



## Lunch Combinations

Choose any two items below:

- Soup and Salad 12
- Half sandwich with soup, salad or pasta. 13
- Pasta with soup or salad. 13

### Soups

- Soup du jour
- Portabella Mushroom Soup

### Salads

- Caesar
- Baby field greens with chèvre and pumpkin seeds
- Creamy blue cheese with toasted hazelnuts
- Chop Chop (add 1)

### Sandwiches

- Panini Club
- Bering Sea red king crab and artichoke
- Panini mozzarella, tomato and basil

### Pasta

- Baked Four Cheese Penne
- Capellini Pomodoro
- Rigatoni Bolognese

## Soups and Salads

**Portabella Mushroom Soup**, caramelized onion, leeks, sherry cream. 7

**Soup du jour.** 6

**Baby field greens with chèvre and pumpkin seeds**, extra virgin olive oil. 7

**Creamy Maytag blue cheese with toasted hazelnuts**, Romaine hearts, bacon, tomato. 8

**Chop Chop**, smoked turkey, wine salami, Provolone, fresh basil, garbanzo beans, Parmesan, crisp romaine, tomatoes, balsamic vinaigrette. 9/14

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

- With grilled marinated chicken breast, 14
- With blackened fresh salmon, 17

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

**Grilled wild forest mushrooms**, mixed greens, toasted walnuts, crumbled gorgonzola. 13

**\*Grilled sirloin steak**, red wine marinade, crisp onions, Maytag blue cheese, mixed greens, smoked hazelnuts. 17

**Seafood Louie**, grilled fresh salmon, Dungeness crab, bay shrimp, kalamata olives, deviled egg, champagne vinaigrette. 17



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

## Sandwiches

**Panini club**, smoked turkey, genoa salami, pepper bacon, Provolone, tomato carpaccio, pesto, Dijon mustard. 12

**Grilled chicken club**, chicken breast, crisp bacon, sliced tomato, lettuce, mustard-dill mayonnaise, onion kaiser roll. 12

**Bering Sea red king crab and artichoke**, Parmesan, sweet onions, tomato, cheddar. 14

**Panini mozzarella, tomato and basil**, sliced tomato, fresh basil, pesto mayonnaise. 10

**\*Bistro burger**, premium Angus beef, aged cheddar, pepper bacon, frites. 11

## 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**, Manila clams, four cheeses, crushed red chili peppers, extra virgin olive oil. 13

**Four cheese**, 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, marinara, mozzarella, Parmesan. 12

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

**Rotisserie chicken**, roasted red peppers, sliced onions, marinara, mozzarella, Parmesan. 11

**Traditional cheese and marinara**, whole milk mozzarella. 9

## Pasta

**Vongole linguine**, Manila clams, garlic, crushed red pepper, white wine sauce. 13

**Brick oven baked four cheese penne**, Fontina, mozzarella, Parmesan, white cheddar, garlic bread crumbs. 11

**Seafood fettuccine alfredo**, pan seared scallops, prawns, cracked black pepper. 17

**Lobster ravioli**, bay scallop and tarragon filling, fresh saffron pasta, herb mascarpone. 18

**Rigatoni bolognese**, spicy Italian sausage, pear tomato, crushed garlic, oregano, roasted red pepper cream. 15

**Kobe ravioli**, spicy Italian sausage, ricotta, Parmesan, olive-tomato relish, marinara and alfredo cream sauce. 14

**Capellini pomodoro**, extra virgin olive oil, plum tomato, basil sprig, garlic, shaved Parmesan. 11

\*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.

## Seafood

**Prawn scampi**, citrus-herb butter, white wine, garlic crostini, herb capellini. 17

**Paella**, prawns, clams, mussels, seasonal fresh fish, chicken, chorizo, Spanish saffron rice. 18

**Asiago-almond crusted sea scallops**, caramelized onions, roasted red peppers, asparagus, Champagne beurre blanc. 19

**Bering Sea Red King crab cakes**, mascarpone polenta, spring greens. 17

## Chicken

**Pan seared piccata**, fresh lemon-caper butter, warm fingerling potatoes, fresh green beans. 16

**Pan seared marsala**, mushrooms, herbs, pan jus, garlic-basil capellini. 16

**Oven roasted Parmesan**, fresh mozzarella, housemade garlic-tomato sauce, Parmesan herb capellini. 16

## Braised, Grilled and Spit-Roasted

**Braised beef short rib**, mascarpone polenta, white beans, rapini, pancetta, gremolata. 17

**\*Steak frites**, sirloin steak, herbes de Provence butter. 19

**Spit-roasted pork loin with mustard apple jus**, Parmesan mashed potatoes, housemade apple sauce. 16

## Desserts

**Chocolate torte**, Belgian chocolate ganache, espresso anglaise, vanilla bean ice cream, fresh strawberry compote. 8.5

**Crème brûlée duo**, Grand Marnier and chocolate crème brûlées, puff pastry beignet. 7

**Seasonal fruit cobbler**, baked fresh, served warm, vanilla bean ice cream. 9

**Chocolate tiramisù**, espresso, rum, zabaglione, biscotti, mascarpone latte. 8.5

**Warm pear bread pudding**, bourbon sauce, caramel sauce, vanilla bean ice cream. 9


**Fresh sorbet**, seasonal fruit. 6

Denotes Palomino signature item. We customarily add 18% voluntary gratuity to parties of 6 or more.



## 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, 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  
Geysler 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  
Geysler 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