

# MINI BAR

## SNACKS

amazi dried pineapple <sup>(MORINGA + HIBISCUS)</sup>	10
love corn, corn nuts <sup>(SEA SALT)</sup>	8
kettle chips	6
hippeas	6
taos bakes granola bar	6
jerky	9
smart sweets	8
simply gum mints	6
quinoa crunch chocolate bar	10
wondersleep mushroom gummies	12

## DRINKS

coconut water	10
cold brew coffee	9
sparkling water	9
still water	9
optimist amaro spritz [n/a]	10
aplos ume spritz [n/a]	12
aplos kola fashioned [n/a]	12
the original southside, gin cocktail	12
beer	8
camins 2 dreams, albariño, ca [1/3btl]	15
terah wine co., 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!

## IN ROOM DINING MENU



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

**BRUNCH**  
from 8am to 3pm  
[\* served until 11am]

**CHEFS FRUIT PLATE 17** DF+GF+V  
chefs daily selection

**BOYSENBERRY LABNEH BOWL 18** GF+NA  
house made jam, berries, goji berries, hemp heart

**ACAI BOWL 18** DF+GF+NA+V  
berries, banana, grain-free granola, hemp heart, agave

**\* TBP BREAKFAST 23** DF+GF  
eggs, chicken apple sausage or bacon, potatoes, avocado  
kale, cherry tomato | +2 grilled burrito

**TURKISH EGGS 21** NA  
poached eggs, tzatziki, persian cucumber, fried sage  
espelette chili oil, za'atar, grilled pita

**GREEN GODDESS BOWL 22** DF+GF  
poached egg, avocado, kale, asparagus, cucumber, snap pea  
roasted cherry tomato, daikon radish, sumac red onion  
hemp heart

**LEMON RICOTTA PANCAKE 18**  
strawberry + rhubarb compote, chantilly cream, butter

**AVOCADO TOAST 21** DF+V  
smashed avocado, cucumber, confit cherry tomato  
pickled ramp, chili oil  
[ gluten free bread available upon request ]

**SOBA NOODLE SALAD 22**  
cucumber, daikon radish, carrot, black radish, basil  
tamarind vinaigrette

**JICAMA TACOS 19** DF+GF+V  
braised mushroom, pickled daikon + carrot, avocado mousse  
spiced chickpea, micro cilantro

**MEZZE PLATTER 25**  
harissa hummus, tzatziki, baba ganoush, garbanzo  
marinated olive, raw vegetables, grilled pita

**VEGAN CAESAR 18** DF+GF+NA+V  
baby kale, roasted cherry tomato, spiced chickpea  
roasted cashew 'parm', vegan caesar dressing  
| + 8 chicken caesar wrap

**TUNA MELT 23**  
smoked gouda, celery, sweetie drop peppers, red onion  
cornichon, grilled sourdough  
[ gluten free bread available upon request ]

**CHICKEN PROTEIN BOWL 26** DF+GF  
avocado, garbanzo, lentil, roasted cherry tomato  
patty pan squash, pickled daikon + carrot, chimichurri

**TBP CLASSIC BURGER 24**  
angus patty, cheddar cheese, pickle, lettuce, tomato  
red onion, special sauce, toasted brioche bun  
+ 3 avocado | + 3 bacon

**LIGHT BITES**  
3pm - 5pm

**DATE SHAKE 15**  
almond butter, almond milk, medjool dates, banana | + 2 espresso

**FROZEN GRAPES 12**

**VEGAN CAESAR 18** DF+GF+V  
baby kale, roasted cherry tomato, spiced chickpea, roasted cashew 'parm'  
vegan caesar dressing | + 8 chicken caesar wrap

**SOBA NOODLE SALAD 22**  
cucumber, daikon radish, carrot, black radish, basil  
tamarind vinaigrette

**MEZZE PLATTER 25**  
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

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.

# DINNER

5 - 9PM | 10PM FRI + SAT

## SHARED BITES + SALADS

### PICKLED & FERMENTED 16 <sup>DF+GF+V</sup>

seasonal vegetables [ served with grilled sourdough on the side ]

### HIBISCUS CURED SALMON BELLY 25 <sup>DF+GF</sup>

blue corn tostada, cara cara, pickled ramp, fresno, ponzu, calabrian chili oil

### CAPACHA 21

sweet corn pancake, halloumi, pimenton aioli, brown butter, marjoram, corn nuts

### MEZZE PLATTER 25

harissa hummus, tzatziki, baba ganoush, garbanzo, marinated olives raw vegetables, grilled pita

### GRILLED ARTICHOKE 25 <sup>GF</sup>

spicy zhug, spinach, green garlic, ricotta, grilled lemon

### BUTCHER'S BLOCK 25

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

### VEGAN CAESAR 18 <sup>DF+GF+NA+V</sup>

baby kale, roasted cherry tomato, spiced chickpea, roasted cashew 'parm', vegan caesar dressing

### WATERCRESS SALAD 18 <sup>GF+NA</sup>

pickled kohlrabi, pink lady apple, charred grape, marcona almond, beet labneh dressing

