



Spring | 2024





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COCKTAILS

Parlour Margarita HOUSE TEQUILA BLEND, DRY CURACAO, FRESH LIME	15
Adios Amigos TEQUILA, RUM, SOTOL, ACIDIFIED PINEAPPLE, TROPICAL BITTERS	15
Brooklyn Spritz \$1 SPARKLING ITALIAN WINE, CITRUS, ITALIAN HERBAL ORANGE LIQUEUR	15
Mojo Dojo Casa House \$1 JASMINE GREEN TEA VODKA, PASSIONFRUIT, POMEGRANATE, LIME, GLITTI	15 ER
Devil May Caraway AQUAVIT, BLANC VERMOUTH, CAPPELLETTI, FENNEL	15
Thickfreakness WHISKEY BLEND, MARASCHINO, GENEPY, CLOVE, COCONUT CREAM, LEMO	15 ON
Walking Holiday UNAGED APPLE BRANDY, CINNAMON WHISKEY, PINEAPPLE, LIME, SPARKLING APPLE CIDER	15
Chill Pill \$7 RUM BLEND, PINEAPPLE, ORANGE, COCONUT CREAM, OAT, CINNAMON, LI	15 IME
What the F#@!culant? \$1 TEQUILA, RHUBARB, THAI BASIL SHRUB, PRICKLY PEAR, PEYCHAUD'S, HABANERO	15
l Fiori \$3 GIN, COCCHI AMERICANO, GENTIAN, LAVENDER, BERGAMOT, LEMON, TON	15 NC
'Soup' of the Day ROTATING DAILY COCKTAIL FEATURE, ASK YOUR SERVER FOR DETAILS	1P
Parlour Old Fashioned \$1	16

Parlour, managed by Jester Concepts, charges 5% to assist with our employee healthcare and wellness coverage. This will be applied to our employees' healthcare, mental health and benefits administration. This charge is not a gratuity. If you at any time have concerns or questions about this charge, please ask to speak to a manager.

OVERPROOF BOURBON, RYE, PILONCILLO, TRINITY BITTERS

NA COCKTAILS

Amaro Falso ALL NATURAL CITRUS, BOTANICAL, HERBAL SPICE, MINT, BITTERS	\$14
Phony Negroni BITTERS, JUNIPER, CITRUS AND FLORAL NOTES	\$14
Hibiscus Nulled Wine SPICED HIBISCUS TEA, GRAPEFRUIT OLEO, LEMON, SERVED HOT	\$5
Gin & Apricot Sour* NA GIN, HONEY, THYME, LEMON, APRICOT JAM, EGG WHITE	\$14
Calamansi Tequila Sour** NA TEQUILA, POMPELMO FERMENTED BEVERAGE, CALAMANSI SHRUB	\$14
NA Parlour Old Fashioned** NA BOURBON, NA SPICED SPIRIT, PILONCILLO, BITTERS	\$14
** Due to how they are produced, some items may contain	



Can't decide?

trace amounts of alcohol, generally $\leq 0.5\%$ ABV.

Always feel free to ask for a bartender's choice, just give us a little direction; whiskey forward, fruity, NA, you name it, and we'll take it from there. Hey, we may just name it after you! (but probably not)

*These items are raw or undercooked (or may contain raw or undercooked ingredients). Consuming raw or undercooked meats, poultry, eggs, seafood, or shellfish may increase your risk of foodborne illness.

~ PLEASE NO MODIFICATIONS ON MENU COCKTAILS ~

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FACTS

- In 2016, we shut Parlour down for 4 days to make the bar 4' longer to accommodate the volume of business. That enabled us to create 3 full working stations behind the bar.
- We had no intentions of branding Parlour separate from Borough before we opened. It was going to be a waiting room of sorts for guests to wait for a seat in the dining room.
- Other names before we landed on Parlour were: The Waiting Room, 730 Lounge, and Gaskets.
- Parlour is spelled with a "U" intentionally. The saying goes, without you (or U) there wouldn't be a Parlour.
- We have renovated Parlour 4 separate times over the past 6+ years. Adding seating, bigger tables, more bar top space, servers stations, and additional shelving to accommodate more glassware.

