



Tapas	Olives smoked chili almonds + oregano + EVOO	10
	Spanish anchovies* schiaccia + oregano + arugula + tzatziki + peppers	13
	Kurobuta pork belly sour plum BBQ + pickled root vegetables	18
	K4 Copper State bone marrow caramelized onions + grilled unagi	19
	K4 Copper State beef tartare* squid ink milk bread + red pepper	24
	Woodfired octopus artichokes + beans + smoked sweet pepper	24
	Fresh burrata* Zoe's prosciutto + tomato jam + tomatoes	22
Caviar Service 98 served with milkbread + Crème fraîche		
Salad	Butter lettuce goddess dressing + pistachio + beans + grains + smoked blue cheese	19
	Tomato salad tomato ponzu + sheeps milk feta + cucumber + dill + red onion	16
Seafood	Wild U10 shrimp* garlic chile ginger + togarashi + lemon + EVOO	29
	Mussels Iberico chorizo + tomato + crustacean dashi + focaccia	29
	Miso black cod warm spinach + soubise + ancient grains	42
	Whole wood-fired fish	MKT
Meat	Iberico chuleton cabacero* Savitxada + Peruano beans	58
	K4 Copper State flank steak* (8oz) honey tamari balsamic glaze	56
	K4 Copper State N.Y. strip* (10oz) mushroom + black garlic	68
	K4 Copper State prime ribeye* (14oz) nori bordelaise	78
Vegetables	Japanese sweet potato cilantro + Aleppo chili crunch	13
	Shishito peppers ponzu butter + bonito flakes	14
	Heirloom carrots smoked eggplant miso + Vadouvan + sesame	14
	Spanish piquillo peppers oregano + controne pepper + EVOO	13
	Summer Squash red pesto + Parmiggiano Reggiano + basil	16

We use produce, wild fish, sustainable meat
and support family owned business.

*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...

Cocktails	Elià Kai Ménta Mezcal + lime + Brucato Chaparral + olive leaf liquor + mint	17
	The Irish Toad NatterJack Whisky + blackberry + Lucano Essenza + ODE	17
	Carajillo El Guel Tequila + Licor 43 + espresso	17
	Talia Lani Roxx Vodka + aperitivo + lychee + coconut + elderflower + Païs	17
	Sakura Blush Craftsman Modern Gin + violette + lemon + Torrentes	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
	Talia's colada lychee + grapefruit + lemon + coconut + tonic	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	Torrentés Tapiz, Estate San Pablo Vineyard, Uco Valley, Argentina NV	16 62
	Moscato d'Asti Beni di Batasiolo, Piedmont, Italy '22	16 62
	Pais Rosé Estelado, Miguel Torres, Maule Valley, Chile '22	16 62
	Champagne Nicolas Feuillate, NV, Champagne, France NV	29 140
Rosé	Grenache blend Bieler, Cuvée Sabine, Côteaux d'Aix-en-Provence, France '23	16 62
White	Assyrtiko Domaine Alexakis, Crete, Greece '23	16 62
	Chardonnay Mâcon-Peronne, Domaine Mont-Epin, Bourgogne, France '20	16 62
	Sauvignon blanc Vendaval, Central Valley, Chile '21	16 62
	Chardonnay Pure Cru, Napa Valley '15	24 95
Red	Pinot Noir Montesano, Viña Luis Felipe Edwards, Valle Central, Chile '23	16 62
	Malbec Alta Vista, Estate, Lujàn de Cuyo, Mendoza, Argentina '22	16 62
	Cabernet Sauvignon Vendaval, Central Valley, Chile '21	16 62
	Cabernet Sauvignon Merlot Monte Xanic, Valle de Guadalupe, Mexico '23	28 110