

# TWINE CAFE

everyday from 630 am to 12 pm

## ADAPTOGENIC DRINKS 10

### SKIN-GLOW MATCHA LATTE

*antioxidant, skin health, anti-inflammatory*

matcha, coconut milk powder, collagen, wildflower honey,  
plant-based milk

### CHILL VIBES MUSHROOM LATTE

*calming, mood boosting, immune support*

chaga, reishi, mucuna, coconut milk powder, maple syrup,  
plant-based milk, ceylon cinnamon

### NOURISHING CHAI

*libido boosting, mood boosting, vitality*

ginger chai, ashwagandha, tongkat ali, mucuna, cardamom  
maple syrup, plant-based milk

### SPICY CACAO

*vitality, hormonal balancing, libido boosting*

cacao, maca, ashwagandha, shatavri, tongkat ali, cayenne,  
plant-based milk, coconut milk powder, vanilla syrup

### TURMERIC ASHWAGANDHA LATTE

*nature's chill pill, anti-inflammatory*

turmeric, cinnamon, black pepper, ginger, cardamom, ashwagandha,  
wildflower honey plant-based milk

## MORE DRINKS

### DATE SHAKE 15

coachella valley medjool dates, banana almond butter, almond milk  
espresso shot + 4

### LITTLE WEST FRESH PRESSED JUICES 16

### SUNRISE

orange, carrot, coconut water, lemon, ginger, turmeric

### THE CLOVER

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

## COFFEE + TEA

*proudly serving lamill coffee*

espresso	4 / 8
cortado	6
americano	7
cappuccino	8
latte	8
housemade cold brew	8
hot tea	7

\* decaf espresso available

\* house made syrups 1

\* adaptogen add-on 2

## GRAB AND GO

CHEFS FRUIT PLATE 15 <sup>DF + GF + V</sup>  
chefs daily selection

HOUSE MADE YOGURT PARFAIT 10 <sup>GF</sup>  
grain-free granola, berries

OVERNIGHT OATS 12  
chia seeds, fresh fruit, plant-based milk

BAGEL + CREAM CHEESE 8  
toasted everything bagel, cream cheese

FRESH PASTRIES 8  
locally sourced from l'artisan baking co.

TUSOL PROTEIN BARS 8  
cacao + goji berry or banana + lucuma

DF - DAIRY FREE GF - GLUTEN FREE V - VEGAN NA - NUT ALLERGY

Two Bunch Palms adds a 4% wellness surcharge that allows us to provide free healthcare coverage to our staff.

## DINNER 5PM-9PM

### SHARED BITES

WILD MUSHROOM ARANCINI 18  
harissa pomodoro, grana padano, za'atar, mâche

HERBED POLENTA FRIES 16  
house made tomato jam, parmesan

CAPACHA 17  
sweet corn pancake, halloumi, pimenton aioli, brown butter  
marjoram, corn nuts

MEZZE PLATTER 22  
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives  
raw vegetables, grilled pita

HAMACHI CRUDO 23 <sup>DF + GF</sup>  
chilled beef consommé, pickled shitake mushroom, shallot  
olive oil pearl, chermoula, micro basil

BUTCHER'S BLOCK 25  
chef's choice of artisanal meats + cheeses, spreads, lavash

MUHAMMARA ROASTED LAMB CHOP 28 <sup>DF + GF + NA</sup>  
pea tendril & watercress salad, pickled red onion, mint chutney  
almond gremolata

### SOUP + SALAD

ROASTED CABBAGE 14 <sup>GF</sup>  
turmeric labneh, blistered cherry tomato, escabeche

GOLDEN BEET SALAD 20 <sup>GF</sup>  
wood roasted beet, leek & yukon purée, pickled cranberry  
turmeric vinaigrette, pepita gremolata

VEGAN CAESAR 18 <sup>DF + GF + V</sup>  
baby kale, roasted cherry tomato, spiced chickpea  
vegan caesar dressing

LITTLE GEM SALAD 17 <sup>DF + V</sup>  
fuyu persimmon, pickled sunchoke, black radish  
jalapeño + mint pesto, pita crouton

GRILLED HALLOUMI 16 <sup>GF + NA</sup>  
cara cara, wild arugula, sumac pickled red onion, candied walnut

GREEN HARISSA CIOPINNO 22 <sup>DF + SF</sup>  
shrimp, mussels, clams, blistered cherry tomato, clam wine  
grilled pita

VEGAN VITALITY BROTH 18 <sup>DF + GF + V</sup>  
canyon creek mushroom, leek, baby bok choy, lemongrass  
kaffir lime, bean sprout, fresno chili, thai basil, rice

### MAIN

OKINAWA SWEET POTATO + CURRY 28 <sup>DF + GF + V</sup> heirloom carrot, mejadra, coconut curry

OVEN ROASTED ROMANESCO 26 <sup>GF</sup> celery root purée, brown butter labneh, pomegranate molasses

HEIRLOOM TOMATO PAPPARDELLE 32 blistered cherry tomato, roasted tomato, basil, garlic, vincotto balsamic, parmesan

