

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

* 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 5

toasted everything bagel, cream cheese

FRESH PASTRIES 6

sourced from larder baking co.

TUSOL PROTEIN BARS 8

rotating flavors

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

Two Bunch Palms adds a 5% wellness surcharge that allows us to provide free healthcare coverage to our staff.

DINNER
5PM-9PM

SHARED BITES

MARINATED OLIVES & FOCACCIA 14

dill, roasted garlic, whipped feta, preserved lemon

CHARRED MOROCCAN CARROTS 17 DF + GF + V + NA

coconut yogurt, sumac, pistachio dukkah

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

clementine ponzu, blood orange, pickled fresno chile, crispy shallot, olive oil pearls

BUTCHER'S BLOCK 25

chef's choice of artisanal meats + cheeses, spreads, lavash

VEGAN CAESAR 18 DF + GF + V

baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing

GRILLED HALLOUMI 16 GF + NA

cara cara, wild arugula, sumac pickled red onion, candied walnut

MAIN

OKINAWA SWEET POTATO + CURRY 28 DF + GF + V

heirloom carrot, mejadra, coconut curry

PASTA VERDURA 32 NA

casarecce, roasted red bell pepper & tomato sauce, roasted cippolini onion, arugula, parmesan, chopped pistachio, aged balsamic [sauce contains nuts]

ZA'ATAR CRUSTED STRIPED SALMON 38 GF

braised leek, pickled maitake mushroom, green garlic pureé

TURMERIC BRAISED CHICKEN 36 DF + GF

caramelized fennel, harissa braised cippolini onion

BAHARAT CRUSTED SHORT RIB 49 GF + NA

charred seasonal vegetables, spicy zhug, compound butter, chimichurri

DESSERT

VEGAN KEY LIME PIE 14 V + NA + DF

cashew butter, biscoff crumble

CARA CARA OLIVE OIL CAKE 14 NA

cardamom, candied walnuts, mulberry chantilly

GELATO 12

assorted flavors

DF - DAIRY FREE GF - GLUTEN FREE NA - NUT ALLERGY SF - SHELL FISH V - VEGAN

Two Bunch Palms adds a 5% wellness surcharge that allows us to provide free healthcare coverage to our staff.