

# PALÖMAR

## SIGNATURE COCKTAILS

<b>TOM HAGEN SOUR</b>	<b>15</b>
irish whiskey   amaretto   lemon   egg white	
<b>COCONUT CHAI ESPRESSO MARTINI</b>	<b>18</b>
vodka   kahlua   coconut milk   chai syrup	
<b>GRAMPA'S ROAD SODA</b>	<b>18</b>
scotch   amaro   lemon   honey syrup   ginger beer	
<b>SPIKED CRANBERRY PUNCH</b>	<b>17</b>
hendricks gin   pomegranate   cranberry   rosemary	
<b>CLASSIC OLD FASHIONED</b>	<b>16</b>
whiskey   orange   cherry	
<b>REPOSADO NEGRONI</b>	<b>18</b>
cabal reposado   campari   rockwell amber vermouth	
<b>THE GREAT GATSBY</b>	<b>15</b>
tito's   lillet blanc   pamplemousse liqueur   grapefruit	
<b>BLOOD ORANGE MARGARITA</b>	<b>17</b>
flecha azul tequila   blood orange   orange vermouth	

## MOCKTAILS

<b>SUNSET SPRITZ</b>	<b>13</b>
mionetto aperitivo   grapefruit   rosemary simple   soda	
<b>COSMO CRUSH</b>	<b>11</b>
cranberry   mint   lime   ginger beer	

## DRAFT BEER

<b>SKY DUSTER "ITALIAN PILSNER"</b>	<b>8</b>
italian-style pilsner   los angeles   5% ABV	
<b>STONE "BUENAVEZA"</b>	<b>8</b>
mexican lager   vista   4.7% ABV	
<b>STONE "DAYFALL"</b>	<b>8</b>
belgian white   vista   5.5% ABV	
<b>EL SEGUNDO "MAYBERRY"</b>	<b>9</b>
ipa   el segundo   7.2% ABV	

## BOTTLES & CANS

<b>CARLSBERG</b>	<b>9</b>
danish pilsner   16oz   Copenhagen   4.2% ABV	
<b>LA CHOUFFE</b>	<b>9</b>
blonde belgian ale   16oz   5.4% ABV	
<b>TARANTULA "LIQUID CANDY"</b>	<b>11</b>
hazy ipa   16oz   thousand oaks   7.5% ABV	
<b>ENEGREN "VALKYRIE"</b>	<b>8</b>
german amber ale   moorpark   6.2% ABV	
<b>DEATH &amp; TAXES</b>	<b>9</b>
black lager   16oz   San Francisco   7% abv	
<b>BEST DAY NON ALC KOLSCH</b>	<b>6</b>
NA Kolsch   Best Day Brewing   Northern California	
<b>PARTAKE NON ALC IPA</b>	<b>6</b>
NA IPA   Partake Brewing   Alberta, Canada	

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## WINE BY THE GLASS

### SPARKLING & ROSÉ

<b>ZONIN</b> brut prosecco   italy	<b>10/35</b>
<b>DAOU ROSE</b> rose   paso robles	<b>12/45</b>
<b>CHATEAU d'OLLIERES "PRESTIGE"</b> rose   provence, france	<b>19/60</b>

### WHITE

<b>TERLATO</b> pinot grigio   friuli colli orientali, italy	<b>12/45</b>
<b>TE AWANGA "WILDSONG"</b> sauvignon blanc   hawke's bay, new zealand	<b>11/38</b>
<b>JEAN-MARC ET MATHIEU CROCHET</b> sancerre   france	<b>20/75</b>
<b>DIORA "LA SPLENDEUR DU SOLIEL"</b> chardonnay   monterey	<b>12/45</b>
<b>ROMBAUER VINEYARDS</b> chardonnay   carneros	<b>24/90</b>

### RED

<b>FOLKTALE "WHOLE CLUSTER" RESERVE</b> pinot noir   monterey	<b>16/64</b>
<b>DUTTON ESTATE "KARMEN ISABELLA"</b> pinot noir   russian river valley	<b>18/70</b>
<b>DOM. TOURBILLON "PLAN DE DIEU"</b> grenache/carignan/syrah cotes de rhone, fr	<b>13/45</b>
<b>SELLA ANTICA ROSSO</b> super tuscan   tuscan, italy	<b>11/40</b>
<b>DOMAINE DE LA VERRIERE "LES OCRES"</b> syrah grenache blend   ventoux, france	<b>12/45</b>
<b>CHATEAU SAINT-ANDRE CORBIN</b> bordeaux   st. emilion, france	<b>16/60</b>
<b>RIDGE VINEYARDS "THREE VALLEYS"</b> zinfandel red blend   sonoma county	<b>18/75</b>
<b>KLINKER BRICK</b> cabernet sauvignon   lodi	<b>12/45</b>
<b>MONTICELLO VINEYARDS</b> cabernet sauvignon   oak knoll, napa valley	<b>21/84</b>

A 20% service charge is added to all checks. This charge is not considered a gratuity or tip but is shared with staff to increase wages and cover employee related expenses