

MINI BAR

SNACKS

amazi dried pineapple <small>(MORINGA + HIBISCUS)</small>	10
love corn, corn nuts <small>(SEA SALT)</small>	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!

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 16 ^{DF+GF+V}
chefs daily selection

SPIRULINA LABNEH BOWL 18 ^{GF+NA}
berries, grain-free granola, hemp heart, honey

ACAI BOWL 18 ^{DF+GF+NA+V}
berries, kiwi, 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

*** NY STEAK + EGGS 32** ^{DF}
fried eggs, chilled fingerling potatoes, urfa biber chili
oil, remoulade, fenugreek, crispy shallots

*** PERSIAN OMELETTE 21** ^{GF}
roasted roma tomato jam, spiced garbanzo, basil
pickled sumac red onion, labneh

TURKISH EGGS 20 ^{NA}
poached eggs, tzatziki, persian cucumber, fried sage
espelette chili oil, za'atar, grilled pita

BAGEL & LOX 23
everything bagel, caper berries, cucumber, tomato
red onion, arugula, whipped dill cream cheese

LABNEH ON TOAST 19
brown butter labneh, caramelized figs, pomegranate molasses
grain-free granola
[gluten free bread available upon request]

AVOCADO TOAST 21 ^{DF+V}
smashed avocado, roasted cherry tomato, cucumber
daikon sprouts, calabrian chili oil, balsamic vinaigrette
[gluten free bread available upon request]

GREEN GODDESS BOWL 22 ^{DF+GF}
poached egg, avocado, kale, green beans, cucumber
roasted cherry tomato, daikon radish, steamed okra
pickled sumac red onion, hemp hearts

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+V}
baby kale, roasted cherry tomato, spiced chickpea
vegan caesar dressing | + 8 chicken caesar wrap

FRISÉE + ARUGULA SALAD 20 ^{GF}
butternut squash, pink lady apple, pomegranate, goat cheese
puffed quinoa, apple cider vinaigrette

OYSTER SHAWARMA WRAP 22
pickled cabbage, butter leaf lettuce, tomato, spicy zhug
tzatziki, spiced french fries

CHICKEN PROTEIN BOWL 26 ^{DF+GF}
avocado, cannellini beans, lentils, okinawa sweet potato
roasted cherry tomato, pickled cabbage, chimichurri

CHICKEN KEFTA SANDWICH 24
chermoula, pickled cabbage, tomato, roasted garbanzo
shredded little gem, tzatziki, grilled torpedo roll

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

SPICED FRENCH FRIES 12 ^{DF}
black garlic aioli, crispy shallots

VEGAN CAESAR 18 ^{DF+GF+V}
baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing | + 8 chicken caesar wrap

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]
- BROCCOLIGAILAN 19** ^{DF+GF+NA+V} pickled sunchoke, pine nut dukkah, celery root purée, lemon vinaigrette
- BATAT HARA 15** ^{GF} fingerlings, harissa, whipped feta
- CAPACHA 20** 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
- HAMACHI CRUDO 24** ^{DF+GF+NA} blood orange, persimmon, honey dew, aleppo, coconut mojo de ajo
- COLD SMOKED SCALLOP 28** ^{GF} kumquat, pickled sweetie drop pepper, olive oil pearl, nasturtium, basil pistou
turmeric beurre blanc
- BUTCHER'S BLOCK 25** chef's choice of artisanal meats + cheeses, spreads, lavash
- VEGAN CAESAR 18** ^{DF+GF+V} baby kale, roasted cherry tomato, spiced chickpea, vegan caesar dressing
- WATERCRESS SALAD 18** ^{GF+NA} roasted romanesco, pickled kohlrabi, candy beet, marcona almond, beet labneh
miso butter vinaigrette
- GRILLED HALLOUMI 17** ^{GF+NA} cara cara, wild arugula, sumac pickled red onion, candied walnut
- ROASTED BEET SALAD 19** ^{DF+GF+NA+V} endive, squash blossom, pickled shallot, candied walnut, turmeric vinaigrette

MAINS

- OKINAWA SWEET POTATO + CURRY 32** ^{DF+GF+V}
heirloom carrot, mejadra, coconut curry
- ROASTED KABOCHA SQUASH 34** ^{DF+GF+V}
harissa pomodoro, spicy zhug, mint
- GRILLED BRANZINO 42** ^{GF}
fermented chinese green bean, ginger steamed rice, thai chili chimichurri, pink peppercorn veloute, fried sage
- FENUGREEK CRUSTED RACK OF LAMB 45** ^{GF+NA}
caramelized persimmon, forbidden rice, pickled watermelon radish, muhammara, pomegranate molasses
- PIMENTON GRILLED HALF CHICKEN 46** ^{GF+NA}
black garlic purée, yukon potato + leek gratin, pea tendrils
- BAHARAT CRUSTED SHORT RIB 51** ^{GF+NA}
butternut squash purée, demi glaze, chimichurri

SIDES 9

- ROASTED BRUSSELS** ^{DF+GF+V}
pomegranate, espelette chili oil, apple cider reduction
- MEJADRA**
basmati rice, lentil
- FORDBIDDEN 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 ORCHARD sylva ‘orchard’, lemon, agave spiced apple [ras el hanout, cinnamon, anise]	
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 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 ^{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
mas vino please, ‘sol y mar’ vermentino, ca	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

castellinuzza, chianti classico, italy	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

<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