

## MENU

### HUMMUS 18

SEASONAL VEGETABLES-OLIVES-FETA  
CARAMELIZED ONION NAAN

### MUSHROOM TARTINE 18

WHIPPED RICOTTA-CHARRED SOURDOUGH  
WILD MUSHROOMS-MACHE

### COUNTRY OLIVES 12

MARINATED OLIVES-ASIAGO CRACKERS

### MARGHERITA FLATBREAD 16

HEIRLOOM TOMATO-BUFFALO MOZZARELLA-BASIL

### AL PASTOR WINGS 16

SMOKED & ROASTED PEPPER-CILANTRO-LIME

### CHEESE & CHARCUTERIE 30

ASSORTED LOCAL MEATS & CHEESES-FIG JAM  
SHISHITO PEPPER-ASIAGO CRACKER

### GARLIC FRIES 14

PARMESSAN-GARLIC-TRUFFLE AIOLI

### KETTLE CHIPS 12

FRENCH ONION DIP

### CAESAR 16

ROMAINE-SOURDOUGH-PARMESAN-LEMON  
CAESAR DRESSING  
ADD ROASTED CHICKEN 6 SALMON 8

### CRISPY "HOT HONEY" CHICKEN 20

BRIOCHE-GOATHORN ONEY-PURPLE CABBAGE SLAW  
FRIES

### LOCKWOOD BURGER 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE  
FRIES

WE ARE PROUD SUPPORTERS OF LOCAL FARMERS,  
MARKETS, AND SUSTAINABLE SUPPLIERS.

CONSUMER ADVISORY: CONSUMING RAW OR UNDER  
COOKED MEATS & EGGS MAY INCREASE YOUR RISK OF  
FOOD-BORNE ILLNESS

## DESSERT

### BERTHA'S BROWNIE 12

CHOCOLATE GANACHE-BERRY COULIS  
BROWNIE CRUMBLE

### PIÑA COLADA 12

SABLE COOKIE-PINEAPPLE CONFIT-COCONUT  
MOUSSE

### DESSERT SAMPLER 15

CHEF'S SELECTION OF PETITE PASTRIES

### MENU AVAILABLE

4 P.M.—10 P.M. NIGHTLY

### SPLIT PLATE CHARGE \$8

PARTIES OF 6 OR MORE AN 18% SERVICE  
CHARGE WILL BE ADDED TO FINAL BILL.

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY  
RESTRICTIONS OR ALLERGIES BEFORE PLACING  
YOUR ORDER

## TEMPERANCE COCKTAILS

### TUSCAN SUN 12

STRAWBERRY PUREE-BASIL-FRESH LIME  
SIMPLE SYRUP-CRANBERRY JUICE

### LEMON & GINGER COOLER 12

CRANBERRY & ORANAGE JUICE-GINGER PUREE  
LEMON-GINGER BEER

## SELTZER

### HIGH NOON 10

VODKA SODA-4.5%

### TRULY 10

HARD SELTZER-5%

### WHITE CLAW 10

HARD SELTZER-5%

## CIDER + LOCAL

### ANGRY ORCHARD 8

ROSE CIDER-5.5%

### RIGHT BEE CIDER 8

SEMI-DRY-6%

## OUR SPECIALITIES

### PALMER HOUSE OLD FASHIONED 18

PALMER HOUSE SELECT BOURBON EDITION  
DEMERARA SYRUP-ORANGE BITTERS

### 1871 WHISKY SAZERAC 16

RYE-MONTENGRO-ABSINTHE  
DEMERARA SYRUP-LEMON PEEL

### BROWNIE OLD FASHIONED 17

RYE-FRANGELICO-CRÈME DE CACAO  
CHERRY-MINI BROWNIE

### PALMER HOUSE BLOODY MARY 15

HOT PEPPER INFUSED VODKA-GUINNESS  
FLOATER-OUR OWN SPECIAL MARY MIX

## COCKTAILS

### HARVEST MARTINI 17

VODKA-POM-PEAR NECTAR-LEMON  
SIMPLE SYRUP-SAGE

### LEMONGRASS CUCUMBER MULE 16

VODKA-LEMONGRASS SYRUP-LIME-GINGER BEER  
CUCUMBER

### THE GARLAND 15

TEQUILA-AMARO NONINO-LIME JUICE  
CINNAMON SYRUP-Q GRAPEFRUIT SODA

### THE FITZGERALD 15

GIN-SWEET VERMOUTH-PIMMS  
CINNAMON SYRUP-ORANGE BITTERS

### KENTUCKY BELLE 16

RYE-HONEY-PASSIONFRUIT PUREE  
FRESH LEMON-SPARKLING BRUT-MINT

### CUCUMBER CILANTRO MARGARITA 16

TEQUILA-COINTREAU-LIME-CUCUMBER  
CILANTRO SYRUP

### CHERRY MINT CREEK 15

BOURBON-CHERRY LIME  
MINT SYRUP-GINGER ALE

### CRANBERRY PRESS 15

CRANBERRY GIN-SODA WATER  
GINGER ALE-SAGE-LEMON

## LOCAL BEERS

### BURNT CITY *TWO HEADED BOY* 12

PILSNER- 5%-16 OZ.

### HALF ACRE *BODEM* 12

INDIA PALE ALE-6.7%-16 OZ.

### BUCKLEDOWN *PARTY PILLOW* 12

HEFENEIZEN STYLE-5.3%-16 OZ.

### SKETCHBOOK 12

*INSUFFICIENT CLEARANCE*  
IPA-5%-16 OZ.

### SPITEFUL 12

*WORKING FOR THE WEEKEND*  
DOUBLE IPA-7.9%-16 OZ.

