

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
- TACO SALAD 15

ground beef with taco seasoning, mixed springs, fried tortilla topped with salsa & cheese
- 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 4-5 oz ribeye steak + 9

STARTERS

- 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
- VEGGIE LUMPIA 10



cabbage-blend, carrot & sweet chili sauce
- COCONUT SHRIMP 13
- TRUFFLE FRENCH FRIES 12



grated parmigiano-reggiano & house made aioli
- CRISPY WINGS 6/12 COUNT 8/15

choice of buffalo bbq or lemon pepper, carrot, celery, your choice of dipping sauce, ranch or honey mustard

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

all served with grilled pita

MAIN

- HAWAIIAN CHICKEN 15

grilled chicken with grilled pineapple, honey glaze with yellow rice & vegetables
- LAMB PHILLY GYRO 14

onions, green peppers, mushrooms, mozzarella cheese, truffle aoili served with fries
- BLACKENED SHRIMP WRAP 15

blackened shrimp, spring mixed, tomatoes & mozzarella cheese with fries served with house dressing
- VEGGIE BURGER 13



choice of cheese, lettuce, tomatoes, pickles, onions served with fries
- VEGGIE WRAP 13



cheese, lettuce, tomatoes, pickles, onions served with fries & choice of dressing
- HAMBURGER 15

8 oz burger with your choice of cheese, lettuce, tomatoes, pickles, onions served with fries
- CHICKEN SALAD CROISSANT 15

grapes, walnuts, raisins, apple, mustard, mayo & sweet house dressing served with fries

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

KIDS

- CHICKEN NUGGETS 8

bbq, honey mustard, ranch, or ketchup for dipping
- CHEESE PIZZA 6

roasted marinara sauce & mozzarella
- MAC N CHEESE 6

 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

DINNER TIME VOL. 5

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 BOARD25

assortment of cheeses and cured meat from around the world served with crostini & accompaniments
- BLACK SESAME SEED CALAMARI13

lightly battered and fried, roasted red pepper marinara, dill oil & spring onions
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steamed in a court-bouillon, seasonal cocktail sauce, lemon & celery leaf
- BRAISED SHORT-RIB LUMPIA12

cabbage-blend, carrot & sweet chili sauce
- VEGGIE LUMPIA10

cabbage-blend, carrot & sweet chili sauce
- TRUFFLE FRENCH FRIES12

grated parmigiano-reggiano & house made aioli
- CRISPY WINGS 8/15 COUNT 12/21

choice of buffalo bbq or lemon pepper, carrot, celery, your choice of dipping sauce, ranch or honey mustard
- CROSTINI12

savory whipped ricotta spread, wild mushrooms, or try our sweet version with local honey & crushed walnuts
- SPANAKOPITA10

spinach, feta, dill, baked in phyllo dough
- COCONUT SHRIMP13

KHACHAPURI

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baby spinach, feta & mozzarella cheese
- LAMB15

slow-roasted lamb & mozzarella
- ROASTED CHICKEN14

caramelized onions, peppers, tomatoes, confit garlic, wild mushroom blend & mozzarella
- DELUXE17

slow roasted lamb, chicken, bastirma & mozzarella

try adding fresh egg2

SPREADS

- HUMMUS8

tender chickpeas, tahini, fresh garlic, olive oil & lemon
- TZATZIKI8

greek yogurt, cucumber, dill, olive oil & garlic
- MUHAMMARA8

roasted red peppers, tomatoes, walnuts, chili-blend & pomegranate sauce
- MEZZA SAMPLER15

Hummus, tzatziki, muhammara, pickled vegetables

all served with grilled pita

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romaine/kale blend, parmigiano-reggiano & garlic croutons
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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 4-5 oz ribeye steak + 9

ENTRÉE

- MUJADARA12

green lentils, bulgur wheat, onions, traditional house spices, served with pickles & yogurt
- SEARED DIVER SCALLOPS25

lemon-herb risotto, roasted vegetables, balsamic glaze & cauliflower puree
- NEW ZEALAND LAMB30

48hr dry brined lollipops crusted with fresh herbs, wild mushrooms & creamy couscous, side of vegetables
- ROASTED CHICKEN VOL-AU-VENTS19

mushroom bechamel, thyme, puff pastry & chives
- BRAISED SHORT-RIB MASALA20

angus beef, garam-masala puree, biryani rice & crispy spiced chickpeas
- PANCIT20

roasted chicken, seared shrimp, peppers, carrots, soy, rice noodles & sesame oil
- RIBEYE N MASH35

butchers select ribeye, mashed potatoe, mornay & spring onion
- MEDITERRANEAN MIXED GRILL20

grilled beef and chicken kabobs, grilled vegetables, rice, served with grilled pita, muhammara & toum sauce
- SHRIMP SCAMPI18

sauteed jumbo shrimps, garlic butter & white wine, fresh herbs served over pasta
- FISH OF THE DAY

market price

chef selection

DESSERTS

- MOCHI8

ice cream filled dumpling & berries
- BREAD PUDDING8
- DAMASCUS KNAFEH10

traditional semolina pastry, pistachios & cheese
- FRUIT TART7
- CHEESE PIZZA6

roasted marinara sauce & mozzarella
- MAC N CHEESE6

can be made vegan or vegetarian

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- CRISPY WINGS 6/12 COUNT 8/15

choice of buffalo bbq or lemon pepper, carrot, celery, your choice of dipping sauce, ranch or honey mustard

