

TROPICAL FAVORITES

HAND-SHAKEN GUAVA 'RITA

Our “signature” margarita made with fresh lime and guava juice, triple sec and Milagro 100% blue agave silver tequila. 9

LILIKOI MOJITO

Lilikoi juice muddled with freshly torn mint, Cruzan Estate light rum, fresh lime sour and a splash of soda. 8.5

MAGNOLIA MAI TAI

Myers’s Dark and Lemonhart 151 rums, orange curaçao and tropical juices. 9.5

SUNSET COLADA

Kahlúa, Bacardi light rum, pineapple juice and natural yogurt, blended. 8

POMEGRANATE RASPBERRY MOJITO

Freshly torn mint, Cruzan Raspberry rum, pomegranate juice and fresh lime sour, with a splash of soda. 8.5

TROPICAL ITCH

Bacardi Superior and Myers’s dark rums, tropical juice. 9

SPICED GINGER MOJITO

Captain Morgan Spiced rum, ginger, pineapple juice. 9

BLUE HAWAII

Bacardi Superior rum with a splash of Blue Curaçao. 8

PASSION FRUIT 'RITA

Hand-shaken and made with passion fruit, Milagro 100% blue agave silver tequila, and triple sec. 9

DRAFT BEER

MANNY’S PALE ALE 5.5

STELLA ARTOIS 6

WIDMER HEFEWEIZEN 5.5

MAC & JACK’S

SIERRA NEVADA PALE ALE 5.5

AFRICAN AMBER 6

GUINNESS STOUT 6

BOTTLED BEER

BUD LIGHT 5

HEINEKEN 6

BUDWEISER 5

DESCHUTES BLACK BUTTE

MILLER LITE 5

PORTER 6

CORONA 6

O’DOUL’S NON-ALCOHOL 5

AMSTEL LIGHT 6

BOTTLED WATER

FIJI

Natural artesian still water 5

SAN PELLEGRINO

Sparkling mineral water 3.5

BRANDY AND LIQUEUR

FLIGHT OF GRAND MARNIER

Enjoy a sample of Cordon Rouge, Cuvée du Centenaire, and Cuvée du Cent Cinquantenaire from the venerable House of Grand Marnier.
Flight for one 20
Flight for two 30

AMARETTO DI SARONNO 7.5

B & B 9.5

BAILEYS 9

COURVOISIER VSOP 11

FRANGELICO 9

GRAND MARNIER 10

GRAND MARNIER 100 20

GRAND MARNIER 150 36

HENNESSY VSOP 10.5

HENNESSY XO 26

HENNESSY PARADIS 36

LARRESSINGLE ARMAGNAC 9

NAVAN 10

RÉMY MARTIN VSOP 11

RÉMY MARTIN EXTRA 51.5

RÉMY MARTIN LOUIS XIII 131

SAMBUCA ROMANA 9

PORT

CENTURY OF PORT

Sampler size glasses of 10 Year, 20 Year, 30 Year and 40 Year Tawny Ports from the house of Taylor Fladgate. 25

FONSECA BIN 27 RUBY 8

TAYLOR FLADGATE 10 yr 10

TAYLOR FLADGATE 20 yr 13

TAYLOR FLADGATE 30 yr 16

TAYLOR FLADGATE 40 yr 20

TAYLOR FLADGATE LBV 9

FONSECA

TAWNY 10 yr 9

OLD BENSON

FINE TAWNY 12

COSSART GORDON

MADEIRA BUAL 15

SINGLE MALT SCOTCH

GLENFIDDICH 12 yr 10

GLENLIVET 12 yr 10

GLENLIVET 18 yr 15

MACALLAN 12 yr 11

MACALLAN

CASK STRENGTH 11

GLENMORANGIE 10 yr 10

GLENMORANGIE

PORTWOOD 12 yr 11.5

LAGAVULIN 16 yr 13

LAPHROAIG 10 yr 10.5

TALISKER 10 yr 10

OBAN 14 yr 10.5

STARTERS

KALUA PORK SPRING ROLLS

Slowly roasted, tender pulled pork and stir-fry vegetables quick fried in rice wrappers with coconut barbeque sauce. 9

OVEN ROASTED LOBSTER AND CRAB DIP

Australian rock lobster and Dungeness crab blended with Laura Chenel chèvre. 15

TERIYAKI TENDERLOINS*

Tender filet mignon slices marinated in sweet soy-ginger sauce, then flash seared golden brown and soy glazed sushi rice. 12

WASHINGTON DUNGENESS CRAB CAKES

Rich crab cakes are hand-formed with Dungeness crabmeat, fennel, fresh herbs, Old Bay Seasoning, then pan-seared golden brown. Served with sweet-and-sour plum butter sauce and escarole-watercress salad with charred lemon vinaigrette. 16

