

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
drip coffee	6
cortado	6
americano	7
cappuccino	8
latte	8
housemade cold brew	8
hot tea	7

* decaf espresso available

* caramel or vanilla add-on 1

* adaptogen add-on 2

GRAB AND GO

CHEFS FRUIT PLATE 15 DF + GF + V
chefs daily selection

HOUSE MADE YOGURT PARFAIT 10 GF
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 MENU

6pm - 9pm

SHARED BITES

- CRISPY ARTICHOKE HEARTS 18 ^{DF + GF + V} black garlic aioli, fried garlic, ras el hanout, charred lemon
- MEZZE PLATTER 22 harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives, raw vegetables, grilled pita
- JICAMA TACOS 19 ^{DF + GF + V} braised lion's mane mushroom, corn, pickled red onion, spiced chickpea, green onion, pipelchuma aioli
- SALMON BELLY CRUDO 22 ^{DF + GF} calabrian chili vinaigrette, pickled sunchoke, lime, olive oil pearl, granulated shallot, sea salt, micro basil
- BUTCHER'S BLOCK 25 chef's choice of artisanal meats + cheeses, spreads, lavash
- VEGAN CAESAR 20 ^{DF + GF + V} baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing
- SPICY HASSELBACK BEET SALAD 18 ^{GF + NA} beet, wild arugula, candied walnut, whipped ricotta cheese, koch kocha

MAIN

- COCONUT CURRY + CAULIFLOWER 24 ^{DF + GF + V} fingerling, garbanzo, kaffir lime, sumac, basmati rice
- SPRING PEA PAPPARDELLE 32 ^{NA} spring pea ragu, pea shoot, preserved lemon, macadamia dukkah
- CHERMOULA BLACKENED SALMON 38 ^{DF} braised fennel, clementine, israeli couscous, broccoli rabe pesto, confit garlic
- GOLDEN TURMERIC CHICKEN 36 ^{GF} harissa braised cabbage, pea tendrils, blistered cherry tomato, turmeric + labneh sauce
- 10oz. PRIME NEWYORK STRIP 44 ^{GF + DF} chimichurri, fries

DESSERT

- STICKY TOFFEE DATE CAKE 14 coachella valley medjool dates, house made caramel, chantilly cream
- VEGAN KEY LIME PIE 14 ^{V + NA + DF} cashew butter, biscoff crumble
- ICE CREAM SANDWICH 12 ^{NA} charred kings hawaiian bread, coconut cream gelato, toasted coconut
- GELATO 12 assorted flavors

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DRINKS MENU

COFFEE + ESPRESSO + TEA

proudly serving lamill coffee

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

FRESH YOUNG COCONUT 15
rum + 8

AGUA FRESCA 8
chefs selection

CHIA FRESCA 9
chia seed, cucumber water, fresh lemon

LITTLE WEST FRESH PRESSED JUICES 16

SUNRISE

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

THE CLOVER

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

HOUSE COCKTAILS 15

THE RITUAL

gin, cucumber, elderflower, lemon, agave

SPICY HIBISCUS MARGARITA

tequila, hibiscus + jalapeno, 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 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 ^{CO+V} 15 | 60

wonderwerk, 'free your mind' sparkling rosé, ca ^{PO} 16 | 64

perrier jouet, champagne, france 25 | 90

WHITE + ROSÉ

kawakawa, sauvignon blanc, new zealand ^{CO} 15 | 60

chateau payral, white blend, france 15 | 60

erste + neue, pinot grigio, italy ^{PO} 16 | 64

lubanzi, chenin blanc, south africa ^{MI+S+V} 16 | 64

las jaras, 'old vine' rosé, ca ^{PO} 16 | 64

mas vino please, 'sol y mar' vermentino, ca 17 | 68

NATURAL

camins 2 dreams, albarino [canned], ca 14 [1/3btl]

das bronze, skin contact [orange], germany ^{CO+MI} 15 | 60

wild arc, merlot piquette, new york ^{NAS} 15 | 60

marcio lopes, vinho rubro [chillable red], portugal ^{NAS+PO} 16 | 64

zanasi, lambrusco grasparossa, italy ^{CO} 16 | 64

REDS

kaiken, 'indomito' cab franc, argentina ^{S+V} 15 | 60

gulf, nerojbleo, italy ^{CO+MI+V} 16 | 64

kivelstadt cellars, 'sibling rivalry' pinot noir, ca ^{CO+MI+V} 16 | 64

kumusha, cabernet sauvignon, south africa 17 | 68

francesco brigatti, nebbiolo, italy ^S 17 | 68

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

BEER + KOMBUCHA

juneshine hard kombucha 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

walker brothers kombucha, nashville [n/a] 12