



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 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

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, Manila 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, 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

 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
Geyser 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 58
Champagne Moët & Chandon FR NV 90
Champagne Veuve Clicquot Yellow Label FR NV 103
Champagne Dom Pérignon Moët & Chandon FR 00 190

RIESLING & AROMATIC WHITE WINES
Chateau Ste Michelle Riesling Cold Creek Vineyard WA 07 35
Columbia Winery Cellarmaster's Riesling WA 07 27
Jekel Riesling Monterey County CA 07 27
Stags' Leap Winery Viognier Napa Valley CA 07 48
Conundrum Proprietary Blend CA 06 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 07 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 07 40
Kenwood Sonoma County CA 07 34
Matanzas Creek Sonoma County CA 07 45
Honig Napa Valley CA 07 38
Groth Napa Valley CA 08 40

CHARDONNAY
Kim Crawford Unoaked Chardonnay Marlborough NZ 07 41
Yalumba Wild Ferment Eden Valley S AUS 07 35
Maison Joseph Drouhin Pouilly-Fuissé FR 06 52
Chateau Ste Michelle Canoe Ridge Estate WA 06 45
Waterbrook Columbia Valley WA 07 28
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 07 58
Simi Sonoma County CA 07 40
Sonoma-Cutrer Les Pierres Sonoma County 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
Masion Louis Jadot Beaujolais Villages FR 07 26
Pencarrow Martinborough NZ 07 38
WillaKenzie Willamette Valley OR 06 51
King Estate OR 07 59
Domaine Drouhin Willamette Valley OR 06 84
Ponzi Willamette Valley OR 06 61
Rex Hill Willamette Valley OR 07 48
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
L'Ecole No. 41 Syrah Columbia Valley WA 06 58
Penfolds Thomas Hyland Shiraz S AUS 05 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 05 58
Ridge Geyserville CA 05 73
Concannon Petite Sirah Limited Release Central Coast CA 05 33
Stags' Leap Winery Petite Syrah Napa Valley CA 06 83
Trivento Malbec Select Mendoza ARG 07 26

MERLOT
Château Fleur Haut Gaussens Bordeaux Supérieur FR 04 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 04 45
Northstar Columbia Valley WA 05 90
Francis Coppola Diamond Collection Blue Label CA 06 40
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 06 110

CABERNET SAUVIGNON & BORDEAUX BLENDS
Chateau Ste Michelle Cold Creek Columbia Valley WA 05 63
Hogue Cellars Genesis Columbia Valley WA 05 27
Nelm's Road Columbia Valley WA 07 41
Woodward Canyon Artist Series Columbia Valley WA 06 90
Col Solare Red Mountain WA 05 150
Château Trois Moulins Haut-Médoc FR 05 42
Château L'Écuyer Pomerol FR 05 80
Stag's Leap Wine Cellars Hawk Crest CA 06 28
Clos du Bois Reserve Alexander Valley CA 06 49
Jordan Alexander Valley CA 04 100
Silver Oak Alexander Valley CA 04 130
Kenwood Sonoma County CA 05 34
Chateau St. Jean Cinque Cépages Sonoma County CA 05 135
Geyser Peak Winery Alexander Valley CA 05 32
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

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
King Estate Pinot Gris OR 10
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
Hinman Vineyards Pinot Noir OR 10.5
Erath Vineyards 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
Penfolds Rawson's Retreat Cabernet Sauvignon SE AUS 6.5
Kenwood Yulupa Cabernet Sauvignon CA 8.5
Chateau St Jean Cabernet Sauvignon CA 10
Chateau Ste Michelle Cabernet Sauvignon Indian Wells WA 12

Brews

DRAFT
Coors Light 5
Bud Light 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
Pyramid Thunderhead 5.5
Mac and Jack's 5.5
Manny's Pale Ale 5.5

BOTTLED
Budweiser 5
Miller Lite 5
MGD 64 5
Corona 5.5
Heineken 6
Deschutes Black Butte Porter 5.5
Amstel Light 6
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, Natural, Aranciata or Limonata 3.5
Thomas Kemper Root Beer or Cream Soda 3.5