

MINI BAR

amazi dried pineapple ^(MORINGA + HIBISCUS)	10
amaranth chips	8
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 are available between 2pm and 5pm

* CHEFS FRUIT PLATE 15 ^{DF+GF+V}

chefs daily selection

LABNEH ON TOAST 18 ^{NA}

sautéed medjool dates, tahini date syrup, green cardamom
grain-free granola

TBP BASIC BREAKFAST 21 ^{DF+GF}

eggs, chicken apple sausage or bacon, potatoes, avocado, kale
cherry tomato
+ 3 grilled burrito

CHARRED AVOCADO TOAST 22 ^{DF+NA}

fried egg, heirloom tomato, sumac red onion, daikon, nigella seed
lemon vinaigrette, hot honey

SCALLION PANCAKE 21 ^{DF}

fried egg, arugula, pickled red onion, calabrian chili oil

DINNER 5pm - 8pm

* items are available between 2pm and 5pm

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 ^{GF+NA}

wood roasted beet, leek & yukon purée, pickled cranberry
turmeric vinaigrette, pepita gremolata

*VEGAN CAESAR 20 ^{DF+GF+V}

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

LITTLE GEM SALAD 17 ^{DF}

fuyu persimmon, pickled sunchoke, black radish
jalapeño + mint pesto, pita crouton

JICAMA TACOS 19 ^{DF+GF+V}

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 ^{DF+GF+V}

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

* TBP CLASSIC BURGER 23

angus patty, cheddar cheese, pickles, lettuce, tomato, onion
special sauce
l'artisan bun + 5 avocado | + 5 bacon

* CHICKEN PROTEIN BOWL 25 ^{DF+GF}

okinawa sweet potato, butternut squash, roasted cherry tomato
lentil, tri-colored quinoa, avocado, chimichurri

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+V}

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

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
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