



Appetizers

Small Plates

Marinated olives, roasted garlic, lemon confit, extra virgin olive oil, pizza crisps. 4

Imported cured white anchovies, capers, shaved Parmesan, preserved lemon, pizza crisps. 8

Tuscan white bean hummus, roasted garlic, olive tapenade, pizza crisps. 4

Chilled seafood salad, bay scallops, calamari, mussels, shrimp, preserved lemon. 7

Smoked pork belly, lamb sausage, fingerling potatoes, caramelized fennel, mustard aioli. 6

Fresh basil marinated mozzarella, tomato confit, crisp pancetta, pizza crisps. 6

Oven baked goat cheese stuffed tomatoes, garlic crumbs, basil sprig. 5

Grilled asparagus, lemon vinaigrette, sunny side up fried egg, crumbled Feta. 6

Brick oven roasted mushrooms, roasted shallots, balsamic vinaigrette, fresh rosemary. 6

Brick Oven Cheeses

Served with Roma style pizza crisps

Brick oven fired taleggio and cambozola fondue, pear honey, apples, pistachio crust. 12

Roasted garlic with cambozola, tomato chutney, marinated olives. 11

Baked feta, tomato confit, lemon, frisée salad. 10

Pistachio crusted brie, honey pomegranate glaze. 15

Shared Plates

Calamari fritto, garlic-lemon aioli, tomato sauce. 12

Brick oven roasted Little Neck clams, spicy rosemary butter, garlic croutons. 13

Crisp potatoes gorgonzola, béchamel sauce, cracked black pepper. 9

 **Hot red king crab and artichoke dip**, Parmesan, onions, roma pizza crisps. 15

Grilled wild forest mushrooms, mixed greens, walnuts, gorgonzola, garlic crostini. 13

Brick oven roasted mussels, chorizo, lobster-saffron-tomato broth, lemon. 13

Soups and Salads

Portabella mushroom soup, caramelized onion, leeks, sherry cream. 7.5

Soup du soir. 6.5

Baby field greens with chèvre and pumpkin seeds, extra virgin olive oil. 7.5

Creamy blue cheese with toasted hazelnuts, bacon, tomato, romaine hearts. 8

 **Chop Chop**, smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 9/15

Caesar, romaine hearts, garlic-Parmesan croutons, Parmesan. 8

With **grilled marinated chicken breast**, 15
With **blackened fresh salmon**, 17

Grilled maple marinated chicken breast, warm pecan crusted Maytag blue cheese, mixed greens, romaine hearts, pear, candied pecans, maple vinaigrette. 17

***Grilled sirloin steak**, red wine marinade, crisp onions, Maytag blue cheese, mixed greens, smoked hazelnuts. 18

Seafood louie, grilled fresh salmon, Dungeness crab, bay shrimp, kalamata olives, deviled egg, champagne vinaigrette. 19

Signature Brick Oven Pizzas

Palomino's own cracker thin, Roma style pizza that was perfected at La Sacrastia in Rome.

Prosciutto and roma tomato, mozzarella, marinara sauce, garlic. 12

Vongole, Little Neck clams, four cheeses, crushed red chili peppers, extra virgin olive oil. 13

Four cheeses, Fontina, Asiago, mozzarella, Parmesan, basil roasted garlic purée, crushed red chili peppers. 10

Incredible pepperoni, marinara, mozzarella, Parmesan. 13

Sausage and roasted mushrooms, basil infused extra virgin olive oil. 12

Roma tomato, basil, shaved garlic, extra virgin olive oil, marinara, mozzarella. 9

Rotisserie chicken, roasted red peppers, sliced onions. 11

Traditional cheese and marinara, whole milk mozzarella. 9

Pasta

Vongole linguine, Little Neck clams, garlic, crushed red pepper, white wine sauce. 16

Baked four cheese penne, Fontina, mozzarella, Parmesan, white cheddar, garlic bread crumbs. 15

Pan seared scallops and prawns, fettuccine, alfredo cream sauce, cracked black pepper. 22

 **Lobster ravioli**, bay scallop and tarragon filling, fresh saffron pasta, herb mascarpone. 23

Rigatoni bolognese, spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream. 18

