

# palm & ember

— GRILL & TERRACE —

## DINNER

### — STARTERS & SALADS —

<b>SOUP DU JOUR</b>	<b>CUP 8 BOWL 12</b>
<i>see server for selection</i>	
<b>DUNGENESS CRAB DIP</b>	<b>20</b>
<i>grilled sourdough baguette</i>	
<b>ROASTED CAULIFLOWER</b>	<b>13</b>
<i>gochujang, lime and furikake. yogurt dip (GF)</i>	
<b>CRISPY FRIED WINGS</b>	<b>17</b>
<i>choice of buffalo or sweet &amp; spicy. carrots, celery and ranch (GF)</i>	
<b>GRAZING BOARD</b>	<b>26</b>
<i>beehive barely buzzed, point Reyes bleu &amp; pecorino romano cheeses. prosciutto, sopressata, mixed olives, dried fruit, nuts &amp; assorted crisps</i>	
<b>FRIED CALAMARI</b>	<b>17</b>
<i>fried calamari, shishito peppers, ginger lemongrass tamari</i>	
<b>PORK BELLY CHIPS</b>	<b>14</b>
<i>tobasco aioli</i>	
<b>CHIPS &amp; DIPS</b>	<b>12</b>
<i>smoked adobe pepper guacamole &amp; salsa fresca (GF,V,DF)</i>	
<b>ROASTED POBLANO PEPPER QUESADILLA</b>	<b>14</b>
<i>sweet onions, queso fresco &amp; jack cheese served with molcajete salsa &amp; guacamole. Add chicken \$4</i>	
<b>BLACKENED AHI TUNA SALAD *</b>	<b>24</b>
<i>baby greens and spicy tropical salsa</i>	

<b>GRILLED SHRIMP SALAD</b>	<b>25</b>
<i>baby lettuce, spiced mango, papaya and pineapple relish. Citrus vinaigrette</i>	

<b>RED QUINOA HARVEST SALAD</b>	<b>19</b>
<i>baby arugula, spinach, blueberry, orange, grape tomato, cucumber and spiced almonds. lemon thyme vinaigrette (GF,V,DF)</i>	

### — HANDHELD —

*Choice of French Fries or Side Salad.  
Sub For Sweet Potato Fries or Onion Rings +\$2*

<b>THE PALM BURGER</b>	<b>19</b>
<i>grilled 8oz. angus beef patty, cheddar cheese, lettuce, heirloom tomato, red onion. brioche bun</i>	

<b>THE EMBER BURGER</b>	<b>21</b>
<i>grilled 4 oz. double beef patties, hickory smoked bacon, monterey jack cheese, caramelized onions, chipotle mayo. brioche bun</i>	

<b>ROASTED VEGGIE SANDWICH</b>	<b>17</b>
<i>Heirloom tomato, grilled zucchini, yellow squash, roasted red bell pepper, Portobello mushroom, pesto. Focaccia bread</i>	

<b>SAN JOSE HOT CHICKEN SANDWICH</b>	<b>20</b>
<i>fried skin-on chicken thigh, hot chili oil sauce, Hayes secret seasoning, sweet pickles &amp; cole slaw</i>	

### — PIZZAS —

<b>MARGHERITA 12"</b>	<b>21</b>
<i>fresh tomatoes, basil, mozzarella</i>	

<b>PEPPERONI 12"</b>	<b>22</b>
<i>pepperoni, fresh Italian herbs, garlic oil, mozzarella</i>	

<b>WILD MUSHROOM 12"</b>	<b>22</b>
<i>trio of mushrooms, mozzarella</i>	

<b>BIRRIA PIZZA 12"</b>	<b>22</b>
<i>Onion, cilantro, torpedo jalapeno, tomatillo sauce, consommé</i>	

*Legend: GF=gluten free, V=vegan, DF=dairy free*

*An automatic gratuity of 20% will be applied to parties of 6 or more people including children.*

