

PA'LA

for the people...



Check our daily board for Specials

Tuesday, 7 pm, "The Table", 8 course dinner, \$85/p, wine included

Sunday, Pizza night.

Signature 4-course dinner

65 per person

Minimum 2 people

Wine pairing 20 per person

Pork Belly lettuce wrap

Arcadia Meat Market beef tartare* + squid ink milk bread

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Woodfired fish

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Argentinian black Angus NY strip* (10oz) + seasonal vegetables

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Dessert

Tapas	Assorted warm Olives togarashi + oregano + EVOO	10
	Pickled white anchovies Taralli crackers	10
	Red pepper Hummus schiaccia + crudités + pickles	14
	Arcadia Meat Market beef tartare* squid ink milk bread + red pepper	24
	Pork belly lettuce wrap lime + fresno	7 ea
	Spanish octopus artichokes + cannellini beans + smoked sweet pepper	24
Duck rillettes crème fraîche + black currant + squid ink milk bread	18	
Salad	Winter Salad arugula + feta + beets + freshly picked PA'LA garden citrus	12
	Navarro Bowl heirloom grains + woodfired vegetables + toasted seeds	12
	<i>Add Protein</i>	
	Burrata black currant jam + walnuts + schiaccia bread	18
Shrimp salad mixed greens + fennel + apple + pickled onion	18	
Seafood	Wild Shrimp tomato butter + citrus	28
	Black Dutch Style Mussels sausage + lentil stew	28
	Whole woodfired fish chimichurri + white bean salad	MKT
Meat	Argentine black Angus flank steak (8oz) black garlic glaze	32
	Heluka pork secreto (10oz) apple-maple vinaigrette	36
	Dry Aged Bison N.Y. (10oz) parsnip curry + sunchoke chips	72
	AZ Copper State Ribeye (15oz) PA'LA steak sauce	74
Vegetables	Forno Beets Serrano chili + ponzu butter	12
	Japanese sweet potato Aleppo chili + cilantro	12
	Woodfired carrots carrot tare + gorgonzola	14

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		7
	Coke, Diet Coke, Sprite		5
	Iced Tea		5
	Big Marble Organic: Ginger beer Proper lemon Proper hibiscus		5
	San Pellegrino Sparkling Water (1L)		10
Beer	Wren House: India Pale Ale, Spellbinder Valley Beer		14
	Michelob Ultra Stella Artois		6
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)	16
	Apple and acacia flowers, balanced and persistent, elegant fruity finish. Blanquette de Limoux, St Hilaire brut, Limoux, France '20		60
White Wine	Chardonnay, La Monette, "Les Petrusots", Bourgogne, France '21		15 58
	Opens with finesse and elegance, fruity, citrus bouquet, delicious and organic.		
	Muscadet Sèvre-et-Maine-sur-Lie, Les Sardines, Loire, France '20		15 58
	Aromas dominated by the sea spray of the Atlantic, light floral notes, finesse and pearliness.		
	Furmint, Evolùciò, Tokaj, Hungary '21		15 58
	Aromatic and flavorful, citrus, green apples, apricots, floral and mineral. Great acidity.		
	Sauvignon Blanc, Matteo Braidot, Friuli, Italy '20		15 58
Fresh and elegant, with notes of exotic fruits. Long and bright finish, with mineral and floral nuances.			
Picpoul de Pinet, Mas de Daumas Gassac, Moulin de Gassac, France '21		58	
Fresh, crisp with a hint of yellow flowers; very fresh with a great balance.			
Chardonnay, Farmstead, Long Meadow Ranch, Napa Valley, California '18		75	
Aromatics of golden delicious apple, pear, lime zest, and a hint of vanilla with baking spices, refreshing acid-driven long finish.			
Sauvignon Blanc, Sancerre, Les Fontenelles, Loire, France '22		100	
Lively with flinty aromas on the nose, crisp with ripe fruit and mineral notes.			
Rosé Wine	Grenache blend, Cuvée Sabine, Provence, France '22		15 58
Delicate balance between floral, herbal, wild red fruit, stone fruit and acidity.			
Red Wine	Rhône blend, Côtes du Rhône, Vidal-Fleury, Rhône, France		15 58
	Ruby red in color. A nose dominated by notes of cocoa, cherries, and spice. On the palate, the wine is bold with blackcurrant, cherry, and roasted nut flavors.		
	Pinot Noir, La Monette, "Terroirs de Mellecey", Bourgogne, France '20		15 58
	violet color in the glass, with an open nose of red fruit. The mouth is fresh, dominated by berries with an elegant tannic structure		
	Cabernet Sauvignon, Bodega Norton, Mendoza, Argentina '20		15 58
	Vibrant ruby color. Complex aromas of ripe red fruits and mint, with dark chocolate notes. Highly concentrated on the palate with round, ripe tannins and a long, spicy finish.		
	Crozes-Hermitage, "Les Jalets", Jaboulet, Rhône, France '16		70
Syrah; notes of small red fruits, red currants and floral notes of violet with a touch of licorice. Nice freshness and a finish full of finesse.			
Tannat, Bodega Bouza, Canelones, Uruguay '20		74	
Complex, dark, meaty fruit, black spices, black soil, tar and hints of cacao			
Nebbiolo, Langhe Rosso, Perbacco, Vietti, DOC, Piemonte, Italy '20		92	
Purplish ruby red, intense and bright. Spicy notes, intense small red fruits, harmonious.			
Rhône blend, Châteauneuf-du-Pape, Château Font de la Loup, France '19		110	
Deep, rustic elegance, earthy, fine, and fruity, purple-red color.			
Cabernet Sauvignon, Pur Cru, Cosentino, Napa Valley, California '17		148	
Cassis, cherry, and clove aromatics. Full-body, black cherry currants, hints of black rose, perfect balance with mouth-watering tannins and pleasing spice on the palate. Long finish.			