Kobe ravioli, spicy Italian sausage, ricotta, Parmesan, olive-tomato relish, marinara and alfredo cream sauce. 19


Capellini pomodoro, extra virgin olive oil, plum tomato, basil sprig, garlic, shaved Parmesan. 15

Seafood

Bouillabaisse à la provençal, saffron-lobster-tomato broth, prawns, scallops, sea bass, clams, mussels. 28

Prawn scampi, prawns, citrus-herb butter, white wine, garlic crostini, herb capellini. 25

Paella, prawns, Little Neck clams, mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice. 28

 **Asiago-almond crusted sea scallops**, caramelized onions, roasted red peppers, asparagus, Champagne beurre blanc. 26

Bering Sea red king crab cakes, champagne beurre blanc, mascarpone polenta, spring greens, sun-dried tomato vinaigrette. 27

Chicken

Pan seared piccata, fresh lemon-caper butter, warm fingerling potatoes, fresh green beans. 19

Pan seared marsala, mushrooms, herbs, pan jus, garlic-basil capellini. 19

Oven roasted Parmesan, fresh mozzarella, housemade garlic-tomato sauce, Parmesan herb capellini. 19

Spit-Roasted, Braised and Grilled

We proudly serve Creekstone Farms' premium Black Angus beef, corn fed and aged 28 days for flavor and tenderness.

Spit-roasted pork loin with mustard apple jus, Parmesan mashed potatoes, housemade apple sauce. 19

Braised boneless beef short rib, mascarpone polenta, white beans, rapini, pancetta, gremolata. 23

 **Braised lamb shank**, mushroom risotto, truffle oil, rich demi-glace. 29

***New York steak**, Herbes de Provence butter, gorgonzola sauce, cracked black pepper, extra virgin olive oil, pommes frites. 38

Duck confit cassoulet, smoked lamb sausage, Yukon gold potatoes, Italian sausage, white beans, tomato sauce. 23

***Filet Mignon**, cognac demi-sauce, bleu cheese risotto cake, roasted mushrooms, crispy onion strings. 38

Prime rib of beef, slowly roasted under a mountain of rock salt that forms a cast resulting in tender, juicy roast beef. 12 oz. 31

 Denotes Palomino signature item.

We customarily add 18% voluntary gratuity to parties of 6 or more.

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




Palomino proudly prints their menus on Carbon Neutral paper made from 100% post consumer recycled fibers and is processed Chlorine Free.



COSMOS

Our take on a celebrated classic.

 **Lavender** - Absolut Mandrin, Parfait Amour, fresh lime sour, cranberry juice, lavender sugar rim. 8.5

White - Absolut Citron, Cointreau, white cranberry juice, lime juice. 8.5

Vanilla Apple - Stoli Vanil, Apple Pucker, fresh lime sour, cranberry juice. 8.5

The Essential Açai - Absolut Citron, Cointreau, açai, cranberry and lime juices. 8.5

A note about açai berries:
Pronounced a-sigh-ee, these small berries grow high atop palm trees in the Amazon Rainforest, where natives have been enjoying them for centuries.

MARTINIS

As with any classic, quality is vital. Our martinis are made with only the finest vodkas, liqueurs and juices.

The Pomegranate - Ketel One Citroen, pomegranate, fresh lime sour. 9.5


Lychee - Lychee infused Skyy vodka, lychee. 8

Hot + Dirty - Ketel One, jalapeño stuffed olive and pepperoni garnish. 9.5

Ginger Peartini - Grey Goose La Poire, triple sec, ginger, fresh lime sour. 10.5

Açai Lemon Drop - Absolut Citron, fresh lemon sour, açai, Cointreau. 8.5

Collection - Ketel One or Bombay Sapphire, Laphroaig single-malt, Noilly Prat dry vermouth. 9.5

 **Tiramisu** - Stoli Vanil, Baileys Irish Cream, Kahlúa, Godiva dark chocolate liqueur. 8.5

Vanilla Sky - Belvedere, pineapple juice, fresh lemon sour, Blue Curaçao, vanilla. 9.5

Berry - Stoli Blueberi, Chambord, fresh lime sour, splash of Champagne. 8.5

Watermelon - Finlandia, DeKuyper Watermelon Pucker, Midori, cranberry juice. 9

MOJITOS

Our mojitos boast the Caribbean's best rum, freshly torn mint leaves, just squeezed lime sour, Monin syrups and a splash of soda.