## DRAUGHTS

## CRAFT

### GOOSE ISLAND 12

IPA-7.5%

### HALF ACRE *DAISY CUTTER* 13

PALE ALE-5.2%

### PALMER HOUSE PILSNER 13

PILSNER-5%

### REVOLUTION *ANTI-HERO* 12

IPA-6.7%

### SEASONAL 12

### SIERRA NEVADA *HAZY LITTLE THING* 13

IPA-6.7%

### TWO BROTHERS *DOMAINE DUPAGE* 13

FRENCH COUNTRY ALE-6.2%

## IMPORT

### MODELO ESPECIAL 12

PILSNER STYLE LAGER-4.4%

### STELLA ARTOIS 12

EURO PALE LAGER-5.2%

## DOMESTIC

### BLUE MOON 11

BELGIAN WHITE-5.4%

### BUD LIGHT 10

LIGHT LAGER-4.2%

## MAINSTAYS

<b>BECK'S</b> NON-ALCOHOL PILSNER	7
<b>BUDWEISER</b> LAGER-4.2%	8
<b>COORS LIGHT</b> LIGHT LAGER-4%	8
<b>CORONA PREMIER</b> LIGHT LAGER-4.2%	9
<b>GUINNESS DRAUGHT</b> DRY STOUT-4.2%	8
<b>HEINEKEN</b> PALE LAGER-5%	8
<b>HEINEKEN SILVER</b> 8 LOW CARB-LOW CALORIE-4%	
<b>MICHELOB ULTRA</b> LIGHT LAGER-4.2%	9

## WINE

SPARKLING	6 oz.	BOTTLE
<b>RIONDO DOC</b> PROSECCO-ITALY	14	58
<b>STE. MICHELLE BRUT</b> SPARKLING-WASHINGTON		55
<b>MÖET &amp; CHANDON</b> 32 187ML IMPERIAL BRUT CHAMPAGNE-FRANCE		175
<b>CHANDON</b> 22 BRUT CLASSIC-CALIFORNIA		80
<b>VEUVE CLICQUOT</b> YELLOW LABEL-CHAMPAGNE-FRANCE		180
<b>VEUVE CLICQUOT</b> NV ROSÉ-CHAMPAGNE-FRANCE		250
<b>RUINART ROSÉ</b> CHAMPAGNE-FRANCE		280
<b>DOM PERIGNON</b> CHAMPAGNE-FRANCE		580

## WHITE

	6oz.	9oz.	BOTTLE
<b>CHÂTEAU STE. MICHELLE</b> REISLING-WASHINGTON	13	16	55
<b>CHATEAU D'ESCLANS</b> WHISPERING ANGEL ROSÉ-FRANCE			80
<b>FLEUR DE MAR</b> ROSÉ-FRANCE	14	17	65
<b>TERLATO FAMILY</b> PINOT GRIGIO-ITALY	15	18	68
<b>WAIRAU RIVER</b> SAUVIGNON BLANC-NEW ZEALAND	14	17	65
<b>PASCAL JOLIVET ATTITUDE</b> SAUVIGNON BLANC-NEW ZEALAND			70
<b>DECOY BY DUCKHORN</b> CHARDONNAY-CALIFORNIA	13	16	55
<b>ICONOCLAST</b> CHARDONNAY-CALIFORNIA	13	16	55
<b>SANFORD ESTATE</b> CHARDONNAY-CALIFORNIA			98
<b>SONOMA-CUTRER</b> CHARDONNAY-CALIFORNIA	14	17	65

EAT. DRINK. TALK. RELAX. ENJOY

RED	6oz.	9oz.	BOTTLE
<b>DAVIS BYNUM</b> PINTO NOIR-CALIFORNIA	20	23	90
<b>PONZI VINEYARDS TAVOLA</b> PINOT NOIR-OREGON	20	23	90
<b>MEIOMI</b> PINOT NOIR-CALIFORNIA	14	17	65
<b>COLUMBIA CREST H3</b> CABERNET SAUVIGNON-WASHINGTON	14	17	65
<b>DAOU</b> CABERNET SAUVIGNON-CALIFORNIA	18	21	85
<b>ICONOCLAST</b> CABERNET SAUVIGNON-CALIFORNIA	20	23	90
<b>SWANSON</b> CABERNET SAUVIGNON-CALIFORNIA	19	22	85
<b>WENTE</b> MERLOT-CALIFORNIA	14	17	65
<b>BODEGA NORTON SELECT</b> MALBEC-ARGENTINA	14	17	65
<b>MURRIETA'S WELL</b> <i>THE SPUR</i> RED BLEND-CALIFORNIA	18	20	95
<b>ORIN SWIFT ABSTRACT</b> GRENAACHE-PETITE SIRAH-SYRAH-CALIFORNIA	19	21	98
<b>THE PRISONER</b> BORDEAUX BLEND-CALIFORNIA	26	30	130

## HAPPY HOUR

### MONDAY-FRIDAY

4 P.M.—6 P.M.

PALMER'S PUNCH 12

HOUSE WHITE WINE 10

HOUSE RED WINE 10

12 OZ. DRAFT BEER 7

BLUE MOON-BUD LIGHT-MODELO

### SANGRIA SUNDAY

SUMMER SANGRIA

RED & WHITE 14

PH BLOODY MARY & MIMOSA 14

DAILY UNTIL 4 P.M.

## LIVE ENTERTAINMENT

JOIN US FOR LIVE ENTERTAINMENT  
AT THE LOBBY BAR, THURSDAY  
THROUGH SUNDAY.

6:00 P.M.—9:00 P.M.

THURSDAY-LOCAL GUITARIST

FRIDAY-PIANIST

SATURDAY-PIANIST

SUNDAY-LOCAL GUITARIST