



## MOD CREATIONS

### **Sidecar**

Camus vs. Cognac, Cointreau, fresh lemon juice  
with a sugar rim \$12

### **Bees Knees**

Bombay Dry Gin, honey syrup, fresh lemon juice and Lavender  
bitters \$11

### **Aviation**

Bombay Gin, Luxardo Maraschino liqueur, fresh lemon juice,  
Crème de Violette, garnished with a cherry \$13

### **Border Patrol**

El Jimador reposado tequila, fresh lime juice, cucumbers and  
jalapenos with egg white \$12

### **House Negroni**

Nolet's Silver Gin, Sweet Vermouth and Campari \$12

### **Rum Swizzle**

Spiced Rum, Dark Rum, fresh lime juice, Velvet Falernum clove  
liqueur, ginger liqueur and angostura bitters \$12

### **Paper Airplane**

Old Forester Whiskey, Foro Amaro, Aperol, fresh orange juice \$12

### **Strawberry Bramble**

Bombay Dry Gin, fresh lemon juice, muddled strawberries,  
topped with crème de framboise \$12

### **Boulevardier**

Old Forester Bourbon, sweet vermouth, Campari and Aperol \$12

## Park Social

Is available for private parties large and small.

For information on reserving your space,  
contact Victoria Willner at (813)784-5637

or

[vwillner@belconcepts.com](mailto:vwillner@belconcepts.com)

## LITE BITES

5pm-10pm Wednesday/Thursday  
5pm-11pm Friday/Saturday

### Sobe Chicken Sliders

Two Sobe Chicken Sliders on fresh baked ghost pepper biscuits, served with our house truffle fries  
**\$14**

### Pastrami House Flatbread

Smoked Pastrami with our sweet pickles, manchego cheese, shaved cabbage and BE-1 house white BBQ sauce.  
**\$12**

### Brie and Apple Flatbread

St. Andres Brie, Granny Smith apples, house-pickled red onions, Joyce Farms roasted chicken and aioli.  
**\$12**

### Heritage and Swine Flatbread

12 white BBQ sauce, Boca bacon, caramelized onions manchego cheese, arugula  
**\$12**

### Seafood Ceviche

Chef's selection with daily seafood protein selection marinated in lemon and lime juice.  
**\$9**

### Shrimp Cocktail

Florida Pink Shrimp, meyer lemon and cocktail sauce.  
**\$17**

### Black Truffle Popcorn

Black Truffle Butter, Parmesan cheese, Hawaiian Red Salt.  
**\$12**

### Urban Canning Pickle Board

Assortment of pickled vegetables paired with mustards and toasted baguettes.  
**\$7**

### Cheese and Charcuterie Board

3 selected cheeses and meats plus accoutrements.  
**\$18**

## HOUSE ORIGINALS

### Park Social's Specialty's

**Snow Cosmopolitan** – Smirnoff Orange Vodka, White Cranberry Peach juice, fresh lime juice, triple sec and a touch of agave syrup, served up with a dry ice smoking garnish. **\$12**

**Ketel Mule** – Ketel One Vodka, fresh lime juice, simple syrup, topped with Barritt's ginger beer. **\$11**

**Easy Rider** **\$12**  
Bulleit Rye Whiskey, Averna Amaro, egg white, fresh lemon juice and mint.

**Strawberry Fields** **\$14**  
Nolet's Silver Premium Gin, Bonal Aperitif, muddled strawberries, fresh orange juice, orgeat, syrup, bitters, topped with Barritt's ginger beer.

**Serpico** **\$14**  
Glenmorangie 10 Year Single Malt Scotch, Amaro Montenegro, Cocchi Rosa aperitif

**Dr. Bruce Banner** **\$12**  
Lime Infused Vodka, fresh lemon, mint, cucumber, splash of soda

**The Screwball** **\$12**  
Zodiac Black Cherry Potato vodka, muddled cherries, Orgeat, topped with champagne

**Yellow Submarine** **\$13**  
St. George Premium Gin, fresh lime juice, jalapenos and pineapple chunks

**Purple Haze** **\$12**  
Enlightened Grain Lavender Vodka, Crème de Cassis, fresh lemon juice and brut champagne

**Key Lime Pie Martini** **\$12**  
Lime Vodka, Tuaca, Trader Vic's Macadamia liqueur, fresh lime juice and cream

**WINE & BEER SELECTION****Whites**

Stellina Di Notte Pinot Grigio – Veneto, Italy	9/38
Excelsior Chardonnay – Western Cape, South Africa	8/20

**Reds**

Dante Reserve Pinot Noir – Oakville, California	8/30
Excelsior Cabernet Sauvignon – Western Cape, South Africa	8/30

**Sparkling**

Kenwood Yulupa Cuvee Brut – Sonoma, CA	8/30
Mionetto Prosecco – Valdobbladene, Italy	10/38
Luc Belair Rose – Provence, France	100
Moet Chandon Imperial Brut – Champagne, France	120

**BEERS**

Pabst Blue Ribbon	3
Miller Lite	4
Bud Light	4
Michelob Ultra	4.5
Roebing Vanilla Espresso Porter	8
Maui Brewing Bikini Blonde	7.5
Blue Moon	6.5
Rekording Wild berry Cider	8
Heineken	5
Corona	5

**OLD FASHIONED SELECTIONS**

**Chocolate Cherry Old Fashioned** \$14  
 Winter Park Distillery Bonfire Bourbon, Trader Vic's chocolate liqueur, Brandied Cherries and Mole Bitters

**Spicy Old Fashioned** \$13  
 Old Overholt Rye Whiskey, Ancho Reyes ancho chile liqueur, Bittermen's Hellfire bitters and a jalapeno garnish

**Scortched Earth Fashioned** \$12  
 Alipus Mezcal, Cocchi Di Torino sweet vermouth and a dash of Aperol with Bittermen's Hellfire Bitters

**Zacapa Old Fashioned** \$14  
 Ron Zacapa 23 year blended rum, Demerara syrup and vanilla bitters

**New Fashioned** \$13  
 Bulleit Rye Whiskey, Elderflower liqueur, orange bitters and a demerara sugar cube

**Florida Old Fashioned** \$12  
 Old Forrester Whiskey, muddled strawberries and demerara sugar cube, orange and hopped grapefruit bitters

**Sitting by the Bonfire** \$14  
 Winter Park Distillery's Bonfire Bourbon, Trader Vic's Macadamia nut liqueur, demerara syrup, black walnut bitters