Açai Berry - Appleton Jamaican rum. 8

Blood Orange - Mt. Gay from Barbados. 8.5

Raspberry - Cruzan Raspberry from St. Croix. 8

 **Pomegranate** - Ten Cane from Trinidad. 9.5

Mango - Bacardi O from Puerto Rico. 8

Passion Fruit - Malibu Passion Fruit from Barbados. 8

The Classic - Cruzan Estate Light from St. Croix. 7.5


TWISTS

A collection of Palomino's own cocktails, made with choice liqueurs, fresh herbs and distinct flavors.


Rosemary Lime Cooler - Tanqueray Rangpur, rosemary, fresh lime sour, cranberry juice, soda. 8

Sangria Red - Cabernet Sauvignon, cherry brandy, orange and pineapple juices. 7

Grand Scratch Margarita - Milagro 100% agave tequila, Grand Marnier, house made margarita mix, salt rim. 9.5

 **Açai Caipirinha** - Leblon cachaça, fresh limes, açai, superfine sugar. 7.5

La Prima Margarita - Patron Añejo, Grand Marnier, Tuaca, house made margarita mix. 12

 **10 Sage** - Tanqueray No.TEN gin, fresh sage leaves, fresh lime sour, Alizé Gold Passion. 9

Sangria White - Sauvignon Blanc, white cranberry juice, Grand Marnier, grapes, lychee and orange. 7

Chai'tini - Baileys Caramel, Zen Green Tea liqueur, chai syrup, cream, cardamom sugar rim. 8

Pomegranate Lemonade - Stoli Blueberi, pomegranate, fresh lemon sour. 8

CLASSICS

Like the best vintage - fine ingredients and Palomino's classic cocktails never go out of style.


Long Island Iced Tea - Smirnoff, Beefeater, Captain Morgan Spiced rum, Jose Cuervo, Cointreau, fresh lemon sour, cola. 8

Uptown Manhattan - Maker's Mark, Noilly Prat vermouth. 9.5

Mint Julep - Maker's Mark, fresh mint, superfine sugar. 8

 **Scratch Margarita** - Cuervo Gold, triple sec, fresh lime juice, house made margarita mix. 9

Old Fashioned - Jack Daniel's, sugar cube, bitters, muddled orange. 8

 **Bloody Mary** - Smirnoff 80, Bloody Mary mix, pepperoni and green olive garnish. 7.5

City Sidecar - Woodford Reserve, Frangelico, fresh lemon sour, orange, drunken cherries. 8.5

Mai Tai - Bacardi Superior, Myers's dark, triple sec, fresh lime sour, orange and pineapple juices, orgeat syrup. 8

Sapphire Collins - Bombay Sapphire, fresh lemon sour, splash of soda. 8

Our House Pours:
Cutty Sark, Smirnoff 80, Cuervo Gold, Jack Daniel's, Bacardi Superior, and Beefeater

Wine Flights

Three 2 ounce pours

Chardonnay 10
*Columbia Crest Two Vines WA
Clos du Bois North Coast CA
Sonoma-Cutrer Russian River Ranches CA*

Cabernet Sauvignon 10
*Chateau St Jean CA
Stag's Leap Wine Cellars Hawk Crest CA
Geysir Peak Winery Alexander Valley CA*

Pinot Noir 12
*Beringer Third Century Central Coast CA
Pencarrow Martinborough NZ
Erath OR*

Bottle Whites

CHAMPAGNES & SPARKLING WINES

Mumm Napa Brut Prestige CA NV 36
Schramsberg Blanc de Noirs Brut CA NV 58
Champagne Moët & Chandon White Star FR NV 90
Champagne Veuve Clicquot Yellow Label FR NV 103
Champagne Dom Perignon Moët & Chandon FR 98 190

