

palm & ember

— GRILL & TERRACE —

LUNCH

STARTERS

- CHIPS & DIPS** 12
smoked adobe pepper guacamole & salsa fresca (GF,V,DF)
- GOCHUJANG CAULIFLOWER** 12
cauliflower roasted in gochujang, lime & furikake served with a yogurt dip (GF,)
- FIRE CRACKER WINGS** 16
hot or mild fried chicken wings served with celery & carrot sticks (GF) choice of ranch or bleu cheese dip
- FRIED CALAMRI** 17
togarashi fried calamari and shishito peppers served with ginger lemongrass tamari
- SHRIMP FRITTERS** 16
fried shrimp fritters served with a creole remoulade
- FRY BASKET** 8
idaho fries served with a rosemary truffle aioli (GF)
Sub For Sweet Potato Fries +\$2

FLATBREADS

- MARGHERITA** 15
sliced roma tomatoes, basil pesto, mozzarella & garlic
- TUSCAN** 17
crispy pancetta, caramelized onions, roasted garlic confit, crimini mushroom, fontina & gorgonzola cheeses

HANDHELD

All Handhelds Are Served With Choice Of Idaho Fries, Or Side Salad.
Sub For Sweet Potato Fries +\$2

- THE PALM BURGER** 17
grilled double beef patties, cheddar cheese, lettuce, heirloom tomato & red onion served on a brioche bun
- THE EMBER BURGER** 19
grilled double beef patties, hickory smoked bacon, monterey jack cheese, caramelized onions, shaved lettuce & chipotle mayo served on a brioche bun
- CHICKEN KATSU BAHN MI** 17
asian slaw, pickled onion, cucumber & sprouts served on a baguette
- CALIFORNIA CLUB** 17
turkey, hickory smoked bacon, arugula, tomato & brie cheese apple butter spread served on toasted wheatberry bread
- VEGAN TACO TRIO** 16
sweet chili tofu, grilled cauliflower chipotle aioli & jackfruit tacos in corn tortilla served with vegetable slaw & roasted peppers accompanied with molcajete salsa (V,GF, DF)

PLATES & BOWLS

- GILROY GARLIC SHRIMP SALAD** 25
romaine, baby kale, heirloom tomato, roasted chickpea, nicoise olive & parmesan crisp served with a lemon caesar dressing (GF)
- RED QUINOA HARVEST SALAD** 17
baby arugula, spinach, blueberry, orange, grape tomato, cucumber & spiced almonds served with a lemon thyme vinaigrette (GF,V,DF)
- CLASSIC COBB SALAD** 22
grilled chicken breast, avocado, cherry tomato, bleu cheese, egg, hickory smoked bacon & mixed greens served with a champagne vinaigrette (GF)
- SPICY SALMON** 29
gochujang roast cauliflower, spiced cucumber, black rice & edamame potsticker served with wasabi crema
- STRIP STEAK FRITTES*** 32
steak cooked to order served with lemon porcini butter, idaho fries & broccolini (GF)

CHILDREN

- FLATBREAD CHEESE PIZZA** 12
- CHEESEBURGER** 12
single patty, meat, cheese & bun served with idaho fries
- CHICKEN TENDERS** 12
served with honey mustard dipping sauce
- STEAMED SEASONAL VEGGIES** 8

DESSERT

- VALRHONA GERMAN CHOCOLATE CAKE** 10
served with caramel sauce & chocolate tulle
- PASSIONFRUIT NEW YORK CHEESECAKE** 8
- LOCAL SEASONAL FRUIT & BERRIES** 9
(VGF,V,DF)

BEVERAGE

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

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