



## 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, Everything Bagel Seasoning, Basil,  
Olive Oil, Maldon Salt  
**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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