

BAR MENU NYE



CRAFT COCKTAILS 20

PALMS OLD FASHIONED

Maker's Mark Bourbon, Disaronno Amaretto,
Garnished with an Orange Twist

ESSENSIA MULE

Tito's Vodka, Sliced Cucumbers, Ginger Puree, Lime Juice,
Topped with Fever Tree Club Soda

PURE PARADISE

Purity Organic Vodka, Fresh Squeezed Pineapple and Lime Juices,
Mint Leaves, Tonic, Rumhaven Coconut Rum-Soaked Pineapple Wedges

OUR LITTLE SECRET

Farmer's Organic Gin, Signature Refresher Juice Blend,
St. Germain Elderflower Liqueur, Fresh Mint Leaves

MOSHETO MOJITO

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

RUM & STORMY

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

BEE THE CLOCK

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

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

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, CALAZUL, Spain 13/48

DOMESTIC BEERS

BUDWEISER, LAGER 10

SAMUEL ADAMS, LAGER 10

IMPORTED BEERS

BLUE MOON, WITBIER, CANANDA 10

HEINEKEN, LAGER, Netherlands 10

STELLA ARTOIS, PILSNER, Belgium 10

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.

DRAFT BEERS

WYNWOOD

LA RUBIA, FL, USA 10

WYNWOOD

FATHER FRANCISCO, BELGIUM ALE, FL, USA 10

WYNWOOD

LA TROPICAL IPA, FL, USA 10

STARTS & SHARES

HUMMUS & CRUDITÉS (V) 22

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE 32

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

LIGHTLY FRIED CALAMARI 25

Roasted Jalapeño Aioli, Sriracha Aioli

SALADS

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

THE PALMS KALE CAESAR (V) 22

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

BURRATA SALAD (GF) 28

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

MEDITERRANEAN SALAD BOWL (GF, V) 22

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 24

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

MARGHERITA 22

Mozzarella Cheese, Fresh Basil, Marinara Sauce

MAINS

SEAFOOD PASTA 38

Homemade Tagliatelle Pasta, Fish, Mussels,
Clams, Shrimp, Calamari, Fish Stock, White Wine Sauce

VEGETABLE PASTA (V) 32

Homemade Tagliatelle Pasta, Grilled Eggplant,
Grilled Yellow Squash, Cherry Tomatoes, Creamy Pesto Sauce, Basil

GNOCCHI BOLOGNESE 32

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

8 OZ. GRASS-FED FILET MIGNON (GF) 56

Choice of Peppercorn Sauce, Horseradish Cream Sauce
or Bearnaise Sauce

BOTTLES SERVICE

PIPER HEIDSIEK CUVÉE BRUT CHAMPAGNE 120

MOËT & SHANDON BRUT NV 180

MOËT & SHANDON ROSE' NV 240

VILLA SANDI PROSECCO 52

SPARKLING ROSÉ MRS. SYLTBAR 52

JACK DANIEL'S TENNESSEE WHISKEY 300 | PATRON SILVER TEQUILA
300

| GREY GOOSE VODKA 300

Selection of Juices and Sodas Upon Request

(GF) GLUTEN FREE | (V) VEGETARIAN | (VGN) VEGAN

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