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



Hummus, tzatziki, muhammara, pickled vegetables
- all served with grilled pita

MAIN

- SEARED DIVER SCALLOPS BENEDICT 17

roasted seasonal vegetables, firecracker hollandaise, poached egg, grilled ciabatta & dill oil
- CHEESE GRITS WITH BLACKENED SHRIMP 14
- CRISPY CHICKEN & FRENCH TOAST 13

pecan crusted coconut soaked brioche, fried chicken, maple syrup with creme anglaise
- LAMB PHILLY GYRO 14

onions, green peppers, mushrooms, mozzarella cheese, truffle aoili served with fries
- 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

4-5 oz butchers select cut, three eggs, grilled ciabatta & togorashi bernaise
- HAMBURGER 15

8 oz burger with your choice of cheese, lettuce, tomatoes, pickles, onions served with fries

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

KIDS

- BUILD YOUR OWN FRENCH TOAST 6

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

roasted marinara sauce & mozzarella

DRINKS

- Bottomless 20

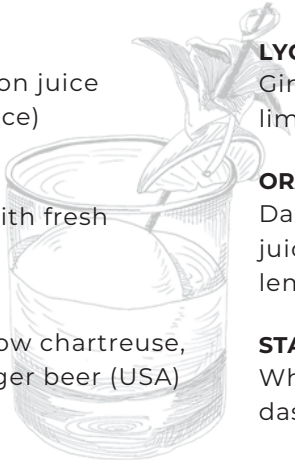
bloody mary, mimosas or poinsettia
- upgrade any bloody mary
- spicy +5 -Sriracha, fried shrimp, jalapeños
- deluxe +5 -Pickle, turkey Canadian ham, olives

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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, muddled mint and sugar with fresh limes, topped with soda (Cuba)
- THE MULE** 10
Choice of Vodka or Bourbon, yellow chartreuse, fresh lime juice, 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

WHITE

- RIESLING, BEX RIES, GERMANY** 6/21
- MOSCATO, SEVEN DAUGHTERS, ITALY** 7/25
- PINOT GRIGIO, CAVALIERE D ORO, ITALY** 6/21
- PINOT GRIGIO, GORGO, ITALY** 11/36
- RIAS BAIXAS , DONA LUCI ALBARINO, SPAIN** 8/28
- SAUVIGNON BLANC, MOKO BLACK** 8/28
- SAUVIGNON BLANC, WHITEHAVEN, NEW ZEALAND** 11/36
- CHARDONNAY, PROVERB, CALIFORNIA** 6/21
- CHARDONNAY, GIRASOLE, CALIFORNIA** 10/34
- ROSE' BAND OF ROSES , WASHINGTON STATE** 6/21

- PINOT NOIR, KEN WRIGHT CELLARS, OREGON** 15/52
- MERLOT, THE VELVET DEVIL, WASHINGTON STATE** 7/25
- MALBEC, DON MIGUEL GASCON, ARGENTINA** 9/32
- 1907 MALBEC, MENDOZA VINEYARD ARGENTINA** 12/42
- TEMPRANILLO, MARQUES DE CACERES, SPAIN** 10/34
- CABERNET SAUVIGNON, CANYON ROAD , CALIFORNIA** 6/21
- CABERNET SAUVIGNON, STORYPOINT, CALIFORNIA** 9/32
- CHIANTI RISERVA , MOLINO DEL PIANO, ITALY** 11/35
- CABERNET SAUVIGNON, FITCH MOUNTAIN** 60
- PETITE SIRAH MY WAY, SILKWOOD** 75

RED

SPARKLING

- CUVEE BRUT, YULUPA, CALIFORNIA** 6/21
- PROSECCO, LA MARCA, ITALY** 9/32

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

DESSERT

BEER

DRAFT

- MOCAMA PROSIM, PILSER** 6
- MOCAMA COOSMICO, IPA** 6
- BOLD CITY KILLER WHALE, CREAM ALE** 6
- CIGAR CITY JAI ALAI, IPA** 6
- FISHWEIR BAIT & SWITCH, BLONDE ALE** 6
- MILLER LITE** 4
- DUKES COLD NOSE BROWN ALE** 6
- FUNKY BUDDA FLORIDIAN, WHEAT BEER** 5
- ORIGINAL SIN HARD CIDER BLACK WIDOW** 6
- LET HAND MILK STOUT** 6

- HEINEKEN** 4
- GUINNESS** 6
- YUENGLING, LAGER** 4
- MICH ULTRA** 4
- STELLA** 5
- RED STRIPE** 4
- BUD LIGHT** 4
- CORONA EXTRA** 4
- PSEUDO SUE, PALE ALE** 5
- ACE SPACE (12OZ/22OZ) CIDER** 4/7

BOTTLES