ZA'ATAR CRUSTED STRIPED BASS 38 <sup>DF + GF + V</sup> grilled broccolini, black garlic purée, caramelized fig

GRILLED AIRLINE CHICKEN 36 <sup>GF</sup> clementine beurre blanc, harissa roasted parsnip, cippolini onion

BAHARAT CRUSTED SHORT RIB 49 <sup>GF + NA</sup> charred seasonal vegetables, spicy zhug, compound butter, chimichurri

### DESSERT

STICKY TOFFEE DATE CAKE 14 coachella valley medjool dates, house made caramel, chantilly cream

VEGAN KEY LIME PIE 14 <sup>V + NA + DF</sup> cashew butter, biscoff crumble

CHOCOLATE GANACHE CHEESECAKE 14 coconut + biscoff crumble, seasonal berries

GELATO 12 assorted flavors

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## DRINKS MENU

### COFFEE + ESPRESSO + TEA

drip coffee 6  
cappuccino, latte, or cold brew 8  
matcha tea latte 10  
turmeric latte 10  
iced tea or hot tea 7

### FRESH YOUNG COCONUT 15

rum + 8

DATE SHAKE 15  
add espresso + 4

### FRESH JUICE 7

AGUA FRESCA 8  
chefs selection

CHIA FRESCA 9  
chia seed, cucumber water, fresh lemon

LITTLE WEST FRESH PRESSED SUNRISE 16  
orange, carrot, coconut water, lemon, ginger, turmeric

LITTLE WEST FRESH PRESSED CLOVER 16  
kale, cucumber, celery, spinach, pear, cilantro, mint, lime

### HOUSE COCKTAILS 15

THE RITUAL  
gin, cucumber, elderflower, lemon, agave

SPICY HIBISCUS MARGARITA  
tequila, hibiscus + jalapeño, lime, agave

LEMON DAZE  
mezcal, passionfruit, lemon, arak, agave, cinnamon syrup

POMEGRANATE JULEP  
bourbon, lemon, lavender, fresh mint, fresh pomegranate

OAXACAN SOUR  
chamomile infused mezcal, lemon, egg white, agave

TWO BUNCH PUNCH 23  
light + dark rum, passionfruit, prickly pear, pineapple  
lime, orgeat [served in young coconut]

### ZERO PROOF COCKTAILS 12

SMOKEY  
optimist 'smokey', passionfruit, orange, cinnamon syrup, agave

BRIGHT  
optimist 'bright', lemon, grapefruit, iced tea, agave

TURMERIC SPRITZ  
turmeric, lime, agave  
add gin or tequila

GRAPEFRUIT YUZU SMASH  
grapefruit, yuzu, fresh basil, agave  
add gin or vodka

\*add cbd to any drink + 12

### BUBBLES

pizzolato, prosecco, italy <sup>CO+V</sup> 15 | 60  
wonderwerk, 'free your mind' sparkling rosé, ca <sup>PO</sup> 16 | 64  
perrier jouet, champagne, france 25 | 90

### WHITE + ROSÉ

bojo do luar, 'luar rosa' rosé, portugal <sup>PO</sup> 16 | 64  
kawakawa, sauvignon blanc, new zealand <sup>CO</sup> 16 | 64  
erste + neue, pinot grigio, italy <sup>PO</sup> 16 | 64  
lubanzi, chenin blanc, south africa <sup>MI+S+V</sup> 17 | 68  
margins, 'neutral oak hotel' white blend, ca <sup>PO</sup> 17 | 68

### NATURAL

wild arc, merlot piquette, new york <sup>NAS</sup> 15 | 60  
vinos pijoan, 'el carbónico' [chill. red], vdg, mexico <sup>NAS</sup> 15 | 60  
faccia di vino, red lambrusco, italy <sup>CO</sup> 16 | 64  
wonderwerk, 'lite werk' yuzu sparkling, ca <sup>PO</sup> 16 | 64  
oenogenesis, skin contact [orange], greece <sup>MI</sup> 17 | 68

### REDS

kaiken, 'indomito' cab franc, argentina <sup>S+V</sup> 16 | 64  
gulfi, nerojbleo, italy <sup>CO+MI+V</sup> 16 | 64  
kivelstadt cellars, 'sibling rivalry' pinot noir, ca <sup>CO+MI+V</sup> 17 | 68  
kumusha, cabernet sauvignon, south africa 17 | 68

biodynamic - **BD** | certified organic - **CO** | practicing organic - **PO**  
no added sulfites - **NAS** | minimal intervention - **MI** | vegan - **V**  
sustainable certified - **S**

### BEER + KOMBUCHA

walker brothers kombucha, nashville [n/a] 12  
juneshine hard kombucha, san diego 10  
cali squeeze, blood orange ale, california 8  
calidad, mexican style lager, santa barbara 10  
pizzaport, honey blonde, san diego 10  
beachwood brewing, amalgamator ipa, long beach 10  
fremont brewing, n/a ipa, seattle [>0.5% alc.] 8