*\*consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

### — ENTREES —

<b>SPRING PEA RAVIOLI</b>	<b>34</b>
<i>English peas, pea tendrils, shallots, garlic. Lemon cream sauce</i>	

<b>HERB MARINATED 1/2 CHICKEN</b>	<b>34</b>
<i>roasted sunchokes, baby carrots, mushroom au jus</i>	

<b>PAN SEARED STRIPED BASS</b>	<b>36</b>
<i>black rice risotto, charred broccolini, orange burre blanc sauce</i>	

<b>PAN SEARED SCALLOPS</b>	<b>38</b>
<i>spring pea risotto, tarragon truffle oil</i>	

<b>MOROCCAN STYLE LAMB SHANK</b>	<b>36</b>
<i>apricots, green olives, onions, garlic, heirloom tomatoes, polenta</i>	

<b>9 HOUR BRAISED SHORT RIBS</b>	<b>38</b>
<i>truffle mashed potatoes, bloomsdale spinach, demi sauce</i>	

### — SIDES & ADD ONS —

<b>FRENCH FRIES</b>	<b>9</b>
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<b>SWEET POTATO FRIES</b>	<b>10</b>
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<b>ONION RINGS</b>	<b>10</b>
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<b>SIDE SALAD</b>	<b>12</b>
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<b>CAESAR SALAD</b>	<b>12</b>
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<b>SEASONAL VEGETABLES</b>	<b>8</b>
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<b>GARLIC MASHED POTATOES</b>	<b>8</b>
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<b>BLACK RICE RISOTTO</b>	<b>8</b>
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<b>POLENTA</b>	<b>9</b>
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<b>BAKED POTATO</b>	<b>9</b>
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*sour cream, cheddar cheese, butter, chives*

### — DESSERT —

<b>GELATO TRIO</b>	<b>12</b>
<i>vanilla bean, chocolate, strawberry.</i>	

<b>LEMON SORBETTO</b>	<b>9</b>
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<b>TIRAMISU</b>	<b>13</b>
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<b>6 LAYER CHOCOLATE CAKE</b>	<b>13</b>
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<b>DEEP FRIED OREO SUNDAE</b>	<b>19</b>
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## COCKTAILS

<b>ALL AMERICAN OLD FASHIONED</b>	<b>13</b>
<i>Knob Creek Bourbon, Cane Syrup &amp; Angostura Bitters</i>	
<b>APEROL SPRITZER</b>	<b>13</b>
<i>Aperol, Club Soda &amp; La Marca Prosecco</i>	
<b>CUCUMBER GIMLET</b>	<b>15</b>
<i>Hendrick's Gin, Lime &amp; Cucumber</i>	
<b>FARMER'S LEMONADE</b>	<b>14</b>
<i>Tito's Handmade Vodka Infused With Cucumber &amp; Strawberries</i>	
<b>FLIRT MARTINI</b>	<b>15</b>
<i>Grey Goose Vodka, Passion Fruit Puree, Vanilla Syrup &amp; Lime With A Side Car Of Prosecco</i>	
<b>LAVENDER FIELDS</b>	<b>15</b>
<i>Bombay Sapphire Gin, Lemon, Lavender &amp; Honey</i>	
<b>MOSCOW MULE</b>	<b>16</b>
<i>Tito's Handmade Vodka, Ginger Beer &amp; Lime</i>	
<b>PLATINUM MARGARITA</b>	<b>14</b>
<i>Sauza Hornitos Reposado Tequila, Cointreau, Lime &amp; Agave Nectar</i>	
<b>SALTY &amp; SAVORY BLOODY MARY</b>	<b>14</b>
<i>Grey Goose Vodka, Loaded Bloody Mary Mix &amp; Lime</i>	
<b>SIMPLY PALOMA</b>	<b>14</b>
<i>Patron Silver Tequila, Grapefruit Soda &amp; Lime</i>	
<b>WATERMELON MARGARITA</b>	<b>14</b>
<i>Sauza Hornitos Reposado Tequila, Watermelon, Agave &amp; Lime</i>	
<b>NEGRONI</b>	<b>13</b>
<i>Tangeray Gin, Carpano Antica Formula Sweet Vermouth &amp; Campari</i>	
<b>CUBA LIBRE</b>	<b>13</b>
<i>Bacardi Superior Rum, Cola &amp; Lime</i>	
<b>TONIC HIGHBALL</b>	<b>13</b>
<i>Beefeater London Dry Gin, Tonic &amp; Lime</i>	

