

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 ^{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 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 ^{DF + GF}
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 ^{DF + GF + NA}
pea tendrils & watercress salad, pickled red onion, mint chutney
almond gremolata

SOUP + SALAD

ROASTED CABBAGE 14 ^{GF}
turmeric labneh, blistered cherry tomato, escabeche

GOLDEN BEET SALAD 20 ^{GF + NA}
wood roasted beet, leek & yukon purée, pickled cranberry
turmeric vinaigrette, pepita gremolata

VEGAN CAESAR 18 ^{DF + GF + V}
baby kale, roasted cherry tomato, spiced chickpea
vegan caesar dressing

LITTLE GEM SALAD 17 ^{DF}
fuyu persimmon, pickled sunchoke, black radish
jalapeño + mint pesto, pita crouton

GRILLED HALLOUMI 16 ^{GF + NA}
cara cara, wild arugula, sumac pickled red onion, candied walnut

GREEN HARISSA CIOPINNO 22 ^{DF + SF}
shrimp, mussels, clams, blistered cherry tomato, clam wine
grilled pita

VEGAN VITALITY BROTH 18 ^{DF + GF + V}
canyon creek mushroom, leek, baby bok choy, lemongrass
kaffir lime, bean sprout, fresno chili, thai basil, rice

MAIN

OKINAWA SWEET POTATO + CURRY 28 ^{DF + GF + V} heirloom carrot, mejadra, coconut curry

OVEN ROASTED ROMANESCO 26 ^{GF} 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 ^{DF + GF} grilled broccolini, black garlic purée, caramelized fig

GRILLED AIRLINE CHICKEN 36 ^{GF} clementine beurre blanc, harissa roasted parsnip, cippolini onion

BAHARAT CRUSTED SHORT RIB 49 ^{GF + NA} 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 ^{V + NA + DF} cashew butter, biscoff crumble

CHOCOLATE GANACHE CHEESECAKE 14 ^{NA} 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
almond butter, almond milk, medjool date, banana

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 ^{CO+V} 15 | 60
wonderwerk, 'free your mind' sparkling rosé, ca ^{PO} 16 | 64
perrier jouet, champagne, france 25 | 90

WHITE + ROSÉ

bojo do luar, 'luar rosa' rosé, portugal ^{PO} 16 | 64
kawakawa, sauvignon blanc, new zealand ^{CO} 16 | 64
erste + neue, müller thurgau, italy ^{PO} 16 | 64
lubanzi, chenin blanc, south africa ^{MI+S+V} 17 | 68
margins, 'neutral oak hotel' white blend, ca ^{PO} 17 | 68

NATURAL

vinos pijoan, 'el carbónico' [chill. red], vdg, mexico ^{NAS} 15 | 60
faccia di vino, red lambrusco, italy ^{CO} 16 | 64
wonderwerk, 'lite werk' yuzu sparkling, ca ^{PO} 16 | 64
oenogenesis, skin contact [orange], greece ^{MI} 17 | 68

REDS

kaiken, 'indomito' cab franc, argentina ^{S+V} 16 | 64
gulfi, nerojbleo, italy ^{CO+MI+V} 16 | 64
kivelstadt cellars, 'sibling rivalry' pinot noir, ca ^{CO+MI+V} 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
las palmas brew., pilsner, palm springs 10
calidad, mexican style lager, santa barbara 10
beachwood brewing, amalgamator ipa, long beach 10
fremont brewing, n/a ipa, seattle [>0.5% alc.] 8