

HOOKAH PATIO MENU

HOOKAH FILTERS: (DOUBLE SHOTS - RUM, WHISKEY, TEQUILA, VODKA 9) (HOUSE RED OR WHITE WINE 7)
(MILK, CRANBERRY, ORANGE, PINEAPPLE, GRAPEFRUIT 4) MUST BE 21 & OLDER TO SMOKE HOOKAH

ESCAPE MIX

AROUND THE WORLD 25

Strawberry, Kiwi, Orange & Grapefruit with Pineapple Filter

TEQUILA SUNRISE 30

Pineapple, Orange, Grenadine with Tequila Sunrise Cocktail

SOUTHERN HOSPITALITY 23

Blueberry, lemon and peach with sweet tea filter

FALL SPECIAL 25

Apple, vanilla, cinnamon, honey with chocolate milk filter

AL FAKHER 20

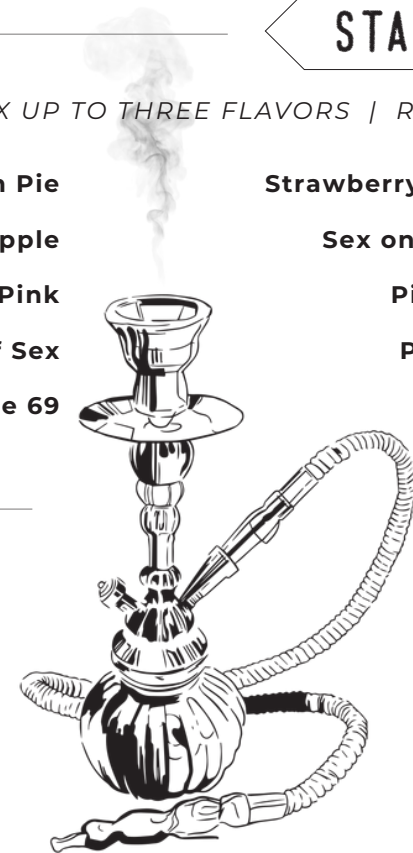
MIX UP TO FOUR FLAVORS | REPACKS 13

Kiwi	Grape
Grapefruit	Melon
Peach	Cherry
Pomegranate (Grenadine)	Cinnamon
Strawberry	Apricot
Double Apple	Gum
Pineapple	Banana
Coconut	Mint
Mango	Watermelon
Blueberry	Orange

STARBUZZ 22

MIX UP TO THREE FLAVORS | REPACKS 15

Pumpkin Pie	Strawberry Margarita
Sour Apple	Sex on the Beach
Exotic Pink	Pirates Cave
Queen of Sex	Pina Colada
Code 69	Gheisha
	Pomberry



DRINK MENU VOL. 4



HAND CRAFTED COCKTAILS

BACIO ROSS 10

Vodka, Amaretto, fresh lemon, simple syrup, and grenadine topped with soda (Italy)

FLORAL 75 10

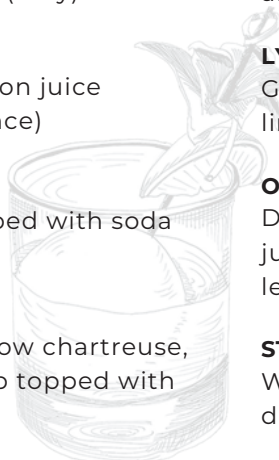
Gin, Elderflower liqueur, and lemon juice topped with Sparkling Brut (France)

MOJITO COLORIDO 10

Rum, limes, mint and sugar, topped with soda (Cuba)

THE MULE 10

Choice of Vodka or Bourbon, yellow chartreuse, fresh lime juice, and simple syrup topped with ginger beer (USA)



COCONUT CLOUD 12

Tequila, mezcal, coconut cream, simple syrup and fresh lemon lime mix (Mexico)

LYCHEE-TINI 12

Gin, lychee liqueur, simple syrup and fresh lime juice (Thailand)

ORANGE PARADISE 12

Dark rum, Campari, pineapple juice, orange juice, Pomegranate juice, simple syrup fresh lemon juice (Malaysia)

STAR MANHATTAN 12

Whiskey, vermouth, maple, vanilla, and a dash of angostura aromatic bitters (USA)