## SPARKLING WINE

	<b>6oz. GL</b>	<b>BTL</b>
<b>LA MARCA</b> , Prosecco, Veneto, Italy	<b>12</b>	<b>49</b>
<b>GLORIA FERRER</b> , Brut De Noir, Na	<b>12</b>	<b>49</b>
<b>VEUVE CLIQUOT</b> , Champagne, France		<b>100</b>

## WHITE WINE

	<b>6oz. GL</b>	<b>BTL</b>
<b>SONOMA CUTRER</b> , Chardonnay, Napa	<b>15</b>	<b>65</b>
<b>Z ALEXANDER BROWN</b> , Chardonnay, CA	<b>12</b>	<b>49</b>
<b>MATUA VALLEY</b> , Sauvignon Blanc, NZ	<b>12</b>	<b>49</b>
<b>STERLING</b> , Pinot Gris, CA	<b>11</b>	<b>44</b>
<b>KUNG FU GIRL</b> , Riesling, Columbia Valley, WA	<b>10</b>	<b>44</b>
<b>FLEUR DE MER</b> , Rose, France	<b>11</b>	<b>44</b>

## RED WINE

	<b>6oz. GL</b>	<b>BTL</b>
<b>FEDERALIST</b> , Cabernet, California	<b>12</b>	<b>49</b>
<b>JUSTIN</b> , Cabernet, Paso Robles, CA	<b>17</b>	<b>65</b>
<b>INTRINSIC</b> , Red Blend, Columbia Valley, WA	<b>12</b>	<b>49</b>
<b>THE PRISONER</b> , Red Blend, Napa	<b>20</b>	<b>75</b>
<b>MEIOMI</b> , Pinot Noir, CA	<b>12</b>	<b>49</b>
<b>J LOHR ESTATES</b> , Merlot, CA	<b>10</b>	<b>40</b>
<b>JOSH</b> , Zinfandel, CA	<b>11</b>	<b>44</b>
<b>DON MIGUEL GASCON</b> , Malbec, Argentina	<b>11</b>	<b>44</b>

## BEER

<b>DRAFT</b>	<b>16oz</b>
<b>ADD \$3 MORE TO MAKE IT A 22oz.</b>	
Coors Light	<b>7</b>
Modelo	<b>8</b>
Blue Moon Belgian White	<b>8</b>
805	<b>8</b>
Strike Brewing Hazy IPA	<b>8</b>
Strike Brewing Double IPA	<b>8</b>
<b>BOTTLE</b>	
Corona Extra	<b>7</b>
Heineken	<b>7</b>
Heineken 0.0 (N/A)	<b>6</b>
Michelob Ultra	<b>7</b>
New Belgium Fat Tire	<b>7</b>
White Claw Hard Seltzer (black cherry, raspberry, mango)	<b>7</b>

## NON ALCOHOLIC

<b>SODA</b>	<b>4</b>
<i>Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Ginger Ale</i>	
<b>JUICE</b>	<b>5</b>
<i>Orange, Apple, Cranberry, Lemonade</i>	
<b>COFFEE</b>	<b>4</b>
<i>Regular, Decaf</i>	
<b>ESPRESSO</b>	<b>6</b>
<i>Espresso, Cappuccino</i>	
<b>HOT TEA</b>	<b>4</b>
<i>See Server For Selections</i>	
<b>MILK</b>	<b>4</b>
<i>Whole, Low Fat, Skim</i>	