



## 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, 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 ☼

Mionetto Organic Prosecco,  
Pama Pomegranate Liqueur,  
Passionfruit Puree, Fresh  
Squeezed Lemon Juice,  
Hibiscus Flower

## LUNCH SELECTIONS

### STARTS & SHARES

#### HUMMUS & CRUDITÉS (GL) 15

Seasonal Vegetables, Hummus, Naan Bread

#### CHICKEN WINGS 12

(Choice of Classic BBQ, Sweet Thai Chili, Buffalo)  
Celery Sticks, Blue Cheese or Ranch

#### SHRIMP COCKTAIL 15

Classic Cocktail Sauce, Lemon Wedge

#### LIGHTLY FRIED CALAMARI (GL) 15

Marinara Sauce, Sriracha Aioli Sauce

#### MARKET CEVICHE \*\*\* 16

Daily Fish Selection, Tomato, Radish, Cucumber,  
Papaya, Green Onion, Mint, Cilantro, Sweet Chile Vinaigrette,  
Served with Plantain Chips

#### TUNA POKE \*\*\* (N) 17

Sushi Rice, Grilled Avocado, Red Onions, Ponzu Sauce

#### FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

### FLATBREAD PIZZA

#### YELLOW FIN TUNA \*\*\* (GL, N) 17

Yuzu Tobiko, Avocado, Scallions, Macadamia Nuts, Furikake

#### SMOKED SALMON (GL) 16

Avocado, Red Onions, Gribiche Hard Boiled Egg Sauce,  
Fennel Pollen, Dill

#### MARGHERITA (GL) 15

Mozzarella Cheese, Fresh Basil, Pomodoro Sauce

#### MEDITERRANEAN (GL) 14

Bell Peppers, Fresh Tomatoes, Red Onion, Kalamata Olives,  
Mozzarella Cheese, Fresh Oregano, Pomodoro Sauce

#### PEPPERONI (GL) 14

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

### SALADS

Add: Grilled Cage Free Chicken 10 | Jumbo Shrimp 16 |  
Catch of the Day MP | Skirt Steak 22

#### THE PALMS KALE CAESAR (GL) 16

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

#### WATERMELON GOAT CHEESE 18

Watermelon, Avocado, Goat Cheese, Mint Rice Wine Vinaigrette

#### MARKET SALAD 12

Assorted Greens, Sunshine State Tomatoes, Pickled Onion,  
Grapefruit Vinaigrette

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

# LUNCH SELECTIONS

## BURGERS & MORE

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

### 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

### CHICKEN SANDWICH (GL) 17

Green Goddess Dressing, Avocado, Taggiasca Olives,  
Red Onion, Bibb Lettuce, Sunshine State Tomatoes

### HERITAGE TURKEY WRAP (GL) 17

Green Goddess Dressing, Avocado, Taggiasca Olives,  
Red Onion, Bibb Lettuce, Sunshine State Tomatoes

### FISH OR CARNE ASADA TACOS 18

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

## MAINS

### SPAGHETTI ALL' AMATRICIANA (GL) 24

Pancetta, House-Made Pomodoro Sauce,  
Petit Peppers, Aged Parmesan

### GRILLED SKIRT STEAK 36

Roasted Potatoes, Jingle Bell Peppers, Jus

## SIDES 7

**FRENCH FRIES | SWEET POTATO FRIES |  
MIXED GREENS | MIXED FRUIT**

## DESSERTS 9

### CHOCOLATE DECADENCE (GL, N)

Bitter Dark Chocolate Mousse, Candied Quinoa, Fresh Berries

### IVORY PASSION (GL)

Crème Brûlée Mousse, Mango and Passion Fruit Cream, Tropical Fruit  
Compote Mix, Coconut and Lime Dacquoise Sponge Cake, White Chocolate

### APPLE-CRANBERRY CRUMBLE (GL, N)

Sable Dough Crust, Caramelized Apples and Cranberries, Crumble,  
Vanilla Ice Cream

### KEY LIME TART (GL)

Key Lime Custard, Sable Crust, Meringue

## CONTAINS

(GL) GLUTEN | (N) NUTS

\*\*\*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 12/42

**SAUVIGNON BLANC**,  
Whitehaven 14/50

**PINOT GRIGIO**,  
Livio Felluga 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

### ERDINGER

HEFEWEIZEN, Germany 7

### FRANZISKANER

HEFEWEIZEN, Germany 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

### SAMUEL ADAMS

Oktoberfest, MA, USA 7

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