BEER

SMALL BOYS

Miller High Life Ponies

Beer Champagne \$5

Tecate Cervesa \$7 (add lime, tajin, hot sauce)

Rotating Sour MP

Rotating Cider MP

TALL BOYS

Montucky Cold Snack

American Lager \$8

DRAFTS

For current selections, inquire with a server.

WINE

SPARKLING

Cava, Campo Viejo NV Penedes, Spain \$13

Pet-Nat, Field Recordings "Salad Days" 2021 Paso Robles, California \$15

ROSÉ

Rotating Rosé of the Moment MP

WHITES

Pinot Grigio, Cantina Lavis 2020 Trentino, Italy \$13

Sauvignon Blanc, Le Jardin d'Eolie 2020 Vin de France \$14

REDS

Pinot Noir, Pavette 2020 California \$15

Cabernet Sauvignon, Substance 2018 Columbia Valley, Washington \$15

CHAMPAGNE

Drappier Champagne Brut Carte D'or \$100

N/A

Coke \$3

Fever Tree Tonic \$4

Sprite \$3

Mineral Water \$3

Diet Coke \$3

Ginger Beer \$6

Boylan Creme Soda \$5

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FOOD

Fries \$7.50

Swiss Aioli \$3

Dill Aioli \$3

Popcorn \$4

BACON, TOGARASHI, PINEAPPLE

Fried Chicken Sandwich \$16

DILL BRINED, LETTUCE, PICKLE, DILL SAUCE

Deviled Egg \$4

BACON, MICRO LETTUCE, TOMATO

Mixed Greens \$8

LOCAL LETTUCES, SHERRY VINAIGRETTE

Falafel \$13

ZA'ATAR, KALE, TZATZIKI, PEPPER, KALAMATA OLIVE

Cheese Plate \$16

THREE ARTISAN CHEESES, NUTS, PRESERVES, CRACKERS

the BURGER

GROUND CHUCK, RIBEYE, AND BRISKET, WHITE AMERICAN CHEESE, EGG BUN

\$18



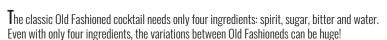
SWEETS

Brownie a la Mode \$8 Mystery Cookie \$4

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Our Old Fashioned was a fortunate mistake, which happened prior to even opening Parlour. Trying to find the perfect balance, Jesse Held experimented with different bourbons, sugars, and bitters. After numerous unsuccessful attempts, he jokingly picked up the 114 proof bourbon, Old Grand Dad, and blended it with a more rigid 90 proof spirit, Jim Beam Rye. Then, he discovered a sugar called, Piloncillo, while working at Town Talk Diner. All Old Fashioneds have a cherry and orange element to it, so for the bitters, he decided to try cherry bark vanilla, orange, and bolivar aromatic bitters. Stirred the perfect amount and fell in love with what he created.

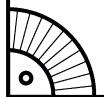
It is the second most popular item sold in our restaurant

What's the most popular item on our menu? Well....

There Bonaces

I his burger was made in homage to a certain fast food burger: two all beef patties smashed on a flat top grill to create a crunchy texture. The burger was only going to be available for a short time because we wanted to rotate the menu. Due to the popularity which seemed to happen overnight, we realized the burger needed to stay on the menu. Over the next couple of years the burger became king. It became so popular we had to add a dedicated station to our kitchen for just the burger.









- 1 Borough 730 washington ave n. 55401
- 2 P.S. Steak 510 groveland ave. 55403
- 3 Butcher & the Boar 901 n 3rd st 55401
- 3 Char Bar 901 n 3rd st 55401
- 4 Parlour Bar St. Paul 267 seventh st. w 55102

- 5 Meteor 2027 n second st 55411
- 6 Hi-Lo Diner 4020 e lake st 55406
- 7 Henry and Sons 1220 glenwood ave 55405
- 8 Wrecktangle Pizza 2221 w 50th st. 55419
- 9 Hola Arepa 3501 nicollet ave 55408



"HERE'S TO
ALCOHOL,
THE ROSE
COLORED
GLASSES
OF LIFE."

- F. Scott Fitzgerald