dinner

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

SIDES

TRUFFLE FRENCH FRIES 7

ROASTED ROSEMARY POTATOES 8

BRUSSEL SPROUT CHIPS 7

GRILLED ASPARAGUS 8

GARLIC MASHED POTATO 7

SAUTEED BROCCOLINI 8

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, Garlic Mashed Potato, Bordelaise Sauce

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 45
Garlic Mashed Potato, Green Beans & Crispy Onion Strings

CREEKSTONE FARMS FILET MIGNON 55
Butter Parmesan Crusted, Crispy Smashed Yukon Potato, Broccolini & Rosemary Beurre Rouge

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.
[GF] GLUTEN FREE, [N] NUT ALLERGY
BREAD IS AVALIABLE UPON REQUEST

lunch

STARTERS

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BUTTERNUT SQUASH GNOCCHI 14

Gorgonzola Cream Sauce, Toasted Almonds, Carrot & Basil Oil

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Creamy Garlic Sauce & Homemade Crostini, Carrot & Basil Oil

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Fried Capers, Microgreens, Crispy Shallots & Citrus Vinaigrette

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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

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

GRILLED SALMON 28

Mixed Green Salad, Roasted Potatoes

MUSHROOM RISOTTO [GF] 26

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

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

TERIYAKI MARINATED SKIRT STEAK 45

Garlic Mashed Potato, Green Beans & Crispy Onion Strings

CREEKSTONE FARMS FILET MIGNON 55

Butter Parmesan Crusted, Crispy Smashed Yukon Potato, Broccolini & Rosemary Beurre Rouge

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SPECIALTY COCKTAILS

ROSE PARK OLD FASHIONED *18*
Michter's Rye, Black Cherry, Chocolate Bitters,
House-Made Pistachio Liqueur Infused Foam [N]

APPLE BUTTER JEANS *18*
Basil Hayden, Apple Butter, Lemon Juice, Apple Cider, Egg White,
Cinnamon & Spice Bitters

EVIL WAYS *16*
Vida Del Maguey Mezcal, Lime Juice, Ancho Reyes Chile Liqueur,
Angostura Bitters, Hot Honey

LA VIDA *16*
Corazon Reposado Tequila, Guava Puree, Lime Juice, Agave,
Orange Bitters, Chili Bitters

BUBBLE BLISS *19*
Titos Vodka, St. Germain, House-Made Blueberry Syrup,
Lemon Juice, Flavored & Smoked Bubble

QUEEN BEE *17*
Barr Hill Gin, Lillet Blanc, Orange Liqueur, Honey, Lemon,
House-Made Violet Liqueur Infused Foam

GARDEN GROVE *17*
Malfy Blood Orange Gin, Fresh Blood Orange Puree, Cointreau

INNER BLOOM *17*
Ketel One Vodka, Elderflower, Lemon Juice, Chamomile infused
Simple Syrup, St George Spiced Pear Liqueur, Orange Bitters

THREE LITTLE BIRDS *15*
Myer's White Rum, Pineapple Juice, Lime Juice, Madagascar Vanilla
Liqueur, All Spice Dram, Nutmeg

CHERRY WAVES *16*
Corazon Reposado Tequila, Cherry Puree, Lemon Juice,
Maple Syrup, Egg White

HIDDEN PROOF *29*
Colonel E.H Taylor Small Batch, St Germaine Elderflower Liqueur,
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

QUILT *19*
Cabernet Sauvignon, Napa Valley-2023

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

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

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 Sauternes *10*

Royal Tokaj *19*

Dolce Late Harvest - 2016 *25*

Shenandoah Orange Muscat *14*

Limoncello *10*

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*

ROSE PARK BISTRO

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*