

MINI BAR

amazi dried pineapple ^(MORINGA + HIBISCUS)	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 DF + GF + V
chefs daily selection

CHARRED RICOTTA PANCAKE 18
mulberry jam, ras al hanout maple syrup *(available until 11am)*

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

GREEN GODDESS AVOCADO TOAST 22 DF + NA
fried egg, fresh avocado, roasted cherry tomato, micro cucumber
black sesame seed, grilled levain

* JICAMA TACOS 19 DF + GF + V
braised lion's mane mushroom, corn, pickled red onion
spiced chickpea, green onion, pipelchuma aioli

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

* VEGAN CAESAR 20 DF + GF + V
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 24 DF
barley, legumes, lentil, quinoa, avocado, roasted cherry tomato
micro greens, chimichurri

CRISPY ARTICHOKE HEARTS 18 DF + GF + V
black garlic aioli, fried garlic, ras el hanout, charred lemon

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

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 olive, 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, 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

GELATO 12
assorted flavors

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.

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

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