

PA'LA

for the people...

Check our daily board for Specials:

Join us every Tuesday at 6 pm for "The Table"

Tapas	Spicy marcona almonds + Picholine Olives	7
	Pickled white anchovies + Taralli crackers	9
	Roasted Polenta + Bianco di Napoli tomato	11
	Wild Mexican shrimp + smoked tomato + EVOO + togarashi	16
	Octopus + marinated artichoke + chimayo + EVOO	18
Salad	Mixed Greens + radicchio + grapefruit + pistachio + schiaccia	12
	Burrata + prosciutto di Parma + EVOO + arugula	18
Wood-fire	Brussels Sprouts + black garlic + ricotta	12
Vegetables	Brocolini + maple soy vinaigrette	10
	Shishito peppers + tomato + smoked shoyu + seeds	9
	Japanese Sweet potato + Aleppo chili + cilantro	10
	Romanesco + shiso chimichurri crème fraiche	14
Pizzetta	Bianco di Napoli + mozzarella + oregano	11
	Mushroom + pistaccio + Prosciutto di Parma + arugula	13
Navarro Bowl	5 whole grains, roasted vegetables, toasted seeds, cannellini beans, EVOO, Cabernet vinegar and smoked shoyu	12

We use organic produce, wild fish, sustainable meat and support family owned businesses

* These items may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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Beverages	Mexican Coca-Cola	3.5
	Organic Black or Green Iced Tea , Harvey & Sons	5
	Mountain Valley Sparkling Water	4
	La Nostra Gazzosa , Carbonated Lemon Beverage, Lurisia	5
	La Nostra Aranciata Rossa , Carbonated Blood Orange Beverage, Lurisia	5
	Ginger Beer , Big Marble, Organic	5
Beer	India Pale Ale , Spellbinder, Wren House	8
	American Lager , Valley Beer, Wren House	8
Hot Beverage	Espresso	3.5
Sparkling	Prosecco, Santome, DOC Treviso, Veneto, Italy Dried flower and citrus aromas, stone fruit and apple.	13 50
White Wine	Chardonnay, Contrade, Salento IGT, Masseria LiVeli, Puglia, Italy Fresh and expressive, notes of stone fruit and citrus.	13 50
	Sauvignon Blanc, Vendaval, Central Valley, Chile Medium body, tropical fruit, pleasant acidity, refreshing aftertaste.	13 50
	Viognier, Mil Piedras, Uco Valley, Argentina Aromas of honeysuckle, ripe apricots, fresh grapes, crisp and light, refreshing.	13 50
	Alvarinho, Nortico, Moncao and Melgaco, Minho, Portugal Creamy citrus oil, lime and yellow apple notes, nicely spiced, saline minerality.	13 50
	Vinho Verde, DOC, Animus, Vicente Faria, Portugal Fruited aroma, hint of lime, melon and green apple, refreshing fizz with a touch of sweetness.	13 50
Rosé Wine	Rosé d'Anjou, La Roseraie, Marquis de Goulaine, Loire, France Crisp and clean, ripe strawberries, creamy character, acidity bringing out the sweetness.	13 50
Red Wine	Sangiovese Blend, Villa Pillo, Borgoforte, Tuscany, Italy Full body, ripe blackfruit, smooth body and elegance.	13 50
	Bordeaux blend, Chateau Vrai Caillou, Bordeaux, France Generous aromas of berries with a touch of spices, round and juicy palate.	13 50
	Pinot Noir, Due Torri, Veneto / Friuli, Italy delicate bouquet of red cherries, fresh and light body, mild tannins round in the finish	13 50
	Primonero, Salento IGT, Masseria LiVeli, Puglia, Italy Negroamaro, ruby red with purple rim, raspberry jam, blackcurrant juice, almond, mineral.	13 50
	Malbec, Ruca Malen, Mendoza, Argentina Bright, ruby red with aromas of cherries, strawberries and hints of spice.	13 50
	Tempranillo blend, Coto de Hayas, Campo de Borja, Bodegas Aragonesas, Spain Medium intensity, fruity, spicy notes, smooth, long aftertaste.	13 50
	Cabernet Sauvignon, Spinelli, Terre di Chieti, IGT, Abruzzo, Italy Creamy cherry plum aromas, hint of sweet baking spice, round and appealing.	13 50