

BAR MENU



CRAFT COCKTAILS

GIN & TROPICS 19

Empress Gin, Grapefruit Zest and Allspice, Fever Tree Tonic

YELLOW SUBMARINE 19

Cuentacientos El Barro Mezcal, Galliano Liqueur, Cap Corse Blanc

PASSION & SPICE 19

Jalapeño-Infused Cimarron Blanco Tequila, Chinola Passionfruit Liqueur, Passionfruit Puree, Pineapple and Lime Juice, Hellfire Bi@ers

YIN YANG 18

Avia@on Gin, Lemongrass, Lime and Lemon Juice

THE PALMS DERBY 18

Bulleit Bourbon, Earl Grey Tea Honey Syrup, Lemon Juice

MIDNIGHT BLOSSOM 18

Jameson Irish Whisky, Luxardo Maraschino Liqueur, Averna Amaro

SUR LA PLAG 19

Tito's Vodka, St. Germain Elderflower Liqueur, Lemon Juice, Club Soda

SURF BREAK 19

Hamilton Beach Bum Berry Over Proof Rum 59%, House Allspice and Ginger Syrup, Ginger Puree, Lemon Juice, Tonic Water

THE STARS IN YOUR EYES 17

Villa Sandi Organic Prosecco, Pama Pomegranate Liqueur, Passionfruit Puree, Lemon Juice

MOSHETO MOJITO 18

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

BEE THE CLOCK 19

Del Maguey Vida Mezcal, Signature Detox Juice Blend, House Allspice Syrup, Fresh Squeezed Lemon Juice, Ginger Beer

REDS

MALBEC, TERRAZAS RESERVA, Mendoza, Argentina 13/48

MALBEC, BENMARCO, Mendoza, Argentina 13/50

PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California 14/52

MERLOT, DECOY, Sonoma County, California 15/54

CABERNET SAUVIGNON, SIMI, Alexander Valley, California 15/56

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

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

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

BLUSH & WHITES

ROSÉ, MANON, Côtes de Provence, France 14/52

SAUVIGNON BLANC, WHITEHAVEN, New Zealand 15/56

PINOT GRIGIO, VILLA SANDI, Venezia, Italy 13/48

CHARDONNAY, MER SOLEIL, Santa Lucia Highlands, California 14/52

ALBARIÑO, BLANQUITO, Spain 13/48

CHAMPAGNE & SPARKLING

CHAMPAGNE, PIPER HEIDSIECK, France 22/120

ORGANIC PROSECCO, VILLA SANDI, Veneto, Italy 14/52

SPARKLING ROSÉ, MRS. SYLTBAR, Friuli, Italy 14/52

DOMESTIC BEERS

BUDWEISER, LAGER 6

SAMUEL ADAMS, LAGER 6

IMPORTED BEERS

BLUE MOON, WITBIER, Canada 6

HEINEKEN, LAGER, Netherlands 7

STELLA ARTOIS, PILSNER, Belgium 7

DRAFT BEERS

WYNWOOD

LA RUBIA, FL, USA 8

WYNWOOD

FATHER FRANCISCO, BELGIUM ALE, FL, USA 8

LA TROPICAL

SUAVE IPA, FL, USA 8

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) 18

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE 25

Selection of Cheeses, Spanish Chorizo, Aged Salami, Prosciutto, Grapes,
Cured Olives, Honey Comb, Fig Jam, Naan Bread and Crackers

SHRIMP COCKTAIL (GF) 18

Classic Cocktail Sauce, Lemon Wedge

LIGHTLY FRIED CALAMARI 21

Roasted Jalapeño Aioli, Sriracha Aioli

YELLOWFIN TUNA TARTARE (GF) *** 23

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

STEAK TARTARE 22

Capers, Worcestershire, Sherry Vinegar, Crostini, Quail Egg

COCONUT THAI MUSSELS 20

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

SALADS

Add: Grilled Cage Free Chicken 12 | Shrimp 14 |
Salmon 16 | Hangar Steak 16 |

THE PALMS KALE CAESAR (V) 18

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

BURRATA SALAD (GF) 24

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

MANGO SALAD BOWL (GF) 18

Green Life Farms Field Greens, Key Lime Vinaigrette,
Mango, Cherry Tomatoes, Avocados, Sesame Seeds, Pickled Cabbage

MEDITERRANEAN SALAD BOWL (GF, V) 18

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 22

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

MARGHERITA 18

Mozzarella Cheese, Fresh Basil, Marinara Sauce

MAINS

PALMS BURGER 24

VEGAN OPTION AVAILABLE

American Grass Fed Beef, Cheddar, Lettuce,
Tomatoes, Onions, Choice of Lemon Brioche or GF Bun
Served with choice of French Fries | Sweet Potato Fries | Mixed Greens

SEAFOOD PASTA 34

Homemade Tagliatelle Pasta, Fish, Mussels,
Clams, Shrimp, 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 28

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

8 OZ. GRASS-FED FILET MIGNON (GF) 48

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.