

BAR MENU



CRAFT COCKTAILS 14

PALMS OLD FASHIONED

Maker's Mark Bourbon, Disaronno Amaretto,
Vanilla-Cherry Bark Bitters with an Orange Twist

ESSENSIA MULE

Beluga Russian Vodka, Sliced Cucumbers, Ginger Puree. Lime Juice,
Topped with Fever Tree Club Soda

PURE PARADISE ☼

Purity Organic Vodka, Fresh Squeezed Pineapple and Lime Juices,
Mint Leaves, Tonic, Rumhaven Coconut Rum Soaked Pineapple Wedges

OUR LITTLE SECRET ☼

Farmer's Organic Gin, Signature Refresher Juice Blend,
St. Germain Elderflower Liqueur, Fresh Mint Leaves

MOSHETO MOJITO

Real McCoy 3yr Rum, Hiro Sake, Italicus Liqueur, Signature
Refresher Juice Blend, Fresh Mint and Lime Muddled With Agave

RUM & STORMY

Real McCoy 5yr Rum, Agave, Lime Juice,
Topped with Kraken Dark Spiced Rum and Ginger Puree

BEET THE CLOCK ☼

Montelobos Organic Mezcal, Signature Detox Juice Blend,
House-Made Allspice Syrup, Fresh Squeezed Lemon Juice,
Ginger Beer, Mint Leaves

SWEET & SPICY MARGARITA ☼

Casa Noble Organic Reposado Tequila Infused with Fresh Jalapeño,
Solerno Blood Orange Liqueur, Guava Puree, Fresh Squeezed Lime Juice,
Ancho Sugar Rim

STARS IN YOUR EYES ☼

Mionetto Organic Prosecco, Pama Pomegranate Liqueur,
Passionfruit Puree, Fresh Squeezed Lemon Juice, Hibiscus Flower

REDS

MALBEC, TERRAZAS RESERVA, Mendoza, Argentina **12/42**

PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California **13/46**

MERLOT, DECOY, Sonoma County, California **15/54**

CABERNET SAUVIGNON, SIMI, Alexander Valley, California **15/52**

CHIANTI, ROCCA DELLE MACIE RISERVA, Tuscany, Italy **15/60**

RED BLEND, Z. ALEXANDER BROWN, North Coast, California **12/42**

BLUSH & WHITES

ROSÉ, FLEURS DE PRAIRIE, Côtes de Provence, France **12/42**

SAUVIGNON BLANC, WHITEHAVEN, New Zealand **14/50**

PINOT GRIGIO, LIVIO FELLUGA, Venezia, Italy **15/52**

CHARDONNAY, MER SOLEIL, Santa Lucia Highlands, California **13/46**

☼ **RIESLING**, SAINT M, Pfalz, Germany **13/48**

CHAMPAGNE & SPARKLING

CHAMPAGNE, LOUIS ROEDERER BRUT PREMIER, France **22/120**

☼ **PROSECCO**, MIONETTO, Veneto, Italy **12/42**

SPARKLING ROSÉ, BERTRAND CREMANT BRUT ROSE, Languedoc, France **13/42**

SPARKLING, BERTRAND CREMANT BRUT, Languedoc, France **12/40**

☼ **MADE WITH ORGANIC SPIRITS OR GRAPES**

AN 18% SERVICE CHARGE AND APPLICABLE SALES TAX WILL BE ADDED TO YOUR CHECK

Consuming raw or undercooked meats, poultry, seafood, shellfish,
or eggs may increase your risk of foodborne illness, especially
if you have certain medical conditions.

STARTS & SHARES

HUMMUS & CRUDITÉS (GL) 15

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE (GL, N) 18

Selection of Cheeses, Spanish Chorizo, Aged Salami, Cured Olives, Marcona Almonds, Fig Jam, Naan Bread and Crackers

SHRIMP COCKTAIL 15

Classic Cocktail Sauce, Lemon Wedge

LIGHTLY FRIED CALAMARI (GL) 15

Marinara Sauce, Sriracha Aioli Sauce

MARKET CEVICHE 16

Daily Fish Selection, Tomato, Radish, Cucumber, Papaya, Green Onion, Mint, Cilantro, Sweet Chile Vinaigrette, Served with Plantain Chips

TUNA POKE (N) 17

Sushi Rice, Macadamia Nuts, Shredded Carrots, Green Onions, Jalapeño Peppers, Furikake

FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

SALADS

Add: Grilled Chicken 6 | Shrimp 8 | Salmon 8

THE PALMS KALE CAESAR (GL) 16

Rosemary Croutons, Toasted Pepitas, Aged Parmesan, House Caesar Dressing

HEIRLOOM TOMATO & BURRATA 16

Basil, Aged Balsamic Vinegar, Pickled Onion, Parsley

MARKET SALAD 12

Assorted Greens, Sunshine State Tomatoes, Pickled Onion, Grapefruit Vinaigrette

FLATBREAD PIZZA

YELLOW FIN TUNA (GL, N) 17

Yuzu Tobiko, Avocado, Scallions, Macadamia Nuts, Furikake

SMOKED SALMON (GL) 16

Avocado, Red Onions, Gribiche Hard Boiled Egg Sauce, Fennel Pollen, Dill

MARGHERITA (GL) 15

Mozzarella Cheese, Fresh Basil, Pomodoro Sauce

MEDITERRANEAN (GL) 14

Bell Peppers, Fresh Tomatoes, Red Onion, Kalamata Olives, Mozzarella Cheese, Fresh Oregano, Pomodoro Sauce

PEPPERONI (GL) 14

Pepperoni, Mozzarella Cheese, Parmesan Cheese, Fresh Oregano, Pomodoro Sauce

BURGERS & MORE

Served with choice of French Fries | Sweet Potato Fries | Mixed Greens

BUILD YOUR OWN BURGER (GL) 20

Certified Angus Beef Patty on Brioche Bun, Choice of Swiss, Cheddar, American or Gruyère Cheese Caramelized Onions, French Onions, Mushrooms, Tomatoes, Bibb Lettuce, Roasted Garlic Aioli

GRILLED VEGETABLE CLUB (GL) 16

Zucchini, Petit Peppers, Portabella, Peppered Goat Cheese, Tzatziki Sauce, Sourdough Bread

CHICKEN SANDWICH (GL) 17

Green Goddess Dressing, Avocado, Taggiasca Olives, Red Onion, Bibb Lettuce, Sunshine State Tomatoes

FISH OR CARNE ASADA TACOS 18

GF-Corn Tortilla, Avocado Mash, Pico de Gallo, Cilantro, Cabbage Slaw, Spicy Jalapeño and Cilantro Salsa Verde

CONTAINS

(GL) GLUTEN | (N) NUTS

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