RIESLING & AROMATIC WHITE WINES

Chateau Ste Michelle Riesling Cold Creek Vineyard WA 07 35
Jekel Riesling Monterey County CA 07 27
Stags' Leap Winery Viognier Napa Valley CA 07 48
Conundrum Proprietary Blend Napa Valley CA 07 59

PINOT GRIS/PINOT GRIGIO

Chateau Ste Michelle Columbia Valley WA 08 34
King Estate OR 07 39
Cloudline OR 07 38
Kim Crawford Marlborough NZ 06 35
Bollini Trentino IT 06 34
Santa Margherita IT 07 48

SAUVIGNON BLANC

Craggy Range Te Muna Road Vineyard Martinborough NZ 08 55
Kumeu River Marlborough NZ 06 40
Kenwood Sonoma County CA 07 34
Matanzas Creek Sonoma County CA 06 45
Honig Napa Valley CA 07 38
Groth Napa Valley CA 07 40

CHARDONNAY

Kim Crawford Unoaked Chardonnay Marlborough NZ 08 41
Yalumba Wild Ferment Eden Valley S AUS 08 35
Maison Joseph Drouhin Pouilly-Fuisse FR 07 52
Chateau Ste Michelle Canoe Ridge Columbia Valley CA 07 45
Cambria Katherine's Vineyard Santa Maria Valley CA 06 45
Wild Horse Central Coast CA 07 34
Benziger Family Winery Carneros CA 07 36
Chateau St. Jean Sonoma County CA 07 29
Ferrari-Carano Sonoma County CA 06 58
Simi Sonoma County CA 07 40
Sonoma Cutrer Les Pierres Sonoma Valley CA 04 80
La Crema Sonoma Coast CA 07 39
Hess Su'skol Vineyard Napa Valley CA 06 52
Franciscan Cuvée Sauvage Napa Valley CA 06 81
Cakebread Napa Valley CA 07 90
Frog's Leap Napa Valley CA 07 57

Bottle Reds

GAMAY & PINOT NOIR
Maison Louis Jadot Beaujolais Villages FR 07 26
Pencarrow Martinborough NZ 07 38
WillaKenzie Willamette Valley OR 07 51
King Estate OR 07 59
Domaine Drouhin Willamette Valley OR 06 84
Byron Santa Maria CA 07 52
La Crema Sonoma Coast CA 07 45
Domaine Carneros Carneros CA 06 68

SANGIOVESE & TEMPRANILLO
Ruffino Riserva Ducale Chianti Classico IT 05 55
Pèppoli Chianti Classico IT 06 49
Villa Antinori Rosso Toscana IGT IT 04 52
Abadía Retuerta Rivola Sardon del Duero SP 05 38

SYRAH/SHIRAZ - GRENACHE - RHÔNE BLENDS

Château Mont Redon Côtes du Rhône FR 06 36
Penfolds Thomas Hyland Shiraz S AUS 06 35
Yangarra Estates Shiraz McLaren Vale S AUS 06 59
Kinton Syrah Santa Barbara County CA 05 40
Rosenblum Cellars Vintner's Cuvée CA 06 24

ZINFANDEL - PETITE SYRAH - MALBEC

St Francis Old Vines Zinfandel Sonoma County CA 06 46
Hartford Zinfandel Russian River Valley CA 06 58
Ridge Geyserville CA 06 73
Concannon Petite Sirah Limited Release Central Coast CA 05 33
Stags' Leap Winery Petite Syrah Napa Valley CA 05 83
Trivento Malbec Select Mendoza ARG 07 26

MERLOT

Château Fleur Haut Gaussens Bordeaux Supérieur FR 05 40
Columbia Crest Grand Estates Columbia Valley WA 06 29
Chateau Ste Michelle Canoe Ridge Columbia Valley WA 05 57
Canoe Ridge Vineyard Columbia Valley WA 02 45
Northstar Columbia Valley WA 03 90
Francis Coppola Diamond Collection Blue Label CA 06 40
Clos du Bois Reserve Alexander Valley CA 05 48
Ferrari-Carano Sonoma County CA 05 55
Freemark Abbey Napa Valley CA 04 45
Silverado Napa Valley CA 04 58
Sterling Napa Valley CA 05 51
Atalon Napa Valley CA 02 70
Duckhorn Vineyards Napa Valley CA 05 110

