

# palm & ember

— GRILL & TERRACE —  
**DINNER**

## STARTERS

### French Onion Soup 12

Gruyere, brioche crostini

### Clam Chowder 12

Fishermans wharf style, cream, fresh clams, mirepoix

### Sous Vide Dayboat Scallop **AVG 35**

Seared wild U8 scallop, grilled ramp, smoked trout caviar, fava puree, pickled fresno chili, chive oil, sea salt

### Famous Wings 17

7pc choice of naked, classic buffalo or sweet chili, w/ carrots, celery, and house ranch

### Local Grazing Board 26

Pt. Reyes Blue & Cowgirl red hawk cheeses. Molinari prosciutto, toscano, and coppa, mixed olives, dried fruit, nuts & crostini

### Hayes Hummus **v 17**

Red pepper hummus, olives, feta, fried garbanzo, basil, pita

### Fried Artichoke Hearts **v 14**

Sea salt, parsley, lemon aioli

### Salsa Sampler **v2 AVG 12**

House tortilla chips, salsa verde, guacamole, salsa roja

### Poblano Quesedilla **v 14**

sweet onions, queso fresco & jack cheese served with salsa verde & salsa roja. Add chicken +6

## SALADS

Add Chicken +6 Add Salmon +12

### Avocado-Citrus **v AVG 17**

Mandarin, ruby grapefruit, orange, kiwi, avocado, macadamia nuts, feta cheese, Herb vin

### Central Valley Fattoush **v 19**

Romaine tossed w/ grape tomato, sweet pepper, herbs, cucumber, English pea, scallion, radish, crispy pita, pomegranate, mint, sumac-lime vin

### Quinoa Power Bowl **v2 AVG 20**

Field greens, avocado, mango, cherry tomato, cucumber, roast yam, almonds, chick peas, lemon thyme vin

### Whole Leaf Caesar **v 17**

Local romaine hearts, shaved parmesan, brioche crouton, house Caesar dressing

## HANDHELD

Choice of French Fries, Sweet Potato Fries, onion rings or Side Salad

### Cali Club 17

Smoked turkey, Hobbs bacon, arugula, tomato, avocado, toasted sourdough

### Chicken Pesto 21

Marys 6oz chicken breast, basil pesto, provolone cheese, sun dried tomatoes, pickled red onion, arugula, on focaccia

### Pub Burger 21

Two 4 oz. Angus beef patties, lettuce, heirloom tomato, Bermuda onion, and your choice of cheese on a brioche bun

Add Bacon +3 Add grilled onions +1

### Garden Veggie Wrap **v 18**

Pesto heirloom tomato, wild arugula, grilled zucchini, yellow squash, roasted red bell pepper, portobello mushroom, quinoa

### Waygu Skirt Steak Sando **36**

Australian waygu, caramelized onions, Pt. Reyes blue, aioli, on toasted ciabatta

## FLAT BREADS

### Margherita **v 20**

Cherry tomatoes, basil, mozzarella, red sauce

### Pepperoni 22

pepperoni, mozzarella, red sauce

### Truffle Mushroom **v 22**

Wild local mushrooms, truffle, mozzarella

### Chicken Pesto Supreme 23

## ENTREES

### Prawn Risotto

Sustainable red mangrove prawns, English peas, fava beans, mint, basil, pecorino romano, chive oil

### Pasta Carbonara

Spaghetti, guanciale, egg, parmesano Reggiano, black pepper

### Mary's Half Bird 34

Herb roasted Mary's chicken, Yukon puree, sauteed broccolini, dark chicken jus

### Salmon En Papillote 39

Wild Arka salmon, baked in a paper tent on a nage of purple yukons, fennel, olives, citrus, tomatoes, brandy w/ sauce maitaise

### Angus Ribeye 52

10oz prime angus beef, Yukon puree, sauteed broccolini, sauce bordelaise

## SIDES

### Sweet Potato or French Fries 9

### Ciabatta Rolls 9

### Onion Rings 10

### House Salad 10

### Caesar Salad 10

### Ratatouille 8

### Sauteed Broccolini 8

### Yukon Puree 8

### Creamy Polenta 8

## DESSERT

### Gelato Trio 12

### Lemon Sorbetto 9

### Tiramisu 12

### Chocolate 6 Layer Cake 12

### Ghirardelli Brownie Skillet 12

## 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

	6oz. GL	BTL
<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

	6oz. GL	BTL
<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

	6oz. GL	BTL
<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

### DRAFT 16oz ADD \$3 MORE TO MAKE IT A 22oz.

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>

### BOTTLE

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>	