



STARTERS

MUSSELS \$14
Black Mussels, Palomar chardonnay, brown butter, garlic and herbs, grilled baguette

CLASSIC HUMMUS \$12
House made hummus, mixed olives, and fresh pita chips

CALAMARI \$17
Chickpea flour dusted fried rings and tentacles, chile pepper, lime and cilantro, curtido salad, salsa macha, roasted garlic remoulade **GF**

CHARCUTERIE PLATE \$25
Assorted meats and cheeses, mixed olives, nuts, peppers artisan bread & seasonal fruit, house made preserves

TRUFFLE CHEESE FRIES \$12
Truffle oil, shaved parmesan, fresh herbs

SALADS

ADD: CHICKEN \$5 • SHRIMP \$10 • FISH OF THE DAY

CAESAR \$12
Romaine lettuce, house Caesar dressing, shaved parmesan, herb croutons

CAPRESE \$15
Fresh mozzarella, tomatoes, wild argula, fresh basil and oregano, Extra Virgina Olive Oil, Balsamic reduction,

BEET SALAD \$14
Roasted beets, arugula, cherry tomatoes, goat cheese, candied walnuts, citrus vinaigrette

KIDS MENU

ONLY FOR AGES 12 AND UNDER

GRILLED CHEESE & FRIES \$12

CHICKEN STRIPS & FRIES \$12

DRINKS

ORANGE JUICE \$2.50

APPLE JUICE \$2.50

LEMONADE \$2.50

FLATBREADS

MARGHERITA \$15
San Marzano sauce, mozzarella, basil, Extra Virgina Olive Oil

MEAT LOVERS \$19
Italian sausage, bacon, pepperoni, San Marzano sauce, mozzarella

SANDWICHES

WITH FRIES OR CHEFS SIDE SALAD

PALOMAR BURGER \$19
1/2 lb charbroiled angus beef patty, sharp cheddar + white american cheese, crispy fried onion, applewood smoked bacon aioli, wild arugula, gourmet bun

VEGETARIAN \$15
Grilled seasonal vegetables, herb ricotta, roma tomato, french artisan roll

ITALIAN RUSTIC PANINI \$16
Chef's selection of Italian cured meats, artisan roll, provolone cheese, arugula, olive bruschetta, deli spread, balsamic glaze

SPECIALTIES

SKEWERS \$29
Grilled filet mignon, marinated mushroom & onion, cilantro, chile/soy - scallion butter, jasmine rice

CHICKEN FETTUCCINE \$25
Palomar Chardonnay braised chicken breast, herb-lemon cream sauce, roasted onion and artichoke.

CHEFS SPECIAL
Chef crafted selections made fresh daily

DESSERT

WARM APPLE CRUMBLE
Caramelized granny smith apples, brown sugar crumble, french vanilla ice cream and caramel.

BROWNIE A LA MODE
Hot triple fudge brownie, french vanilla ice cream, caramel drizzle

WINE CLUB MEMBERS RECEIVE 10% OFF

20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE • OUR POLICY IS TO SPLIT CHECKS A MAXIMUM OF THREE WAYS