

## 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) 16

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

### CEVICHE \*\*\* 22

Catch of the Day, Chipotle Orange Dressing, Tomato, Onion, Mint, Parsley, Thai Chilis, Cucumber, Papaya Served with Plantain Chips

### FISH TOSTADA \*\*\* (GL) 16

Citrus Marinated Mahi, Sriracha Mayo with Queso Fresco, Pickled Red Onions

## SALADS

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

### THE PALMS KALE CAESAR (GL) 16

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

### 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 (GF, N) 15

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

## FLATBREAD PIZZA

### SMOKED SALMON (GL) 20

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

### MARGHERITA (GL) 16

Mozzarella Cheese, Fresh Basil, Marinara Sauce

### PEPPERONI (GL) 15

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

## BURGERS & MORE

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

### PALMS BURGER 24

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

### VEGAN BURGER 23

Essensia Plant-Based Patty, House Sauce, Lettuce, Tomatoes, Onions, Choice of Lemon Brioche or GF Bun

### FISH OR STEAK ASADA TACOS 18

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

### PULLED PORK TACOS 17

GF-Corn Tortilla, Chipotle Molasses BBQ, Coleslaw with Key Lime Vinaigrette, Radishes & Jalapeños

## CONTAINS

(GL) GLUTEN | (N) NUTS

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