



## 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) 16

Seasonal Vegetables, Hummus, Naan Bread

#### CHICKEN WINGS 15

*(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

#### 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

#### FLORIDA KEYS CONCH CHOWDER 16

Bacon, Marbled Potatoes, Sunshine State Tomatoes

### 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

### SALADS & BOWLS

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

#### MARKET SALAD 12

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

#### MEDITERRANEAN SALAD BOWL (GF, N) 15

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

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) 18

Grilled Chicken Breast, Sriracha Mayo, Arugula, Avocado,  
Tomato, Onion, Ciabatta Bun

### FISH SANDWICH (GL) 18

Marinated Fried Fish, Cilantro, Lettuce, Tomato, Onion  
Cilantro Aioli, Ciabatta Bun

### FISH OR STEAK 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

## 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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