CABERNET SAUVIGNON & BORDEAUX BLENDS

Chateau Ste Michelle Cold Creek Columbia Valley WA 06 63
Château Trois Moulins Haut-Médoc FR 04 42
Château L'Écuyer Pomerol FR 06 80
Stag's Leap Wine Cellars Hawk Crest CA 05 28
Kendall-Jackson Vintner's Reserve Meritage CA 05 39
Kenwood Sonoma CA 05 34
Chateau St Jean Cinq Cépages Sonoma County CA 03 135
Geysir Peak Winery Alexander Valley CA 05 32
Clos du Bois Reserve Alexander Valley CA 06 49
Silver Oak Alexander Valley CA 04 130
Beringer Knights Valley CA 06 61
Clos du Val Napa Valley CA 05 63
Sequoia Grove Napa Valley CA 05 85
Girard Artistry Red Table Wine Napa Valley CA 05 83
La Jota Howell Mountain Napa Valley CA 02 100

Vintages may change based on availability

Glass Whites

Domaine Ste Michelle Brut WA NV 8
Schramsberg Mirabelle Brut CA 12
Chateau Ste Michelle Riesling Columbia Valley WA 6.5
Pacific Rim Dry Riesling Columbia Valley WA 7.5
Beringer White Zinfandel CA 6.5
Caposaldo Pinot Grigio Veneto IT 8
Estancia Pinot Grigio CA 8.5
Pepi Sauvignon Blanc CA 8
Château La Freynelle Sauvignon Sémillon Bordeaux FR 9
Columbia Crest Two Vines Chardonnay WA 6.5
Clos du Bois Chardonnay North Coast CA 8
Kendall-Jackson Vintner's Reserve Chardonnay CA 11
Sonoma-Cutrer Chardonnay Russian River Ranches CA 14

Glass Reds

Beringer Third Century Pinot Noir Central Coast CA 9.5
Jekel Vineyards Pinot Noir Monterey County CA 12
Erath Pinot Noir OR 12
Oxford Landing Shiraz S AUS 7
Ravenswood Zinfandel Lodi CA 10
Red Diamond Merlot WA 8
Bonterra Certified Organic Merlot Mendocino County CA 9.5
Ray's Station Merlot Sonoma County CA 10
Penfold's Rawson's Retreat Cabernet Sauvignon SE AUS 6.5
Kenwood Yulupa Cabernet Sauvignon CA 8.5
Chateau St Jean Cabernet Sauvignon CA 10
Toasted Head Cabernet Sauvignon North Coast CA 11
Coppola Diamond Collection Claret CA 14

Brews

DRAFT

Coors Light 5
Miller Lite 5
Widmer Hefeweizen 5.5
Sierra Nevada Pale Ale 5.5
Guinness Stout 6
Blue Moon 5.5
Sam Adams 5.5
Stella Artois 6
Fat Tire 5.5
Goose Island 312 5.5
Bass Ale 6
Snake Pit Porter 6
Newcastle Brown Ale 6
Three Floyd's Alpha King Pale Ale 5.5
Seasonal Draft 6

BOTTLED

MGD 64 5
Budweiser 5
Corona 5.5
Heineken 6
Michelob ULTRA 5.5
O'Douls Alcohol Free 5

Alcohol Free Beverages

Arnold Palmer 3.5
Lemonade (free refills) 3.5
Strawberry Lemonade (free refills) 4
Cranberry Apricot Splash 5
Red Bull Energy Drink (Regular and Sugar-free) 4
Mojito Breeze Choice of: Citrus, Raspberry, Pomegranate 5
Mango, Passion Fruit, Blood Orange, Açai Berry
Fiji Natural Artesian Water (500 ml) 4
San Pellegrino 3.5/5.5
IBC Root Beer or Diet Root Beer 3.5
Italian Sodas 3
Iced Tea 3