PALISADE’S FIVE SPICE PEKING DUCK WITH STEAMED BUNS

Fall-off-the-bone tender five spice cured duck confit. Wood-oven roasted with hoisin sauce and bamboo steamed buns. 13

LEMONGRASS FRIED CALAMARI

Tender calamari strips are lightly dusted with delicate lemongrass flour and quick fried. Served with wasabi aioli on a bed of Mizuna greens tossed in a lemon vinaigrette. 12

PUPU TOWERS

BIG ISLAND*

Kalua pork spring rolls with coconut barbeque sauce, kobe beef sliders on Hawaiian sweet bread and lemongrass crusted calamari with wasabi aioli. 23

AHI LOVERS**

Seared rare with konbu and mustard soy sauces, ahi poke musubi with soy, sea salt and furikake crusted rice, spicy ahi tostada. 26

PALISADE’S TOWER*

Flash-seared teriyaki tenderloin with soy glazed sushi rice, wood oven roasted Pacific tiger prawns with Yukon Gold mashed potatoes, crispy Washington Dungeness crab cakes with sweet-and-sour plum beurre blanc. 29

PALISADE HAPPY HOUR

3 to 6pm and

9 to close, everyday

All Draft Beers 4

Chardonnay or

Cabernet Sauvignon 4

Pomegranate Margarita,

Guava Rita,

Cranberry Mojito 4

HAPPY HOUR APPETIZERS

Choose any starter for

half off regular price.



SOUPS AND SALADS

PALISADE'S SHELLFISH CHOWDER

Fresh Pacific Northwest Dungeness crabmeat and all-natural shrimp are simmered in a creamy broth with red potatoes, asparagus, fresh bell peppers, sweet corn and dry sherry. Prepared to order. 9

HOUSE SMOKED SALMON BISQUE

Seasonal vegetables and fresh dill simmered in a lobster cream broth. Served tableside. 8

PALISADE'S SIGNATURE VINAIGRETTE WITH MIXED GREENS

Tender baby greens tossed with sweet Maui onions and chili-lime vinaigrette. Topped with fresh oranges, radishes, candied macadamia nuts. 8

ROGUE RIVER BLUE CHEESE ON WHOLE BUTTER LEAF LETTUCE

Poached all-natural shrimp, guavawood smoked hazelnuts, sweet "100" tomatoes, Rogue River blue cheese and crisp julienne pear served on Bibb lettuce leaves. 10

CLASSIC CAESAR ON WHOLE LEAF ROMAINE HEARTS

Tender romaine hearts with Palisade's classic Caesar dressing, fresh garlic-Parmesan croutons, grated Asiago cheese and crisp Parmesan lattice medallions. 9

HERB VINAIGRETTE SEAFOOD CHOP CHOP

Chopped hearts of romaine, all-natural shrimp, King crab, grilled artichoke hearts, crisp pepper bacon, fresh oranges and herb vinaigrette. 11

**Steaks and roasts may be cooked to order. Consuming raw or undercooked meats, seafood, poultry, shellfish or eggs may increase your risk of foodborne illness.*

CITY VIEW SPECIALTIES

THE PALISADE MARTINI

Ketel One vodka or Bombay Sapphire gin and Noilly Prat dry vermouth. 10

LYCHEE MARTINI

Skyy vodka infused with lychee fruit, garnished with a lychee. 8

PINEAPPLE MARTINI

Pineapple-infused Skyy vodka, dry vermouth and a pineapple wedge. 9

THE PALISADE MANHATTAN

Maker's Mark whiskey and Noilly Prat sweet vermouth. 10

THE COSMOPOLITAN

Absolut Citron vodka, fresh lime juice, splash of cranberry. 9

VANILLA SKY MARTINI

Belvedere, pineapple juice, fresh lemon sour, Blue Curaçao and vanilla. 10

WHITE TEA & BERRY MARTINI

Stoli Blueberi, brewed white tea, fresh lemon sour, Chambord. 9

TEN SAGE

Tanqueray No.TEN gin, fresh sage leaves, fresh lime sour and a splash of Passion Fruit Alizé. 10

POMEGRANATE COSMO

Absolut Kurant, triple sec, pomegranate juice, fresh lime sour. 9.5

GINGER LEMON DROP

Yazi Ginger vodka, fresh lemon sour and ginger-sugar rim. 10

LAVENDER COSMO

Absolut Mandrin, Parfait Amour, fresh lime sour and cranberry juice, freshly-made lavender sugar rim. 9