

# 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 <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 5  
toasted everything bagel, cream cheese

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

TUSOL PROTEIN BARS 8  
cacao + goji berry, banana + lucuma, maqui berry + vanilla

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 | 10PM FRIDAY & SATURDAY

**SHARED BITES**

- MARINATED OLIVES & FOCACCIA 14  
dill, roasted garlic, whipped feta, preserved lemon
- CHARRED MOROCCAN CARROTS 17 <sup>DF + GF + V + NA</sup>  
coconut yogurt, sumac, pistachio dukkah
- 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</sup>  
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

**SALADS & MEDLEYS**

- MARINATED ARTICHOKEs 14 <sup>DF + GF + V</sup>  
cara cara, crispy garlic, ras al hanout, dill, black garlic aioli  
*[served chilled]*
- SAUTEED RAINBOW CHARD 16 <sup>DF + GF + V + NA</sup>  
romano beans, kaffir lime, cardamom, coconut yogurt, pomegranate  
lemon vinaigrette
- VEGAN CAESAR 18 <sup>DF + GF + V</sup>  
baby kale, roasted cherry tomato, spiced chickpea  
vegan caesar dressing
- GRILLED HALLOUMI 16 <sup>GF + NA</sup>  
cara cara, wild arugula, sumac pickled red onion, candied walnut
- BEET, BERRIES, & BURRATA 18 <sup>GF</sup>  
organic tri-colored quinoa, mustard frill, aged balsamic
- BUTTER LEAF SALAD 17 <sup>DF + GF + V</sup>  
asparagus, spring pea, nasturtium, green goddess vinaigrette

**MAIN**

- OKINAWA SWEET POTATO + CURRY 28 <sup>DF + GF + V</sup> heirloom carrot, mejadra, coconut curry
- BLANCHED FLORENTINO 26 <sup>GF</sup> vichyssoise, grilled plum, ras al hanout, tomato + plum vinaigrette
- HEN OF THE WOODS RISOTTO 34 cream of spinach, fava bean, crispy shallot, vincotto
- ZA'ATAR CRUSTED STRIPED BASS 38 <sup>GF</sup> braised leek, pickled maitake mushroom, green garlic pureé
- HOKKAIDO SCALLOP 32 <sup>GF + SF</sup> turmeric beurre blanc, english pea, kumquat, nasturtium
- TURMERIC BRAISED CHICKEN 36 <sup>DF + GF</sup> caramelized fennel, harissa braised cippolini onion
- BAHARAT CRUSTED SHORT RIB 49 <sup>GF + NA</sup> charred seasonal vegetables, spicy zhug, compound butter, chimichurri

**DESSERT**

- VEGAN KEY LIME PIE 14 <sup>V + NA + DF</sup> cashew butter, biscoff crumble
- CHOCOLATE GANACHE CHEESECAKE 14 <sup>NA</sup> coconut + biscoff crumble, seasonal berries
- GELATO 12 assorted flavors

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

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## DRINKS MENU

### COFFEE + ESPRESSO + TEA

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

FRESH YOUNG COCONUT rum + 8	15
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AGUA FRESCA chefs selection	8
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CHIA FRESCA chia seed, cucumber water, fresh lemon	9
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LITTLE WEST FRESH PRESSED CLOVER kale, cucumber, celery, spinach, pear, cilantro, mint, lime	16
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LITTLE WEST FRESH PRESSED SUNRISE orange, carrot, coconut water, lemon, ginger, turmeric	16
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'DONT BE BITTER' rotating bitter flavors served with sparkling water [choice of celery, cucumber, peach, or angostura]	6
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### HOUSE COCKTAILS 15

THE RITUAL gin, cucumber, elderflower, lemon, agave	
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SPICY HIBISCUS MARGARITA tequila, hibiscus + jalapeño, lime, agave	
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GINGER TIDE light + dark rum, pineapple, orange, lime, agave, ginger beer	
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AMALFI TWIST michter's rye, limoncello, bitters	
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POMEGRANATE JULEP bourbon, lemon, lavender, fresh mint, fresh pomegranate, agave	
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OAXACAN SOUR chamomile infused mezcal, lemon, egg white, agave	
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DESERT APERITIVO vodka, prosecco, 'select' liqueur, lime, grapefruit, agave	
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### ZERO PROOF COCKTAILS 12

SMOKEY optimist 'smokey', passionfruit, orange, cinnamon, agave	
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BRIGHT optimist 'bright', cucumber, lemon, lavender, agave	
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TURMERIC SPRITZ turmeric, lime, agave add gin or tequila	
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GRAPEFRUIT YUZU SMASH grapefruit, yuzu, fresh basil, agave add gin or vodka	
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\*add cbd to any drink + 12

### ROTATING POURS 14

ask your server what we are pouring off menu!

### BUBBLES

pizzolato, prosecco, italy <sup>CO+V</sup>	15   60
apres sol, sparkling rosé, italy <sup>CO+S</sup>	16   64
perrier jouet, champagne, france	25   90

### WHITE + ROSÉ

steorra, chardonnay [pét-nat], ca <sup>MI</sup>	15   60
le fraghe, rosé, italy <sup>CO</sup>	16   64
koha, sauvignon blanc, new zealand <sup>S+V</sup>	16   64
la val, albariño, spain	16   64
erste + neue, müller thurgau, italy <sup>PO</sup>	17   68
lubanzi, chenin blanc, south africa <sup>MI+S+V</sup>	17   68
baron widmann, pinot bianco, italy <sup>S</sup>	18   68

### CHILLABLES

durham cider + wine, 'moody waters' [cider], ca	15   60
santa croce, red lambrusco, italy	16   64
wonderwerk, 'lite werk' yuzu sparkling, ca <sup>PO</sup>	16   64
stamnaki, chillable red, greece <sup>MI</sup>	17   68
wonderwerk, 'bustin loose' [orange], ca <sup>PO</sup>	17   68

### REDS

solitude, côtes du rhône [red blend], france <sup>CO</sup>	16   64
kaiken, cab franc, argentina <sup>CO</sup>	16   64
kivelstadt cellars, 'sibling rivalry' pinot noir, ca <sup>CO+MI+V</sup>	17   68
kumusha, cabernet sauvignon, south africa	17   68
centopassi, nero d' avola, italy <sup>CO</sup>	18   72

biodynamic - <b>BD</b>   certified organic - <b>CO</b>   practicing organic - <b>PO</b> no added sulfites - <b>NAS</b>   minimal intervention - <b>MI</b>   vegan - <b>V</b> sustainable certified - <b>S</b>
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### 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