

# PA'LA

for the people...

**Sandwiches 15**  
*served with sweet potato chips or mixed green salad*

**Island Trollers Albacore Tuna** | red peppers + fennel + arugula

**Flank steak** | red peppers + arugula + tomato + tzatziki

**Salame + Ham** | Mama lil' peppers + parmesan + arugula + cracked pepper

**Crispy eggplant** | Japanese curry miso + fennel + arugula + pickled cucumber

**24.30**  
*30-minute lunch guarantee*

**Red bell pepper Hummus** | crudités  
*or*  
**Olives** | smoked chili almonds + togarashi + oregano  
*or*  
**Pork belly lettuce wrap** | citrus + fresno

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**Salame + Ham** | Mama lil' peppers + parmesan + arugula + cracked pepper  
*or*  
**Crispy eggplant** | Japanese curry miso + fennel + arugula + pickled cucumber  
*or*  
**Island Trollers Albacore Tuna** | red peppers + fennel + arugula

*all served with sweet potato chips or mixed green salad*

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**Cookie**

One drink included

## Tapas

<b>Olives</b>   smoked chili almonds + togarashi + oregano	<b>7</b>	
<b>Pork belly lettuce wrap</b>   citrus + fresno	<b>7</b>	<b>ea</b>
<b>Pickled white anchovies</b>   schiaccia + arugula + Mama lils pepper + tzatziki	<b>10</b>	
<b>Polenta</b>   Bianco di Napoli tomato sauce + oregano	<b>10</b>	
<b>Red pepper Hummus</b>   schiaccia + crudités + pickles	<b>10</b>	
<b>Japanese sweet potato</b>   Aleppo chili + cilantro + Japanese bbq	<b>12</b>	
<b>Navarro bowl</b>   ancient grains + woodfired vegetables + EVOO + seeds <i>Add protein</i>	<b>12</b>	
<b>Navarro salad</b>   ancient grains + beans + pistachio + parmesan + Goddess dressing <i>Add protein</i>	<b>14</b>	
<b>Wild Shrimp</b>   tomato butter + ancient grains	<b>16</b>	
<b>Burrata</b>   tomato jam + EVOO + oregano + schiaccia bread	<b>18</b>	
<b>K4 Copper State Beef tartare*</b>   squid ink milk bread + red pepper	<b>18</b>	
<b>Spanish octopus</b>   artichokes + Peruano beans + smoked sweet pepper	<b>21</b>	



Check our daily board for Specials

**Tuesday, 7 pm, "The Table"**

**Communal dinner, 8-course, 85/person, including wine.**

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.

# PA'LA

*for the people...*

Cocktails	Bols "The very old fashioned"	14
	Bols "Espresso martini"	14
	Bols "Red light negroni"	14
	Batch & Bottle "Hendrick's gin martini"	14
	Batch & Bottle "Reyka rhubarb cosmo"	14
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: Spellbinder   Big Spill Pils   Black Caddis	14
	Michelob Ultra   Michelob Zero N.A.   Stella Artois   Modelo	6
Hot Beverage	Espresso	5
Sparkling	Prosecco, Le Contesse, Brut, DOC, Veneto, Italy (200 ml) Apple and acacia flowers, balanced and persistent, elegant fruity finish.	16
	Blanquette de Limoux, St Hilaire brut, Limoux, France '20 Fresh, lively crisp, and dry. Oldest sparkling in the world.	60
White Wine	Chardonnay, Vendaval, Central Valley, Chile '23 Elegant with tropical fruits, passion fruit, and citrus. Juicy with fresh acidity.	12   46
	Alvarinho, Nortico, Vinho Regional Minho, Portugal '23 Fresh, aromas of peach and grapefruit, creamy oil, lime, and yellow apple notes, saline minerality.	12   46
	Sauvignon Blanc, Vendaval, Central Valley, Chile '21 Herbal and citrus notes; white peach, and green apples on the palate. Refreshing acidity, long finish.	12   46
	Furmint, Evolúciò, Tokaj, Hungary '21 Aromatic and flavorful, citrus, green apples, apricots, floral and mineral. Great acidity.	46
	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.	58
	Chardonnay, Farmstead, Long Meadow Ranch, Napa Valley, California '18 Aromatics of golden delicious apple, pear, lime zest, and a hint of vanilla with baking spices, refreshing acid-driven long finish.	75
	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	Grenache blend, Guilhem, Moulin de Gassac, Languedoc, France '22 Airy and breezy, impeccable balance, floral notes, plenty of depth, and stylish appeal.	12   46
Red Wine	Pinot Noir, Voce Bella, Cantine Ermes, Terre Siciliane, Italy '21 Delicate fragrance, elegant, lively with aromas of small red fruits, smooth and lingering taste.	12   46
	Tempranillo, Capa Winery, Tierra de Castilla de la Mancha, Spain '19 Intense dark red color, aromas of wild berries, sweet spices and a hint of roasted coffee beans. Dry, full body with firm but ripe tannins.	12   46
	Cabernet Sauvignon, Vendaval, Central Valley, Chile '21 Intense ruby red color. The nose shows pleasant notes of cherries, blackcurrants and strawberries. Medium-body, solid structure, balanced acidity, firm with sweet round tannins, fruity finish.	12   46
	Crozes-Hermitage, "Les Jalets", Jaboulet, Rhône, France '16 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.	70
	Château Camou, Umbral Tinto, Valle de Guadalupe, Mexico '19 Cabernet Sauvignon Merlot blend, intense aromas of plum jam, strawberry, black pepper, and chocolate.	74
	Chianti Classico, Poggio Torselli, Il Contadino Cusano, Tuscany, Italy '22 Sangiovese, hints of cherry and orange peel with vanilla notes, soft and persistent tannins.	79
	"Indomito", Casa de Quesada, Aguascalientes, Mexico '21 Syrah Viognier, aromas of fresh fruits, black fruits, violet, white pepper cloves, smoked meat, and almonds.	115
	Cabernet Sauvignon, Pur Cru, Cosentino, Napa Valley, California '17 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.	148