

# PA'LA

*for the people...*

<b>Tapas</b>	<b>Olives + almonds</b> + smoked chili + oregano + EVOO	<b>10</b>
	<b>Pickled Spanish anchovies*</b> + crackers	<b>10</b>
	<b>Hummus</b> + sourdough pita + pickled vegetables + Za'atar	<b>15</b>
	<b>Arcadia meat market beef tartare*</b> + squid ink milk bread + red pepper	<b>22</b>
	<b>Kurobuta pork belly</b> + sour plum BBQ + pickled vegetables	<b>16</b>
	<b>Niman ranch bone marrow</b> + grilled unagi + squid ink milk bread	<b>16</b>
	<b>Woodfired octopus</b> + artichokes + controne beans + smoked sweet pepper	<b>22</b>
	<b>Antipasti</b>   assortment of Fra'mani cured meat + artisan cheeses	<b>18</b>
<b>Socca</b> + red pesto + parmesan	<b>10</b>	
<b>Salad</b>	<b>Smoked Burrata</b> + prosciutto di Parma + arugula + honey curry vinaigrette	<b>19</b>
	<b>Warm cabbage Caesar</b> + brown butter croutons + anchovy + parmesan	<b>19</b>
<b>Pasta</b>	<b>Fresh orecchiette</b> + wild shrimp + Bianco di Napoli tomato + oregano	<b>32</b>
	<b>Fresh Buccatini</b> + wild mushroom + Pecorino Toscano	<b>26</b>
<b>Seafood</b>	<b>Wild shrimp*</b> + garlic chile ginger + togarashi + lemon + EVOO	<b>29</b>
	<b>Scallops*</b> + roasted fennel purée + green apple + Prosciutto di Parma	<b>38</b>
	<b>Steamed mussels</b> + roasted tomato + Italian sausage + ginger + focaccia	<b>29</b>
	<b>Seasonal woodfired fish</b>	<b>MKT</b>
<b>Meat</b>	<b>Iberico pork presa*</b> (8oz) + itoi onion salsa verse	<b>52</b>
	<b>Niman Ranch flat iron*</b> (8oz) + balsamic soy glaze	<b>54</b>
	<b>Dry aged AZ grass-fed NY strip</b> (10oz) + tomato ponzu aioli	<b>64</b>
	<b>Niman Ranch grass fed ribeye*</b> (14oz) + maple soy	<b>72</b>
	<b>Iberico sticky Pork ribs</b> (1/2 rack) + Korean spices + lime	<b>32</b>
<b>Wood-fired Vegetables</b>	<b>Japanese sweet potato</b> + cilantro + Aleppo chili	<b>13</b>
	<b>Roasted polenta</b> + Bianco di Napoli tomato	<b>13</b>
	<b>Delicata Squash</b> + plum butter + sesame	<b>13</b>
	<b>Broccolini</b> + black garlic + sheep's milk feta + oregano	<b>16</b>
	<b>Maitake mushroom</b> + soy ponzu butter + nori	<b>16</b>

~~~~~  
**Omakase**

*"to entrust the Chef"*

Full table participation appreciated

2 guests minimum

**\$125 / p**  
~~~~~

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.

# PA'LA

for the people...

<b>Cocktails</b>	<b>San Clemente</b> , Clement rum + turmeric + Mandarino + lime juice	<b>16</b>
	<b>Green Viper</b> , IZO Mezcal + pistachio + piment d'espelette + sparkling sake	<b>16</b>
	<b>Moda Antigua</b> , Redemption wheated + sherry + coconut syrup	<b>16</b>
	<b>Queen Bee</b> , Nikka Gin + St George basil + lemon juice + egg white	<b>16</b>
	<b>The Last Irecha</b> ,Codigo Rosa + Rosé aperitivo + elderflower	<b>16</b>
	<b>Siesta Traviesa</b> , RoXX vodka + white port + Amaro + Prosecco	<b>16</b>

<b>Local Draft Beers</b>	<b>Light Lager</b> , Pa'La Light, Huss brewery	<b>9</b>
	<b>Lager</b> , Crispy, The shoppe	<b>9</b>
	<b>Copper Ale</b> , Morenci, PHX Beer Co	<b>9</b>
	<b>Hefeweizen</b> , Bavarian wheat, Huss brewery	<b>9</b>
	<b>Hazy IPA</b> , Church music, Juicy IPA, The shoppe	<b>9</b>
	<b>IPA</b> , Dragoon, Dragoon brewery	<b>9</b>

<b>Beer Bottles</b>	Dos Equis lager / Michelob ultra / Stella artois	<b>8</b>
	Clausthaler N.A. / Clausthaler dry hopped N.A.	<b>8</b>

## Wines by the glass

gl | btl

<b>Sake</b>	<b>Azure</b> , Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	<b>20</b>   <b>78</b>
<b>Sparkling</b>	<b>Prosecco</b> , Santome, Veneto, Italy	<b>13</b>   <b>50</b>
	<b>Blanquette de Limoux</b> , St Hilaire, Limoux, France	<b>15</b>   <b>60</b>
	<b>Crémant de Limoux</b> , Rosé, St Hilaire, Limoux, France	<b>15</b>   <b>60</b>
	<b>Champagne</b> , Nicolas Feuillatte, NV, Champagne, France	<b>25</b>   <b>105</b>
	<b>Lambrusco Reggiano</b> , Secco, Medici Ermete, I Quercioli, Emilia Romagna, Italy	<b>12</b>   <b>46</b>
<b>Rosé</b>	<b>Nebbiolo</b> , Monrose, Alpi Retiche IGT, Sondria, Italy '18	<b>15</b>   <b>58</b>
<b>White</b>	<b>Garganega</b> , Vin Soave, Inama, DOC Veneto, Italy '21	<b>15</b>   <b>58</b>
	<b>Alvarinho</b> , Vinho Regional Minho, Portugal '21	<b>15</b>   <b>58</b>
	<b>Picpoul de Pinet</b> , Les Poissons, Les Vignerons de Florensac, France '20	<b>15</b>   <b>58</b>
	<b>Chardonnay</b> , Contrade, Masseria LiVeli, Puglia, Italy '20	<b>15</b>   <b>58</b>
	<b>Sauvignon Blanc</b> , Sierra Blanca, L.A. Cetto, Valle de Guadalupe, Mexico '19	<b>15</b>   <b>58</b>
<b>Red</b>	<b>Malbec</b> , Bodegas Belgrano, Mendoza, Argentina '20	<b>15</b>   <b>58</b>
	<b>Tempranillo blend</b> , Spartico, Bodega Iranzo, Utiel-Requena, Spain '21	<b>15</b>   <b>58</b>
	<b>GSM</b> , Côtes du Rhône, Les Violettes, Moillard, Rhône, France '20	<b>15</b>   <b>58</b>
	<b>Liatiko</b> , Dafnes, Dafnios, Domaine Douloufakis, Crete, Greece '18	<b>15</b>   <b>58</b>
	<b>Dao</b> , Prunus Tinto, Private selection, Portugal '18	<b>15</b>   <b>58</b>
<b>Sweet</b>	<b>Royal Tokaji</b> , "Aszú", Red Label, 5 Puttonyos, Hungary '17 (2oz)	<b>21</b>