WINE

BEER

RED

CABERNET SAUVIGNON, STORYPOINT, CALIFORNIA 9/32

CABERNET SAUVIGNON, CANYON ROAD, CALIFORNIA 6/21

MALBEC, DON MIGUEL GASCON, ARGENTINA 9/32

MERLOT, THE VELVET DEVIL, WASHINGTON STATE 8/32

PINOT NOIR, KEN WRIGHT CELLARS, OREGON 13/45

TEMPRANILLA, MARQUES DE CACERES, SPAIN 10/34

WHITE

CHARDONNAY, PROVERB, CALIFORNIA 6/21

MOSCATO, SEVEN DAUGHTERS, ITALY 7/26

PINOT GRIGIO, CAVALIERE D ORO, ITALY 6/20

SAUVIGNON BLANC, WHITEHAVEN, NEW ZEALAND 11/35

RIESLING, BEX RIES, GERMANY 6/20

SPARKLING

CUVEE BRUT, YULUPA, CALIFORNIA 7/26

PROSECCO, LA MARCA, ITALY 10

DESSERT

PORTO, QUINTA SEARA D'ORDENS, PORTUGAL 7/56

DUKE'S COLD NOSE 6

Brown Ale 6.0%

CIGAR CITY JAI ALAI 6

American IPA 7.5% , 70 IBU

GUINNESS DRAUGHT 6

English Stout 4.2%

ENGINE 15 J'VILLE 5

Lager 5.0%

ASK YOUR SERVER FOR OUR ROTATING DRAFT BEER LIST

ACE SPACE (12OZ/22OZ) CIDER 4/7

CORONA 4

MICH ULTRA 4

BUD LIGHT 4

STELLA 5

HEINEKEN 4

PSEUDO SUE, PALE ALE 5

WINE TASTING THURSDAYS

- \$10 Tasting (4 Wines)
- \$25 Couples Tasting – charcuterie board & 2 glasses (RSVP on our website before event \$20)
- \$50 Party of 4 – charcuterie board & 4 glasses (RSVP on our website before event \$40)
- \$25 Bottles

INDUSTRY NIGHT SUNDAYS (6-10PM)

HAPPY HOUR THURSDAY - FRIDAY (4-6PM)

- \$3 Wells
- \$4 BoGo Domestic Bottle Beer
- \$5 House Wine

DRAFT

BOTTLES

SPECIALS



FULL BAR AVAILABLE, PLEASE ASK YOUR SERVER FOR MORE OPTIONS

DINNER TIME VOL. 4

AN AROUND-THE-WORLD EXPERIENCE MADE WITH THE FRESHEST INGREDIENTS
TASTING GLOBAL CUISINE STARTS AT 1023 PARK STREET 4PM - 10PM

RIVERSIDE MODERN CUISINE BY



STARTERS

- CHARCUTERIE BOARD** 25  assortment of cheeses and cured meat from around the world served with crostini & accompaniments
- BLACK SESAME SEED CALAMARI** 13 lightly battered and fried, roasted red pepper marinara, dill oil & spring onions
- JUMBO GULF SHRIMP COCKTAIL** 12 steamed in a court-bouillon, seasonal cocktail sauce, lemon & celery leaf
- BRAISED SHORT-RIB LUMPIA** 12  cabbage-blend, carrot & sweet chili sauce
- TRUFFLE FRENCH FRIES** 12  grated parmigiano-reggiano & house made aioli
- CRISPY WINGS 8/12 COUNT 12/18** choice of buffalo bbq or lemon pepper, carrot, celery, your choice of dipping sauce, ranch or honey mustard
- CROSTINI** 12  savory whipped ricotta spread, wild mushrooms, or try our sweet version with local honey & crushed walnuts
- SPANAKOPITA** 10  spinach, feta, dill, baked in phyllo dough

KHACHAPURI

- SPINACH** 13  baby spinach, feta & mozzarella cheese
- LAMB** 15 slow-roasted lamb & mozzarella
- ROASTED CHICKEN** 14 caramelized onions, peppers, tomatoes, confit garlic, wild mushroom blend & mozzarella
- DELUXE** 17 slow roasted lamb, chicken, bastirma & mozzarella
try adding fresh egg 2

SPREADS

- HUMMUS** 8  tender chickpeas, tahini, fresh garlic, olive oil & lemon
- TZATZIKI** 8  greek yogurt, cucumber, dill, olive oil & garlic
- MUHAMMARA** 8  roasted red peppers, tomatoes, walnuts, chili-blend & pomegranate sauce
- MEZZA SAMPLER** 15  Hummus, tzatziki, muhammara, pickled vegetables served with extra pita
- CHICKEN SALAD** 15 boiled egg, golden raisins, walnuts, parsley aioli & chives
all served with grilled pita

KIDS

- CHICKEN NUGGETS** 8 bbq, honey mustard, ranch, or ketchup for dipping

- 1023 HOUSE SALAD** 13  bacon's farm local greens, cherry tomatoes, feta, kalamata olives, apples, grapes, crushed walnuts & house-made pomegranate vinaigrette
- CAESAR SALAD** 10  romaine/kale blend, parmigiano-reggiano & garlic croutons
- TOMATO** 13  shortbread tart, dijon mustard, blue cheese, balsamic, basil, caramelized onion & grape tomatoes
- MEDITERRANEAN SALAD** 13  bacon's farm local greens, golden raisins, house made citrus herb vinaigrette, chopped parsley & olive tapenade
- Add on choice of roasted chicken + 5, jumbo gulf shrimp + 6 or ribeye steak + 9

