

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	5
Citrus, Raspberry, Pomegranate, Mango, Passion Fruit	
Fiji Natural Artesian Water (500 ml)	4
San Pellegrino	3.5
San Pellegrino Aranciata	3.5
San Pellegrino Limonata	3.5
Thomas Kemper Draft Root Beer	3.5
Thomas Kemper Cream Soda	3.5
Barnes & Watson Tahitian Blend Ice Tea	3

Coffee and Tea

TORREFAZIONE ITALIA ESPRESSO

Umberto Bizzarri continues as the family's third generation of roasters. Torrefazione slowly dark-roasts estate-grown arabica beans the traditional Italian way.

Espresso	3
Americano	3
Cappuccino	3.5
Caffe Latte	3.5
Caffe Mocha	4
Freshly Brewed Coffee	3
Barnes and Watson Fine Tea Selection	3

Wines by the Glass

WHITE WINES

Mumm Napa Brut Prestige (187 ml) CA	9
Gloria Ferrer Blanc de Noirs Napa Valley CA	12
Chateau Ste Michelle Riesling WA	6.5
Beringer White Zinfandel CA	6.5
Caposaldo Pinot Grigio Veneto IT	7.5
King Estate Pinot Gris OR	10
Pepi Sauvignon Blanc CA	7.5
Château La Freynelle Sauvignon Sémillon FR	8.5
St. Hallett Poacher's Blend Sauvignon Blanc S AUS	9
Columbia Crest Two Vines Chardonnay WA	6.5
Hess Monterey Chardonnay CA	8
Kendall-Jackson Vintner's Reserve Chardonnay CA	11
Chehalem INOX Oregon Chardonnay	12
Sonoma Cutrer Russian River Ranches Chardonnay CA	14

RED WINES

Beringer Third Century Pinot Noir Central Coast CA	9.5
Hinman Vineyards Pinot Noir OR	10.5
Erath Vineyards Pinot Noir Willamette Valley OR	12
Jacob's Creek Reserve Shiraz AUS	7
Bridlewood Syrah Central Coast CA	8
Ravenswood Zinfandel Lodi CA	10
Red Diamond Merlot WA	8
Bonterra Merlot Mendocino County CA	9.5
Ray's Station Merlot Sonoma County CA	10
Canyon Road Cabernet Sauvignon CA	6.5
Kenwood Yulupa Cabernet Sauvignon CA	8.5
Chateau St Jean Cabernet Sauvignon Sonoma CA	10
Chateau Ste Michelle Cabernet Sauvignon Indian Wells WA	12
Newton Claret Napa Valley CA	15

Beer

DRAFT

Coors Light	5
Bud Light	5
Pyramid Hefe Weizen	5.5
Sierra Nevada Pale Ale	5.5
Guinness Stout	6
Blue Moon	5.5
Sam Adams	5.5
Stella Artois	6
Pyramid Thunderhead	5.5
Fish Tale Organic Amber Ale	6

BOTTLED

Budweiser	5
Miller Lite	5
Corona	5.5
Heineken	6
Deschutes Black Butte Porter	5.5
O'Douls Alcohol Free	5

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



PALOMINO

RESTAURANT
ROTISSERIA
BAR

Appetizers

BRICK OVEN BAKED FETA
Tomato confit, lemons, pizza crisps, frisée salad. 9

**GRILLED ASPARAGUS
AND PROSCIUTTO BRUSCHETTA**
Garlic herb crostini, basil pesto, shaved Parmesan. 9

BRICK OVEN FIRED CHEESE FONDUE
Cambozola, Taleggio, pistachio crust, pizza crisps, pear honey, fresh apple and pear slices. 12

GRILLED PRAWNS
Baguette, sundried tomatoes, fresh basil, extra virgin olive oil, balsamic vinegar. 14

GRILLED WILD MUSHROOMS
Mixed greens, garlic crostini, toasted walnuts, crumbled Gorgonzola. 12

CALAMARI FRITTO
Marinara sauce, garlic-lemon aioli. 11

ROASTED GARLIC WITH CAMBOZOLA
Tomato chutney, marinated olives, cracked pizza crisps. 10

CRISP POTATOES GORGONZOLA
Spiced waffle cut potatoes, Gorgonzola cream sauce. 8

KING CRAB AND ARTICHOKE DIP
Parmesan cheese, sliced onions, cracked pizza crust. 14

BRICK OVEN ROASTED CLAMS
Sizzling rosemary butter, housemade garlic croutons. 12

BRICK OVEN ROASTED MUSSELS AND CHORIZO
Lobster-saffron broth, garlic crostini, lemons. 13

Roma Style Pizza

PROSCIUTTO & ROMA TOMATO
Mozzarella, marinara sauce, garlic. 12

VONGOLE
Clams, four cheese, crushed red chili peppers, extra virgin olive oil. 13

FOUR CHEESE
Basil roasted garlic purée, crushed red chili peppers, Fontina, Asiago, mozzarella, Parmesan. 10

INCREDIBLE PEPPERONI
Marinara, mozzarella, Parmesan. 13

SAUSAGE & ROASTED MUSHROOMS
Basil infused extra virgin olive oil, marinara, mozzarella, Parmesan. 12

ROMA TOMATO & BASIL
Shaved garlic, extra virgin olive oil, marinara, mozzarella. 9

ROTISSERIE CHICKEN
Roasted red peppers, sliced onions, marinara, mozzarella, Parmesan. 11

