

palm & ember

— GRILL & TERRACE —

DINNER

— STARTERS & SALADS —

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

GRILLED SHRIMP SALAD	25
<i>baby lettuce, spiced mango, papaya and pineapple relish. Citrus vinaigrette</i>	
RED QUINOA HARVEST SALAD	19
<i>baby arugula, spinach, blueberry, orange, grape tomato, cucumber and spiced almonds. lemon thyme vinaigrette (GF,V,DF)</i>	
BLACKENED AHI TUNA SALAD	24
<i>baby greens and spicy tropical salsa</i>	

— HANDHELD —

Choice Of French Fries, Or Side Salad. Sub For Sweet Potato Fries +\$2

THE PALM BURGER	19
<i>grilled 8oz. angus beef patty, cheddar cheese, lettuce, heirloom tomato, red onion. brioche bun</i>	
THE EMBER BURGER	21
<i>grilled 4 oz. double beef patties, hickory smoked bacon, monterey jack cheese, caramelized onions, chipotle mayo. brioche bun</i>	
MARINATED PORTABELLO MUSHROOM	17
<i>roasted peppers, spinach, pesto. ciabatta roll</i>	
GRILLED CHICKEN PESTO	18
<i>fresh mozzarella, basil pesto. ciabatta roll</i>	

— PIZZAS —

MARGHERITA 12"	21
<i>fresh tomatoes, basil, mozzarella</i>	
PEPPERONI 12"	22
<i>pepperoni, fresh Italian herbs, garlic oil, mozzarella</i>	
WILD MUSHROOM 12"	22
<i>trio of mushrooms, mozzarella</i>	

— ENTREES —

BUTTERNUT SQUASH RAVIOLI	28
<i>cinnamon roasted squash. brown butter cream</i>	
PAN ROASTED AIRLINE CHICKEN	31
<i>black rice risotto, winter vegetables. mushroom jus</i>	
PAN SEARED BRANZINO	34
<i>lemon beurre blanc, crispy capers, black rice risotto</i>	
RED WINE BRAISED SHORT RIB*	38
<i>truffle infused mashed potatoes, winter vegetables</i>	
HERB CRUSTED LAMB CHOPS	42
<i>truffle infused mashed potatoes, winter vegetables</i>	
SEARED SCALLOPS	38
<i>fennel citrus relish, lemon beurre blanc</i>	
CHAR GRILLED FILET OF BEEF	42
<i>garlic mashed potatoes, sautéed spinach. red wine jus</i>	

— SIDES & ADD ONS —

FRENCH FRIES	9
SWEET POTATO FRIES	10
ONION RINGS	10
SIDE SALAD	12
CAESAR SALAD	12
SEASONAL VEGETABLES	8
GARLIC MASHED POTATOES	8
BLACK RICE RISOTTO	8

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*

COCKTAILS

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

SPARKLING WINE

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

WHITE WINE

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

RED WINE

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

BEER

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

NON ALCOHOLIC

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