

Check our daily board for Specials:

Tuesday, 7 pm, "The Table", 8 course dinner, \$85/p, wine included Wednesday, Vegetarian Omakase, 6 course, \$65/p

Thursday & Sunday, Pizza night.

_	C : showing to although	7
Tapas	Spicy marcona almonds + olives	7
	Pickled white anchovies + Taralli crackers	9
	Roasted polenta + Bianco di Napoli tomato	11
	Wild Mexican shrimp + ginger-scallion dressing	16
	Spanish octopus + chorizo + Kobacha squash + Chimayo glaze	20
Vegetables	Cauliflower + Japanese curry + herbed ricotta cream	12
	Japanese sweet potato + Aleppo chili + cilantro	10
	Delicata squash + maple brown butter + feta + seeds mix	12
	Beets + preserved greens + feta + shoyu	12
	Navarro bowl heirloom grains + woodfired vegetables + EVOO Add protein	12 MKT
Salad	Burrata + arugula + nori vinaigrette + prosciutto + grapefruit + schiccia	18

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.



for the people...

Beverages	Mexican Coca-Cola	6
	Coke, Diet Coke, Sprite	5
	Peace Iced Tea (23oz)	7
	Mountain Valley Sparkling Water (1L)	10
	Big Marble Organic: Ginger beer Proper lemon Proper hibiscus	6
Beer	Wren House: India Pale Ale, Spellbinder American Lager, Valley Beer	14
	Simple Machine: Light Lager Green tea infused IPA Simple Machine beers are exclusively produced for Pa'La.	14
	Michelob Ultra Stella Artois	8
Hot Beverage	Espresso	5
Sake	Azure, Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20 78
Sparkling	Prosecco, Le Contesse, Brut, DOC, Veneto, Italy (200 ml) Apple and acacia flowers, balanced and persistent, elegant fruity finish.	16
White Wine	Chardonnay, Contrade, Salento IGT, Masseria LiVeli, Puglia, Italy '21 Fresh and expressive, notes of stone fruit and citrus.	14 54
	Picpoul de Pinet, Mas de Daumas Gassac, Moulin de Gassac, France '21 Fresh, crisp with a hint of yellow flowers; very fresh with a great balance.	14 54
	Furmint, Evolùciò, Tokaj, Hungary '21 Aromatic and flavorful, citrus, green apples, apricots, floral and mineral. Great acidity.	14 54
	Grillo, "Ariddu", Marino Abate, DOC, Sicily, Italy Citrus blossom and peach nuances, hint of passion fruit, grapefruit and herbs. Elegant.	60
	Sauvignon Blanc, Sancerre, Les Fontenelles, Loire, France '22 Lively with flinty aromas on the nose, crisp with ripe fruit and mineral notes.	100
Rosé Wine	Niellucciu Sciaccarellu Grenache blend, Domaine Vetriccie, Corsica, France '22 Refined and persistent notes of peach, cherry and redcurrant. Fresh, with a balance palate.	14 54
Red Wine	Syrah, "Grand Vallon", Laurent Brotte, Rhône, France '21 Soft, smooth and delectable on the palate. Aromas and flavors or ripe red and black fruits.	14 54
	Malbec, Bodegas Belgrano, Mendoza, Argentina '20 Ripe, firm and full flavor, classic display of dark fruits, balanced finish.	14 54
	Pinot Noir, Moulin de Gassac, Famille Guibert, Pays d'Oc, France '21 Complex and delicate nose, candied cherry, light roasted hints, moka, soft tannins.	14 54
	Liatiko, Douloufakis, Dafnios, Crete, Greece '20 light, ruby red with aroma of fresh red fruits, leather and spice. Nice acidity with soft tannins.	60
	Nebbiolo, Langhe Rosso, Perbacco, Vietti, DOC '20 Purplish ruby red, intense and bright. Spicy notes, intense small red fruits, harmonious.	85
	Tempranillo, Goyo Garcia, Viadero, "Viñas Viejas Joven", Spain '20 Fresh forest and undergrowth scents, crispy black currant and black olive strokes. Sparks of black pepper, eucalyptus and mint. Pure, clean and fresh, finishing with a saline farewell.	85