- MUJADARA** 12  green lentils, bulgur wheat, onions, traditional house spices, served with pickles & yogurt
- SEARED DIVER SCALLOPS** 25 lemon-herb risotto, roasted vegetables, balsamic glaze & cauliflower puree
- NEW ZEALAND LAMB** 30 48hr dry brined lollipops crusted with fresh herbs, wild mushrooms & creamy couscous
- ROASTED CHICKEN VOL-AU-VENTS** 19 mushroom bechamel, thyme, puff pastry & chives
- BRAISED SHORT-RIB MASALA** 20 angus beef, garam-masala puree, biryani rice & crispy spiced chickpeas
- PANCIT** 20  roasted chicken, seared shrimp, peppers, carrots, soy, rice noodles & sesame oil
- RIBEYE N MAC** 35 butchers select ribeye, orecchiette, mornay & spring onion
- MEDITERRANEAN MIXED GRILL** 20 grilled beef and chicken kabobs, grilled vegetables, rice, served with grilled pita, muhammara & toum sauce

- MOCHI** 8 ice cream filled dumpling, chantilly cream & berries
- BREAD PUDDING** 8 brioche bread garnished with your choice of chocolate, fruit, or spirit
- DAMASCUS KNAFEH** 10 traditional semolina pastry, pistachios & cheese
- TART** 10 short crust pastry filled with your choice of chocolate, fruit, or spirit

- CHEESE PIZZA** 6 roasted marinara sauce & mozzarella
- MAC N CHEESE** 6

GARDEN

ENTRÉE

DESSERTS

  CAN BE MADE VEGAN OR VEGETARIAN

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BRUNCH TIME VOL. 4

TASTING GLOBAL CUISINE STARTS WITH US 11AM - 3PM

RIVERSIDE MODERN CUISINE BY

ESCAPE

Restaurant & Bar

GARDEN

- 1023 HOUSE SALAD** 13 

bacon's farm local greens, cherry tomatoes, feta, kalamata olives, apples, grapes, crushed walnuts & house-made pomegranate vinaigrette
- CAESAR SALAD** 10 

romaine/kale blend, parmigiano-reggiano & garlic croutons
- TOMATO** 13 

shortbread tart, dijon mustard, blue cheese, balsamic, basil, caramelized onion & grape tomatoes
- MEDITERRANEAN SALAD** 13 

bacon's farm local greens, golden raisins, house made citrus herb vinaigrette, chopped parsley & olive tapenade

Add on choice of roasted chicken + 5, jumbo gulf shrimp + 6 or ribeye steak + 9

KHACHAPURI

- SPINACH** 13 

baby spinach, feta & mozzarella cheese
 - LAMB** 15

slow-roasted lamb & mozzarella
 - ROASTED CHICKEN** 14

caramelized onions, peppers, tomatoes, confit garlic, wild mushroom blend & mozzarella
 - DELUXE** 17

slow roasted lamb, chicken, bastirma & mozzarella
- try adding fresh egg 2

SPREADS

- HUMMUS** 8 

tender chickpeas, tahini, fresh garlic, olive oil & lemon
- TZATZIKI** 8 

greek yogurt, cucumber, dill, olive oil & garlic
- MUHAMMARA** 8 

roasted red peppers, tomatoes, walnuts, chili-blend & pomegranate sauce
- MEZZA SAMPLER** 15 

Hummus, tzatziki, muhammara, pickled vegetables served with extra pita
- CHICKEN SALAD** 15

boiled egg, golden raisins, walnuts, parsley aioli & chives

all served with grilled pita



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- SEARED DIVER SCALLOPS BENEDICT** 15

roasted seasonal vegetables, firecracker hollandaise, grilled ciabatta & dill oil
- BISCUIT & GRAVY** 10

soft dough, cremini mushrooms, bechamel, sage, thyme & brown butter emulsion
- CRISPY CHICKEN & FRENCH TOAST** 13

pecan crusted coconut soaked brioche, fried chicken, maple syrup with creme anglaise
- SHAWARMA CLUB SANDWICH** 15

sliced smoked turkey, grilled seasoned chicken, turkey canadian ham, roasted garlic aioli, local greens, tomatoes, cheddar & whipped ricotta spread
- CLASSIC PLATE** 12

two eggs any style, grits, turkey sausage & ciabatta
- HUEVOS RANCHEROS BOWL** 15

chorizo, bell peppers, onions, cotija cheese, garlic, roasted potatoes & chalula beurre blanc
- RIBEYE & EGGS** 18

butchers select cut, three eggs, grilled ciabatta & togorashi bernaise
- 1023 BURGER** 10

angus beef, sesame brioche bun, local greens, roasted red pepper aioli, greek yogurt & feta add egg 2
- BRAISED SHORT-RIB LUMPRIA** 12 

cabbage-blend, carrot & sweet chili sauce

MAIN

- SCRAMBLED EGGS & TURKEY CANADIAN HAM** 8

grilled ciabatta +choice of dipping sauce
- BUILD YOUR OWN FRENCH TOAST** 6

with maple syrup, whipped cream, berries, bananas, walnuts or chocolate chips
- CHEESE PIZZA** 6

roasted marinara sauce & mozzarella

KIDS

- Bottomless** 20

bloody mary, mimosas or poinsettia

upgrade any bloody mary

spicy +5 -Sriracha, fried shrimp, jalapeños

deluxe +5 -Pickle, turkey Canadian ham, olives

DRINKS