

BAR MENU



CLASSIC COCKTAILS 16

OLD FASHIONED

Bourbon or Rye Whiskey, Bitters, Orange Twist

MOJITO

White Rum, Lime Juice, Simple Syrup, Mint Leaves

MARGARITA

Silver Tequila, Cointreau, Lime Juice

MOSCOW MULE

Vodka, Ginger Beer, Lime Juice

NEGRONI

Gin, Campari, Sweet Vermouth

MARTINI

Gin or Vodka, Dry Vermouth, Olives

SPRITZ

Aperol, Prosecco, Splash of Soda

MIMOSA

Champagne, Orange Juice

REDS

PINOT NOIR, LYRIC by ETUDE, Santa Barbara, California 14/52

CABERNET SAUVIGNON, SIMI, Alexander Valley, California 15/56

MALBEC, BENMARCO, Mendoza, Argentina 13/50

MERLOT, DECOY, Sonoma County, California 15/54

BLUSH & WHITES

ROSÉ, MANON, Côtes de Provence, France 14/52

SAUVIGNON BLANC, WHITEHAVEN, New Zealand 15/56

CHARDONNAY, MER SOLEIL, Santa Lucia Highlands, California 14/52

PINOT GRIGIO, VILLA SANDI, Venezia, Italy 13/48

CHAMPAGNE & SPARKLING

ORGANIC PROSECCO, VILLA SANDI, Veneto, Italy 14/52

SPARKLING ROSÉ, SYLTBAR, Friuli, Italy 14/52

DOMESTIC BEERS

BUDWEISER

LAGER 6

BUD LIGHT

LAGER 6

IMPORTED BEERS

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

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.

STARTS & SHARES

HUMMUS & CRUDITÉS (V) 18

Seasonal Vegetables, Hummus, Naan Bread

CHEESE & MEATS PLATE (D) 25

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

SHRIMP COCKTAIL (GF, SF) 18

Classic Cocktail Sauce, Lemon Wedge

LIGHTLY FRIED CALAMARI (SF) 21

Roasted Jalapeño Aioli, Sriracha Aioli

YELLOWFIN TUNA TARTARE (GF, SF) *** 23

Mango, Cucumber, Cilantro, Fresh Yellowfin Tuna, Sesame Oil, Tabasco, Ginger, Avocado, Rainbow Micros

STEAK TARTARE 22

Capers, Worcestershire, Sherry Vinegar, Crostini, Quail Egg

COCONUT THAI MUSSELS (N, SF) 20

1lb. Fresh Mussels, White Wine, Fish Stock, Coconut Milk, Thai Chilis, Garlic Toast

SALADS

Add: Grilled Cage Free Chicken 12 | Shrimp 16 | Salmon 16 | Hangar Steak 18 | Quinoa 10

THE PALMS KALE CAESAR (SF, V) 18

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

BURRATA SALAD (D, GF) 24

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

MANGO SALAD (GF, SF) 18

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

MEDITERRANEAN SALAD BOWL (D, GF, V) 19

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 (D, SF) 22

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

MARGHERITA (D) 18

Mozzarella Cheese, Fresh Basil, Marinara Sauce

MAINS

PALMS BURGER (D) 24

VEGAN OPTION AVAILABLE

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

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

SEAFOOD PASTA (SF) 34

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

VEGETABLE PASTA (D, V) 28

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

GNOCCHI BOLOGNESE (D) 28

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

8 OZ. GRASS-FED FILET MIGNON (GF) 48

Choice of Peppercorn Sauce, Horseradish Cream Sauce or Bearnaise Sauce

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

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