TRADITIONAL CHEESE & MARINARA
Whole milk mozzarella, marinara. 9



Carbon
Neutral

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

Starter Salads & Soup

FRESH SOUP OF THE DAY 6

PORTABELLA MUSHROOM SOUP

Fresh portabella and crimini mushrooms, caramelized onion, cayenne, fresh leeks, sherry cream. 7

CHOP CHOP SALAD

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 9

CAESAR SALAD

Crisp romaine greens, garlic-Parmesan croutons, lemon, anchovy. 8

CREAMY BLUE CHEESE WITH TOASTED HAZELNUTS

Chilled romaine, chopped bacon, diced tomato, toasted hazelnuts. 8

BABY FIELD GREENS WITH CHÈVRE & PUMPKIN SEEDS

Extra virgin olive oil, crumbled goat cheese. 7

STRAWBERRY AND TOASTED HAZELNUTS

Mixed baby greens, goat cheese, balsamic vinaigrette, pomegranate molasses drizzle. 9

Salads

CHOP CHOP SALAD

Smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 14

CAESAR SALAD

With grilled chicken 14
With blackened salmon 17

GRILLED CHICKEN SALAD

WITH WARM PECAN-CRUSTED BLUE
Baby greens, crisp romaine, sliced pear, roasted pecans, maple vinaigrette. 17

GRILLED STEAK SALAD*

Mixed greens, tomatoes, crispy onion strings, blue cheese, smoked hazelnuts. 17

SEAFOOD LOUIE

Grilled salmon, bay shrimp, Dungeness crab, tomato, cucumber, kalamata olives, deviled egg, Champagne vinaigrette. 18

Pasta

BAKED FOUR CHEESE PENNE

Fontina, Mozzarella, Parmesan, white Cheddar, garlic bread crumbs. 14

FETTUCCHINE ALFREDO WITH SEAFOOD

Pan seared scallops and prawns, alfredo cream sauce, Parmesan, cracked black pepper. 20

LOBSTER RAVIOLI

Fresh saffron pasta, lobster, bay scallop and tarragon filling, lobster cream sauce, herb mascarpone. 21

RIGATONI BOLOGNESE

Spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream. 17

KOBE RAVIOLI

Kobe ground beef, spicy Italian sausage, ricotta and Parmesan cheeses, olive-tomato relish, marinara and alfredo cream sauce. 18

CAPELLINI POMODORO

Extra virgin olive oil, plum tomato, fresh basil, garlic, shaved Parmesan. 14

BRICK OVEN BAKED TOMATO & BASIL PENNE

Marinara, fresh mozzarella, fresh basil, garlic bread crumbs. 15

LINGUINE WITH ROTISSERIE CHICKEN

Sundried tomatoes, extra virgin olive oil, fresh basil, garlic, crushed red peppers, balsamic vinegar. 18

We gladly accommodate vegetarian requests.

*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.

Poultry

ROTISSERIE CHICKEN
White beans, pancetta, rapini, tomato confit, roasted garlic. 19

CHICKEN PICCATA

Lemon, capers, fingerling potatoes, green beans. 18

CHICKEN PARMESAN

Parmesan crusted chicken breast, fresh mozzarella, marinara, herb capellini. 18

PAN ROASTED CHICKEN MARSALA

Sautéed mushrooms, chicken broth, herb capellini, fresh parsley. 18

DUCK CONFIT CASSOULET

Smoked lamb sausage, Yukon Gold potatoes, Italian sausage, white beans, tomato sauce. 21

Seafood

BOUILLABAISSÉ À LA PROVENÇAL

Saffron lobster broth, prawns, scallops, sea bass, clams, mussels. 26

PRAWN SCAMPI

Citrus-herb caper butter, white wine, herb capellini, garlic crostini. 23

PAELLA

Prawns, clams, mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice. 26

ASIAGO-ALMOND CRUSTED SEA SCALLOPS

Caramelized sweet onions, roasted red peppers, asparagus, Champagne beurre blanc. 26

KING CRAB CAKE TRIO

Saffron rice, orzo, mushroom duxelles, white beans, rapini. 26

Fresh Fish

BAKED SEA BASS IN CLAY POT

Kalamata, Greek green and oil cured black olives, artichoke hearts, tomato confit. Served in tagine. 26

CRAB AND HAZELNUT STUFFED COD

Hazelnut beurre blanc, grilled asparagus, orzo with herb and mushroom duxelle. 24

CEDAR WRAPPED SALMON

Roasted asparagus, orzo with herb and mushroom duxelle. 26

SOLE SALTIMBOCCA

Prosciutto, fresh sage, mushroom risotto, white truffle oil. 22

GRILLED SALMON WITH ARTICHOKE TARTAR

Lemon vermouth butter, spring greens, raspberry vinaigrette. 25

PISTACHIO CRUSTED COD

Warm fingerling potato salad, pomegranate molasses, beurre blanc. 24

Meat

FILET MIGNON*

Cognac demi-sauce, blue cheese risotto cake, roasted mushrooms, crispy onion strings. 36

BRAISED LAMB SHANK

Mushroom risotto, truffle oil, rich demi-glace. 27

BRICK OVEN SAUSAGE PLATE

Chorizo, smoked lamb sausage, caramelized fennel, stone ground mustard. 13

NEW YORK STEAK*

Herbes de Provence butter, gorgonzola sauce, cracked black pepper, extra virgin olive oil, pomme frites. 36

ROTISSERIE PORK CHOP

Mashed potatoes, pickled cabbage, roasted pear, peppercorn sauce. 19

BRAISED BEEF SHORT RIB

Mascarpone polenta, white beans, rapini, pancetta, gremolata. 23