## MAINS

### GRILLED BROCCOLI + TABBOULEH 28 <sup>DF+GF+V</sup>

quinoa, persian cucumber, confit cherry tomato, mint, parsley, harissa cauliflower purée

### ROASTED CAULIFLOWER 32 <sup>DF+GF+V</sup>

green coconut curry, black garbanzo, chickpea mejadra, thai basil

### BLACKENED SALMON 39

[served with a spring pea salad], green bean, snap pea, watermelon radish, mint, dill, pea tendrils, koch kocha, grilled lemon

### PIMENTON GRILLED HALF CHICKEN 44

forbidden rice, aji amarillo, sautéed swiss chard, pickled turnip

### FENUGREEK CRUSTED NY STEAK 46

horseradish labneh, roasted beet purée, confit garlic, fried rosemary

## SIDES 9

### BATAT HARA <sup>GF</sup>

fingerlings, harissa, whipped feta

### MEJADRA

basmati rice, lentil

### FORBIDDEN RICE

### GINGER STEAMED RICE

### SEASONAL VEGETABLES

spicy zhug

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FRESH YOUNG COCONUT add rum + 8	15
AGUA FRESCA chefs selection	8
CHIA FRESCA chia seed, cucumber water, fresh lemon	9
LITTLE WEST FRESH PRESSED CLOVER kale, cucumber, celery, spinach, pear, cilantro mint, lime	16
LITTLE WEST FRESH PRESSED SUNRISE orange, carrot, coconut water, lemon, ginger, turmeric	16
‘DONT BE BITTER’ rotating bitter flavors served with sparkling water [choice of celery, cucumber, peach, or angostura]	6
<b>ZERO PROOF COCKTAILS</b>	<b>12</b>
SMOKEY optimist ‘smokey’, passionfruit, orange, cinnamon, agave	
BRIGHT optimist ‘bright’, cucumber, lemon, lavender, agave	
TURMERIC SPRITZ turmeric, lime, agave, ginger beer	
GRAPEFRUIT YUZU SMASH grapefruit, yuzu, fresh basil, agave	
THE ORCHARD sylva ‘orchard’, lemon, agave spiced apple [ras el hanout, cinnamon, anise]	
DESERT PUNCH hibiscus, pineapple, lime, cinnamon, agave	
<b>HOUSE COCKTAILS</b>	<b>15</b>
CENTUM GIMLET gin, centum herbis, elderflower, lime, simple	
SPICY HIBISCUS MARGARITA tequila, hibiscus + jalapeño, lime, agave	
GINGER TIDE light + dark rum, pineapple, orange, lime, agave ginger beer	
AMALFI TWIST michter’s rye, alloro [bayleaf], lemon, lime	
THE GATHERER mezcal, dry vermouth, carrot, lemon, honey, celery bitters	
POMEGRANATE JULEP bourbon, lemon, lavender, fresh mint, fresh pomegranate agave	
OAXACAN SOUR chamomile infused mezcal, lemon, egg white, agave	
DESIERTO APERITIVO vodka, prosecco, bordiga aperitivo, lime grapefruit, agave	
add cbd to any drink + 12	

## 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

## ROTATING POURS 14

*ask your server what we are pouring off menu!*

## BUBBLES

van hunks, sp. rosé [n/a, >0.5% alc.], south africa	15	60
pizzolato, prosecco, italy <sup>CO + V</sup>	16	64
apres sol, sparkling rosé, italy <sup>CO + S</sup>	16	64
perrier jouet, champagne, france	25	90

## WHITE + ROSÉ

field recordings, ‘shucks’ white blend, ca <sup>MI</sup>	15	60
lapis luna, sauvignon blanc, ca	15	60
le fraghe, rosé, italy <sup>CO</sup>	16	64
kc labs, chardonnay [unoaked], ca <sup>CO + MI + V</sup>	17	68
lubanzi, chenin blanc, south africa <sup>MI + S + V</sup>	17	68

## CHILLABLES

wild arc, ‘to eris’ cider [apples + quince], new york <sup>NAS</sup>	15	60
collestefano, ‘dry white wine’, italy	16	64
denny bini, ‘festa’ red lambrusco, italy <sup>CO</sup>	16	64
domaine rimbart, ‘cousin oscar’ chill. red, france <sup>CO</sup>	17	68
olivier pithon, muscat [skin contact], france <sup>BD + CO</sup>	18	72

## REDS

scions of sinai, pinotage, south africa <sup>CO + MI</sup>	16	64
los gauchos, cab franc [blend], argentina <sup>MI</sup>	16	64
kivestadt cellars, pinot noir, ca <sup>CO + MI + V</sup>	17	68
kumusha, cabernet sauvignon, south africa <sup>MI</sup>	17	68
centopassi, nero d’ avola, italy <sup>CO</sup>	18	72

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

walker brothers kombucha, nashville [n/a]	12
hitachino nest, yuzu lager, japan	12
las palmas brew., pilsner, palm springs	10
calidad, mexican style lager, santa barbara	10
almanac brewing, hazy ipa, alameda	10
estrella galicia, lager [0.0% alc.], spain	10