

PA'LA

for the people...



Tapas	Olives smoked chili almonds + oregano + EVOO	10
	Pickled Spanish anchovies* crackers	13
	Kurobuta pork belly sour plum BBQ + pickled root vegetables	18
	AZ Copper State bone marrow caramelized onions + grilled unagi	19
	AZ Copper State beef tartare* squid ink milk bread + red pepper	24
	Woodfired octopus artichokes + controne beans + smoked sweet pepper	24
	Fresh burrata* prosciutto di Parma + saffron honey + dates + pecan	22
Caviar Service 98 served with milkbread + Crème fraîche		
Salad	Little gem lettuce goddess dressing + pistachio + vegetables + blue cheese	19
	French breakfast radish nori butter + chardonnay vinaigrette + EVOO	17
Seafood	Wild U10 shrimp* garlic chile ginger + togarashi + lemon + EVOO	29
	Mussels Iberico chorizo + tomato + crustacean dashi + grilled sourdough	29
	Miso black cod warm spinach + soubise + ancient grains	42
	Whole wood-fired fish	MKT
Meat	Iberico pork tenderloin* (6oz) koji + kimchi + Ayocote beans	56
	Argentine flank steak* (8oz) honey tamari balsamic glaze	56
	AZ Copper State N.Y. strip* (10oz) mushroom + black garlic + Koji turnip	68
	AZ Copper State prime ribeye* (14oz) nori bordelaise	78
	Japanese Wagyu* + Balinese sea salt (minimum 4 oz) Kozatsu A3 striploin 25/oz Takamori Striploin A5 45/oz	
Vegetables	Japanese sweet potato cilantro + Aleppo chili crunch	13
	Shishito peppers ponzu butter + bonito flakes	14
	Crispy Brussels sprouts Japanese mustard vinaigrette + bonito flakes	16
	Spanish piquillo peppers oregano + controne pepper + EVOO	13
	Wagyu fat potatoes olives + onions + mustard + Parmiggiano Reggiano	16
Omakase (to entrust the Chef), 8-course dinner 150/p full table participation required Wine pairing available		

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.

Jan-25

PA'LA

for the people...

Cocktails	Patada de Mula El Guel Mezcal + ginger + turmeric + lime + lemon	17
	The Undertaker Whisky + orgeat + yuzu + egg + red wine	17
	Carajillo Tequila + Licor 43 + espresso	17
	MVP Roxx Vodka + elderflower + raspberry + Prosecco	17
	Sage Whisper Craftsman Modern Gin + pear + sage + white vermouth	17
	Vitacura Pisco + blackberry + blueberry + lime juice	17
N/A Libations	Phony Negroni St. Agrestis, Brooklyn, New-York	17
	Mayraki orange, lime, guava, ginger	16
	Mionetto non-alcoholic Prosecco, Veneto, Italy	16
Local Draft Beers	Light lager Pa'La Light, Huss brewery	10
	Lager Crispy, The shoppe	10
	Hazy IPA Church music, Juicy IPA, The shoppe	10
Beer Bottles	Dos Equis lager / Michelob ultra / Stella artois	8
	Clausthaler N.A. / Clausthaler dry hopped N.A.	8

WINE BY THE GLASS

gl | btl

Sake	Azure Tosatsuru prefecture, Kochi, Japan (6 oz carafe)	20 78
Sparkling	Prosecco Santome, Veneto, Italy NV	16 50
	Moscato d'Asti Beni di Batasiolo, Piedmont, Italy '22	16 62
	Crémant de Limoux Rosé, St Hilaire, Limoux, France NV	16 62
	Champagne Poilvert-Jacques, NV, Champagne, France NV	25 100
Rosé	Grenache blend Domaine Bieler, Cuvée Sabine, Provence, France '22	16 62
White	Albarinho Nortico, Vinho Regional Minho, Portugal '22	16 62
	Chardonnay Mâcon-Peronne, Domaine Mont-Epin, Bourgogne, France '20	16 62
	Sauvignon blanc Jacques Dumont, Val de Loire, France '22	16 62
	Chardonnay Beaux Frères, Willamette Valley, Oregon '19	29 110
Red	Pinot Noir La Monette, "Terroirs de Mellecey", Bourgogne, France '20	16 62
	Malbec Alta Vista, Estate, Luján de Cuyo, Mendoza, Argentina '22	16 62
	Cabernet Sauvignon Bodega Norton, Reserva, Mendoza, Argentina '21	16 62
	Rhône Blend Châteauneuf-du-Pape, Château de la Font du Loup, France '20	29 110