

# 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

## PASTAS

### PAPPARDELLE WITH SHORT RIB RAGU 29

Red Wine Braised Short Rib Ragù, 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

## SOUP AND SALADS

### SOUP OF THE DAY 8

Q&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

## 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,

### 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

### SEAFOOD PAELLA [GF] 35

Prawns, Salmon, Scallop, Chicken Chorizo, Tomato, Bell Pepper & Clam-Saffron Broth

ADD LOBSTER TAIL \$20

### 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

# lunch

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### GRILLED SALMON 28

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- 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, Arugula, 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

### SPAGHETTI CON POLPETTE 25

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

### PENNE CON POLLO 24

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

### SACCHETTI 22

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

20% GRATUITY ADDED TO PARTIES OF 6 OR MORE.

[GF] GLUTEN FREE, [N] NUT ALLERGY  
BREAD IS AVAILIABLE UPON REQUEST

# 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 35

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

#### FAMILLE PERRIN 13

Cotes Du Rhone Reserve- 2023

#### SCARPETTA 13

Pinot Grigio, Italy - 2023

#### VIETTI 13

Moscato D'asti - 2024

#### OUTER BOUND 14

Chardonnay, Sonoma - 2022

#### 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-2022

#### OUTER BOUND 15

Cabernet Sauvignon, Alexander Valley - 2020

#### SIDURI 17

Pinot Noir, Willamette Valley - 2024

## BEERS

805 CERVEZA Lager	8	HOEGAARDEN Wheat Bottle	7
URBAN ROOTS Right Right Hazy IPA - Draft	8	SCRIMSHAW Pilsner Bottle	7
URBAN ROOTS LunaDeMielMexicanLager - Draft	8	ERDINGER Non-Alcoholic Bottle	6
RUSSIAN RIVER BREWING COMPANY Q & A Draft	10	TRUMER PILS Pilsner Bottle	7
BLUE MOON Bottle	7	COORSLIGHT 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**

## DESSERTS

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### **STICKY TOFFEE PUDDING 12**

Medjool Date, Butter Toffee Sauce, Vanilla Gelato

- Pairing Suggestion: Taylor Fladgate, 20 Year Tawny •

### **CITRUS CREME BRÛLÉE 12**

Orange Zest

- Pairing Suggestion: Chateau Laribotte, Sauternes - 2018 •

### **PANNA COTTA 12**

Vanilla Cream Panna Cotta \* Please ask your server for today's flavor \*

- Pairing Suggestion: Dolce, Late Harvest, Napa Valley - 2016 •

### **BAKLAVA 13**

Pistachios, Vanilla Bean Ice Cream

### **KEY LIME PIE 12**

Chantilly Cream, Raspberry Sauce

- Pairing Suggestion: Shenandoah, Orange Muscat •

### **CHOCOLATE LAVA CAKE 13**

Fresh Mixed Berry Compote & Vanilla Gelato

- Pairing Suggestion: Dow's Fine Ruby •

### **RED WINE POACHED PEAR 12**

Red Wine Cinnamon Gastrique & Pistachio Crumb and Vanilla Gelato

### **AFFOGATO 12**

Choice of Vanilla, Chocolate or Caramel Sea Salt Gelato

Lavazza Espresso

- Pairing Suggestion with Vanilla or Caramel Sea Salt : Dolce - 2016  
Pairing Suggestion with Chocolate: Dow's Ruby •

### **GELATO & SORBET (PICK 2) 8**

Ask your server for today's flavors

DRINK YOUR DESSERT

**MATCHA MARTINI 16**

**CHOCOLATE MARTINI 16**

**ESPRESSO MARTINI 16**

## DESSERT WINE

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

## PORT

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

## COGNAC

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<b>HENNESSY</b>	14
<b>HENNESSY VSOP</b> 'Privilege'	18
<b>HENNESSY XO</b>	40
<b>REMY MARTIN</b> VSOP	12
<b>REMY MARTIN XO</b>	35



## FROM THE BARISTA

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### ESPRESSO DRINKS

<b>COFFEE "LAVAZZA"</b>	3.5
<b>ESPRESSO</b>	4
<b>MACCHIATO</b>	4.5
<b>CAPPUCCINO</b>	5
<b>AMERICANO</b>	4.5
<b>LATTE</b>	5
<b>MOCCHA</b>	6

### ART OF TEA

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