

MINI BAR

SNACKS

amazi dried pineapple [moringa + hibiscus]	10
love corn, corn nuts [sea salt]	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
walker brothers soda	8
cold brew coffee	9
water [sparkling OR still]	9
optimist amaro spritz [n/a]	10
aplos ume spritz [n/a]	12
aplos kola fashioned [n/a]	12
beer	8
the original southside, gin cocktail	12
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 ^{DF+GF+V}

seasonal vegetables [served with grilled sourdough on the side]

HIBISCUS CURED SALMON BELLY 25 ^{DF+GF}

blue corn tostada, cara cara, pickled ramp, fresno, ponzu, avocado crema, 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 ^{GF}

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

BUTCHER'S BLOCK 25

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

VEGAN CAESAR 18 ^{DF+GF+NA+V}

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

WATERCRESS SALAD 18 ^{GF+NA}

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

MAINS

GRILLED BROCCOLI + TABBOULEH 28 ^{DF+GF+V}

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

ROASTED CAULIFLOWER 32 ^{DF+GF+V}

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

BLACKENED SALMON 39 ^{DF+GF}

[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 ^{DF+GF}

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

FENUGREEK CRUSTED NY STEAK 46 ^{NA}

horseradish labneh, roasted beet purée, confit garlic, fried rosemary, za'atar

SIDES 9

BATAT HARA ^{GF}

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
ZERO PROOF COCKTAILS	12
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 QUIET STEEP sylva ‘orchard’, lemon, assam tea, vanilla	
DESERT PUNCH hibiscus, pineapple, lime, cinnamon, agave	
HOUSE COCKTAILS	15
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 15

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 ^{CO + V}	16 64
apres sol, sparkling rosé, italy ^{CO + S}	16 64
perrier jouet, champagne, france	25 90

WHITE + ROSÉ

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

CHILLABLES

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

REDS

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

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
hitachino nest, yuzu lager, japan	12
boomtown brewery, bad hombre mexican lager, L.A.	10
northcoast, lager, fort bragg	10
almanac brewing, hazy ipa, alameda	10
estrella galicia, lager [0.0% alc.], spain	10