

BAR MENU



CRAFT COCKTAILS 16

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

Villa Sandi Prosecco, Pama Pomegranate Liqueur,
Passionfruit Puree, Fresh Squeezed Lemon Juice, Hibiscus Flower

REDS

MALBEC, TERRAZAS RESERVA, Mendoza, Argentina 12/42

MALBEC, AMALAYA GRAN CORTE, Salta, Argentina 13/50

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

SUPER TUSCAN, JACOPO BIONDI SANTI SASSAOLLO, Tuscany, Italy 23/96

BLUSH & WHITES

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

SAUVIGNON BLANC, WHITEHAVEN, New Zealand 14/50

PINOT GRIGIO, VILLA SANDI, Venezia, Italy 12/46

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

ALBARIÑO, CALAZUL, Spain 12/44

CHAMPAGNE & SPARKLING

CHAMPAGNE, PIPER HEIDSIECK, France 22/120

PROSECCO, VILLA SANDI, Veneto, Italy 12/42

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

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

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 (V) 16

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE 18

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

SHRIMP COCKTAIL (GF) 15

Classic Cocktail Sauce, Lemon Wedge

LIGHTLY FRIED CALAMARI 15

Marinara Sauce, Sriracha Aioli Sauce

YELLOWFIN TUNA TARTARE (GF) *** 22

Mango, Cucumber, Cilantro, Fresh Yellowfin Tuna, Sesame Oil, Tabasco, Ginger, Avocado, Rainbow Micros

STEAK TARTARE

Capers, Worcestershire, Sherry Vinegar, Crostini, Quail Egg

COCONUT THAI MUSSELS 18

1lb. Fresh Mussels, White Wine, Fish Stock, Coconut Milk, Thai Chilis, Garlic Toast

SALADS

Add: Grilled Cage Free Chicken 12 | Shrimp 16 | Catch of the Day MP | Hangar Steak 18 | Quinoa 10

THE PALMS KALE CAESAR (V) 16

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

BURRATA SALAD (GF) 16

Sliced Prosciutto, Cherry Tomatoes, Arugula, Figs, Fresh Burrata with Honey Balsamic Glaze

SALMON & MANGO BOWL (GF) 22

8 oz. Seared Salmon, Field Greens, Key Lime Vinaigrette, Mango, Cherry Tomatoes, Avocados, Sesame Seeds, Pickled Cabbage

MEDITERRANEAN SALAD BOWL (V, GF) 15

Arugula, Sundried Tomato Vinaigrette, Feta Cheese, Sliced Red Onions, Sundried Tomatoes, Cucumbers, Olives, Chick Peas, Toasted Cashews

FLATBREAD PIZZA

GLUTEN FREE CRUST AVAILABLE +3

SMOKED SALMON 20

Nordic Smoked Salmon, Goat Cheese, Greek Yogurt & Dill Spread, Capers, Arugula

MARGHERITA 15

Mozzarella Cheese, Fresh Basil, Marinara Sauce

MAINS

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

PALMS BURGER 24

VEGAN OPTION AVAILABLE

American Grass Fed Beef, Cheddar, House Sauce, Lettuce, Tomatoes, Onions, Choice of Lemon Brioche or GF Bun

SEAFOOD PASTA 32

Homemade Tagliatelle Pasta, Fish, Mussels, Clams, Calamari, Fish Stock, White Wine Sauce

VEGETABLE PASTA (V) 28

Homemade Tagliatelle Pasta, Grilled Eggplant, Grilled Yellow Squash, Cherry Tomatoes, Creamy Pesto Sauce, Basil

GNOCCHI BOLOGNESE 25

Homemade Bolognese Sauce, Homemade Gnocchi, Grana Padano Cheese, Parsley

8 OZ. GRASS-FED FILET MIGNON (GF) 45

Choice of Peppercorn Sauce, Horseradish Cream Sauce or Bearnaise Sauce

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

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.