

## MINI BAR

amazi dried pineapple <sup>(MORINGA + HIBISCUS)</sup>	10
chips	6
hippeas	6
taos bakes granola bar	6
taos sweet chili cashews	14
jerky	9
smart sweets	8
simply gum mints	6
wondersleep mushroom gummies	12
large water	9
small water	6
coconut water	10
cold brew coffee	9
optimist amaro spritz [n/a]	12
the original southside, gin cocktail	12
beer	8
lieu dit, sauvignon blanc, ca [1/3btl]	15
j. dusi, chillable red, ca [1/3btl]	15

*Kindly note that the prices listed are for individual items. For your convenience any opened and/or missing items will be automatically charged to folio as well as a 20% restocking fee. Thank you!*

To place your in room dining order, please press the 'food & drink' button on the room phone.

## IN ROOM DINING

**ALL DAY** 8am - 11am, \* items available after 2 pm

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

**LABNEH ON TOAST** 18  
sauteed medjool dates, tahini date syrup, green cardamom  
grain-free granola

**TBP BASIC BREAKFAST** 21 <sup>DF+GF</sup>  
eggs, chicken apple sausage or bacon, potatoes, avocado, kale  
cherry tomato  
+ 3 grilled burrito

**CHARRED AVOCADO TOAST** 22 <sup>DF+NA</sup>  
fried egg, heirloom tomato, sumac red onion, daikon, nigella seed  
lemon vinaigrette, hot honey

**SCALLION PANCAKE** 21 <sup>DF</sup>  
fried egg, arugula, pickled red onion, calabrian chili oil

\* **JICAMA TACOS** 19 <sup>DF+GF+V</sup>  
braised oyster mushroom, pickled daikon + carrot  
avocado mousse, spiced chickpea, micro cilantro

\* **MEZZE PLATTER** 22  
harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olive  
raw vegetables, grilled pita

\* **VEGAN CAESAR** 20 <sup>DF+GF+V</sup>  
baby kale, roasted cherry tomato, spiced chickpea, caesar dressing

\* **TBP CLASSIC BURGER** 23  
angus patty, cheddar cheese, pickles, lettuce, tomato, special sauce  
l'artisan bun + 5 avocado | + 5 bacon

\* **CHICKEN PROTEIN BOWL** 25 <sup>DF+GF</sup>  
okinawa sweet potato, butternut squash, roasted cherry tomato  
lentil, tri-colored quinoa, avocado, chimichurri

**DINNER** 5pm - 8pm \* items available after 2 pm

### SHARED BITES

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

**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 olive, raw vegetables, grilled pita

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

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

\* **VEGAN CAESAR** 20 <sup>DF+GF+V</sup>  
baby kale, roasted cherry tomato, spiced chickpea, caesar dressing

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

### 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

**GELATO** 12  
assorted flavors

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

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

**please note a 20% automatic gratuity will be applied to all in room dining orders**

## 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 - <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  
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