



CRAFT COCKTAILS 16

PALMS OLD FASHIONED

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

ESSENSIA MULE

Stolichnaya Vodka, Sliced
Cucumbers, Ginger Puree, Lime
Juice, Fever Tree Club Soda

PURE PARADISE

Purity Organic Vodka, Fresh
Squeezed Pineapple &
Lime Juice, Mint Leaves,
Tonic, Coconut Rum Soaked
Pineapple Wedges

OUR LITTLE SECRET

Farmer's Organic Gin, Signature
Refresher Juice Blend,
St. Germain Elderflower
Liqueur, Sliced Apple & Mint

MOSHETO MOJITO

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

RUM & STORMY

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

BEET THE CLOCK

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

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

BRUNCH SELECTIONS

EGGS & GRAINS

AVOCADO TOAST (GF upon request, D) 14

Sourdough Bread, Florida Cherry Tomatoes, Watermelon Radish,
Arugula, Queso Fresco

Add: 2 Eggs Any Style 5

SMOKED SALMON & BAGEL (SF) 21

Smoked Nordic Salmon, Toasted Bagel, Cream Cheese,
Red Onion, Tomato, Cucumber, Capers, Arugula

FRIED GREEN TOMATO BENEDICT (D) 22

Poached Egg, Fried Green Tomato Avocado, Greens

SWEET POTATO FRITTATA (V) 18

Roasted Red Peppers, Julienne Sweet Potatoes,
Egg Whites, Herb Salad

STEAK & EGGS 28

Skirt Steak, Eggs to Your Specifications,
Herb-Roasted Potatoes

THREE EGG OMELET (GF Upon Request, D) 16

Eggs or Egg Whites with Choice of 3 Toppings: Tomatoes,
Bell Peppers, Onions, Choice of Cheddar, Feta, Swiss or Goat Cheese,
Choice of Toast

Add: Ham, Maple-Smoked Bacon, Chicken-Apple Sausage, Jalapeños,
Mushrooms or Spinach 3

FROM THE SEA

SALMON TARTARE (GF, SF) 22

Atlantic Salmon, Avocado, Soy Sauce, Plantain Chips

SHRIMP COCKTAIL (SF) 15

Classic Cocktail Sauce, Lemon Wedge

SHRIMP AND GRITS (D, SF) 22

Crispy Parmesan Polenta, Garden Parsley,
Mixed Cherry Tomatoes

HEARTY

Served with Choice of French Fries | Sweet Potato Fries |
Mixed Greens | Mixed Fruit

THE PALMS BURGER (D) 24

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

VEGAN BURGER (VGN) 23

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

CHICKEN-N-WAFFLE SLIDERS (D) 16

Fried Chicken Thighs, Pure Maple Syrup, Powdered Sugar

HALF-RACK OF LAMB (D) 48

Australian Lamb Rack, Potato Puree, Tri-Color Carrots,
Brown Sugar Sauce

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN
(N) CONTAINS NUTS | (D) CONTAINS DAIRY | (SF) CONTAINS SEAFOOD

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

BRUNCH SELECTIONS

SALADS & BOWLS

Add: Grilled Chicken 12 | Shrimp 16 | Hangar Steak 18

THE PALMS KALE CAESAR (D) 16

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

HEIRLOOM TOMATO & BURRATA (D) 18

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

SALMON & MANGO BOWL (GF, SF) 22

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

KEY WEST SHRIMP SESAME SALAD (GF, SF) 22

Local Florida Key West Shrimp, Baby Arugula, Toasted Sesame Oil Mayo

CITRUS SALAD (GF) 16

Oranges, Grapefruit, Toasted Coconut, Ginger Simple Syrup

FLATBREADS

MARGHERITA (D) 15

Mozzarella Cheese, Fresh Basil, Pomodoro Sauce

ORTOLANA (D) 17

Grilled Zucchini, Squash, Eggplant, Shiitake Mushrooms,
Arugula, Fontina Cheese, Truffle Oil

CALABRESE (D) 16

Spicy Soppresata Salami, Mozzarella Cheese, Parmesan Cheese,
Fresh Oregano, Pomodoro Sauce

LIGHT & SWEET

SEASONAL FRESH FRUIT PLATE (VGN) 12

Add: Side of Granola, Greek or Vanilla Yogurt (D) 5

CHIA PUDDING BOWL (VGN, N) 16

Chia Seeds, Assorted Berries, Bananas, Mango,
Coconut Milk, Almond Milk, Honey

FRUITY PEBBLES FRENCH TOAST (D) 16

Orange Blossom Honey Butter, Pure Maple Syrup, Macerated Berries

GRANDMOTHER'S CAKE (V, N, D) 14

Short Crust Pastry, Pastry Cream, Pine Nuts, Almonds, Powdered Sugar

HOMEMADE ICE CREAM & SORBET (V, VGN) 6

2 Scoops of Homemade Ice Cream or Sorbet,
Choice of: Chocolate, Vanilla, Strawberry or Mango
Extra Scoop 3

BOTTOMLESS MIMOSAS 30

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



FEATURED WINES

ROSE, Fleurs de Prairie 13/42

SAUVIGNON BLANC,
Whitehaven 14/50

PINOT GRIGIO,
Villa Sandi 15/58

CHARDONNAY,
Mer Soleil 13/48

MALBEC, Terrazas 12/44

PINOT NOIR, Lyric 13/48

CABERNET, Simi 14/54

DOMESTIC BEERS

BUDWEISER, LAGER, 6

BUD LIGHT, LAGER, 6

SAMUEL ADAMS, LAGER, 6

IMPORTED BEERS

BLUE MOON

WITBIER, Canada 6

AMSTEL LIGHT

PILSNER, Netherlands 6

CORONA EXTRA

LAGER, Mexico 7

HEINEKEN

LAGER, Netherlands 7

STELLA ARTOIS

PILSNER, Belgium 7

CRAFT BEERS

FUNKY BUDDHA

HOP GUN, IPA, FL, USA 7

FUNKY BUDDHA

FLORIDIAN, HEFEWEIZEN, FL,
USA 7

HOLY MACKEREL

GOLDEN ALE, ALE, FL, USA 7

WYNWOOD

POP'S PORTER, PORTER, FL,
USA 7

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