique

CHIPOTLE CHICKEN TOSTADAS \$10

*Corn Tortilla, Chicken, Seasonal Vegetables, Beets,
Chipotle Crema, Cotija Cheese*

SMOKED BBQ SHORT RIB SLIDERS \$12

*Braised Short Rib, BBQ Glaze, Chipotle Aioli,
Pickled Red Onions, Dill Pickles, Brioche Bun*

BUFFALO CHICKEN FRIES \$10

*Crisp Frites, Fried Chicken, Buffalo Glaze, Cheese Blend,
Gorgonzola, Ranch Crema, Green Onion*

BRUSCHETTA \$10

Tomato, Basil, Olive oil

CRISPY PHILLY CHEESESTEAK SPRING ROLLS \$12

Smoky Aioli

HOUSE RED \$10

HOUSE WHITE \$10

WELL COCKTAILS

\$10

ALSO \$3 OFF ALL SPECIALTY COCKTAILS &
BY THE GLASS WINES & DRAFT BEERS & TOP SHELF LIQUEURS

SPECIALTY COCKTAILS

ROSE PARK OLD FASHIONED 17

Michter's Rye, Black Cherry, Chocolate Bitters, House-Made Pistachio Liqueur Infused Foam [N]

PULP FICTION 16

Myers's White Rum, Lime Juice, Pamplemousse Liqueur, Pineapple Juice, Aperol, Squeeze Of Coconut

FORBIDDEN FRUIT 16

Buffalo Trace Bourbon, Pêche de Vigne, Lemon Juice, All Spice Dram, Honey Simple, Muddled Basil Leaves

LA VIDA 16

Corazon Reposado Tequila, Guava Puree, Lime Juice, Agave, Orange Bitters, Chili Bitters

QUEEN BEE 16

Barr Hill Gin, Lillet Blanc, Orange Liqueur, Honey, Lemon, House-Made Violet Liqueur Infused Foam

COLD SNAP 17

Stoli Cucumber Vodka, Lime Juice, Domaine De Canton, Float Ginger Beer, Simple Syrup

FLORALIA 17

Empress Rose Gin, Giffard Lichi-Li Lychee Liqueur, Lemon Juice, Grapefruit Juice, Simple Syrup

HOLY SMOKES 17

Los Vecinos Mezcal, Muddled Blackberries, Lemon Juice, Yellow Chartreuse, Agave, Black Lava Salt Rim

BUBBLE BLISS 19

Titos Vodka, St. Germain, Blueberry Simple, Lemon Juice, Mixed Berry Infused Smoke Bubble

HIDDEN PROOF 29

Colonel E.H Taylor SmallBatch, St Germaine, St George Spiced Pear Liqueur, Gold Flakes

BY THE GLASS

SPARKLING & CHAMPAGNE

CAPOSALDO 12

Italy, Prosecco - NV

J VINEYARDS 13

Cuvée, Sonoma County

MOET & CHANDON 'MINI' 26

Brût, Champagne - NV

PIERRE SPARR 14

Brût Rosé, Cremant d'Alsace - NV

WHITE

DAOU 13

Sauvignon Blanc, Paso Robles - 2023

GIUNCO 13

Vermentino, Sardegna- 2025

MASSICAN 15

Pinot Grigio, CA - 2025

VIETTI 13

Moscato D'asti - 2024

CAMBRIA 14

Chardonnay, Santa Barbara - 2024

FRANK FAMILY 19

Chardonnay, Carneros - 2024

ROSÉ

BELLE GLOS 12

Rosé, Sonoma - 2023

RED

BELLE GLOS 20

Pinot Noir, Clark & Telephone, Santa Barbara - 2022

ADELANTE 12

Malbec, La Consulta, Mendoza - 2022

RIDGE THREE VALLEY 16

Zinfandel, Sonoma- 2022

FAUST 19

Cabernet Sauvignon, Napa Valley-2022

MENDO BY BONTERRA 15

Cabernet Sauvignon, Mendocino County - 2024

SIDURI 17

Pinot Noir, Willamette Valley - 2024

BEERS

805 CERVEZA	Lager	8
URBAN ROOTS	Right Right Hazy IPA - Draft	8
STELLA ARTOIS	Lager - Draft	8
RUSSIAN RIVER BREWING COMPANY	Happy Hops	10

BLUE MOON	Wheat Bottle	7
ERDINGER	Non-Alcoholic Bottle.	6
COORSLIGHT	Lager Bottle	6

MOCKTAILS

MANGO LIMEMATE 8

PRICKLY PEAR COLADA 8

BREAD IS AVAILABLE UPON REQUEST
20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.
POSSIBLY [GF] GLUTENFREE, [N] NUT ALLERGY
1017 GALLERIA BLVD #160, ROSEVILLE,CA 95678, PHONE: (916) 474-5658

Rose Park Bistro Kids Menu

CAESAR SALAD - 7

GRILLED CHICKEN BREAST & FRIES - 12

SKIRT STEAK & FRIES -15

KIDS PASTA- BUTTER & PARMESAN CHEESE - 10

DESSERT

VANILLA BEAN with CHOCOLATE SAUCE-4

CHOCOLATE ICE CREAM- 4

DRINKS

MILK- APPLE JUICE-CRANBERRY JUICE- ORANGE

JUICE- PINEAPPLE JUICE - 3

SHIRLEY TEMPLE- ROY ROGER - 3

COKE-DIET COKE-SPRITE-GINGERALE-

LEMONADE (FREE REFILLS) - 2.50

DESSERT WINE

CHATEAU LARIBOTTE	10	SHENANDOAH Orange	14
Sauternes		Muscat	
ROYAL TOKAJ	19		
DOLCE Late Harvest -	25	LIMONCELLO	10
2016			

PORT

Dow's Fine Ruby	10
FONSECA BIN 27 Reserve Port	10
Dow's 10 Years, Tawny Porto	12
Dow's 20 Years, Tawny Porto	18

COGNAC

HENNESSY	14
HENNESSY VSOP 'Privilege'	18
HENNESSY XO	40
REMY MARTIN VSOP	12
REMY MARTIN XO	35



FROM THE BARISTA

ESPRESSO DRINKS

COFFEE "LAVAZZA"	3.5
ESPRESSO	4
MACCHIATO	4.5
CAPPUCCINO	5
AMERICANO	4.5
LATTE	5
MOCCHA	6

ART OF TEA

JASMINE RESERVE Medium Caffeine	5
ENGLISH BREAKFAST Medium Caffeine	5
EARL GREY Medium Caffeine	5
SENCHA GREEN Medium Caffeine	5
HAPPY Medium Caffeine	5
MINT GREEN Medium Caffeine	5
EGYPTIAN CHAMOMILE Caffeine Free	5
FRENCH LEMON GINGER Caffeine Free	5
BRIGHT EYED Caffeine Free	5