

PA'LA

for the people...

The Art

Tim C. Abraham is a French-American muralist and illustrator who is currently living with his family in a school bus converted into a home on wheels.

Born in New York, he moved all over Europe and the United States getting influenced and inspired by both European classical art and American street art.

His current bus travels have allowed Tim to paint murals all over the US, from New York to Arizona, and he is looking forward to more.

Before he set out on his mural adventure, he had solo and group exhibits in the Tristate Area and has won awards for theater set design on the New York independent theater scene.

What he loves the most about mural art is the possibility to invite audiences into his creative world, capturing their imagination with a multitude of details to be discovered and interpreted.

Tim's motto is "Live, Laugh, Love" and he always tries to infuse it into his art inspiring good conversations and putting a smile on people's faces.

www.timcabraham.com

Tuesday

Experience the Table, communal dinner on our patio. Limited to 18 seats at \$85 per person including wine. Eight shared courses of Mediterranean and Japanese inspired tapas, wood-fired seafood, meat and vegetables.
7 pm every Tuesday!

Wednesday

Enjoy 50% off all the wine bottles from our by-the-glass selection.

Thursday

\$2.50 oyster day!

Friday

Enjoy the fantastic band Nuance Jazz with Jackie Lopez in our upstairs lounge, from 6 to 10 pm.

Sunday

Sunday Fun day! Happy hour all day.
Upstairs lounge only.

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.

FALL 2023

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Everyday, 5.00 - 6.30 pm
All day Sunday
Upstairs lounge

Happy Hour

White

Sauvignon Blanc blend

Moulin de Gassac, Guilhem Blanc, Languedoc, France

7

Rosé

Nebbiolo

Monrose, Alpi Retiche IGT, Sondria, Italy

7

Red

GSM Blend

Les Violettes, Côtes du Rhône, France

7

Beer

Light Lager, Pa'La Light, Huss brewery

5

Lager, Crispy, The Shoppe

5

Copper Ale, Morenci, PHX Beer Co

5

Hefeweizen, Bavarian Wheat, Huss brewery

5

Hazy IPA, Church Music, Juicy IPA, The Shoppe

5

IPA, Dragoon, Dragoon brewery

5

Well Drinks

Vodka, gin, tequila, whisky...

10

Small plates

Olives + almonds + smoked chili + oregano + EVOO

5

Pickled Spanish anchovies* + crackers

5

Hummus + sourdough pita + pickled vegetables

8

Arcadia meat market beef tartare* + squid ink milk bread + red pepper

10

Kurobuta pork belly + sour plum BBQ + pickled vegetables

10

Woodfired Octopus + artichokes + controne beans + smoked sweet pepper

12

Antipasti assortment of Fra'mani cured meat + artisan cheese

12

Socca + red pesto + parmesan

5

Smoked burrata + prosciutto di Parma + arugula + honey curry vinaigrette

9

Warm cabbage Caesar + brown butter croutons + anchovy + parmesan

9

Tinned fish + house crackers + pickles

12

Wild shrimp* + garlic chile ginger + togarashi + lemon + EVOO

14

Steamed mussels* + fumé + yuzu kosho butter + bread

14

Japanese sweet potatoes + cilantro + Aleppo chili

6

Shishito peppers + ponzu + bonito flakes

6