

## MINI BAR

### SNACKS

amazi dried pineapple <small>(MORINGA + HIBISCUS)</small>	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
quinoa crunch chocolate bar	10
wondersleep mushroom gummies	12

### DRINKS

coconut water	10
cold brew coffee	9
mt. valley sparkling water	9
mt. valley 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
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

\* served from 11am - 4pm

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

TBP BREAKFAST 21 <sup>DF + GF</sup>  
eggs, chicken apple sausage or bacon, potatoes, avocado, kale  
cherry tomato | + 2 grilled burrito

AVOCADO TOAST 20 <sup>DF + V</sup>  
smashed avocado, roasted cherry tomato, cucumber, calabrian chili oil  
balsamic vinaigrette (*gluten free bread available upon request*)

BRIOCHE FRENCH TOAST 20  
medjool date tahini, sautéed figs, sage maple syrup  
cardamom + brown butter labneh

MUSHROOM TOAST 22 <sup>NA</sup>  
soft poached egg, tamari crème fraîche, cascabel chili oil  
nigella seed, za'atar (*gluten free bread available upon request*)

STRAWBERRY + BURRATA TOAST 18  
mulberry jam, fresh mint (*gluten free bread available upon request*)

BAKED CHORIZO SCRAMBLE 20 <sup>DF + GF</sup>  
pamplona chorizo, wild arugula salad, cannellini beans, radish  
pickled red onion, harissa vinaigrette | + 2 grilled burrito

### DINNER 5pm - 8pm [9pm Friday & Saturday]

#### SHARED BITES

SAUTEED RAINBOW CHARD 16 <sup>DF + GF + V + NA</sup>  
romano beans, kaffir lime, cardamom, coconut yogurt, pomegranate  
lemon vinaigrette

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

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

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

BEET, BERRIES, & BURRATA 18 <sup>GF</sup>  
organic tri-colored quinoa, mustard frill, aged balsamic

GRILLED HALLOUMI 16 <sup>GF + NA</sup>  
cara cara, wild arugula, sumac pickled red onion, candied walnut

BUTTER LEAF SALAD 17 <sup>DF + GF + V</sup>  
asparagus, spring pea, nasturtium, green goddess vinaigrette

\* JICAMA TACOS 19 <sup>DF + GF + V</sup>  
braised 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

\* PANZANELLA 20  
burrata, asparagus, peas, plums, peaches, basil, heirloom tomato  
roasted cherry tomato, rosemary focaccia, fig + balsamic vinaigrette

\* ARUGULA + BASIL SALAD 18 <sup>DF + V</sup>  
couscous, cherry tomato, pickled watermelon radish, cucumber  
sumac red onion, pita crouton

\* CHICKEN PROTEIN BOWL 25 <sup>GF</sup>  
chermoula, avocado, garbanzo, pickled red cabbage + carrot  
cucumber, micro cilantro

\* TBP CLASSIC BURGER 23  
angus patty, cheddar cheese, pickle, lettuce, tomato, onion  
special sauce, l'artisan brioche bun  
+ 3 avocado | + 3 bacon

#### 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

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

**Two Bunch Palms adds a 5% 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 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