

DINNER

6pm to 9pm

SHARED BITES

CRISPY ARTICHOKE HEARTS 18 ^{DF+GF+V}

black garlic aioli, fried garlic, ras el hanout, charred lemon

SPICY HASSELBACK BEET SALAD 18 ^{GF+NA}

beet, wild arugula, candied walnut, whipped ricotta cheese, koch kocha, sumac

VEGAN CAESAR 18 ^{DF+GF+V}

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

JICAMA TACOS 19 ^{DF+GF+V}

braised lion's mane mushroom, corn, pickled red onion, spiced chickpea, green onion, pipelchuma aioli

SALMON BELLY CRUDO 22 ^{DF+GF}

calabrian chili vinaigrette, pickled sunchoke, lime, olive oil pearl, granulated shallot, sea salt, micro basil

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

MAIN

COCONUT CURRY + CAULIFLOWER 24 ^{DF+GF+V}

fingerling, garbanzo, kaffir lime, sumac, basmati rice

SPRING PEA PAPPARDELLE 32 ^{NA}

spring pea ragu, pea shoot, preserved lemon, macadamia dukkah

ROASTED EGGPLANT 30 ^{GF}

pomegranate, pickled ramps, lemon labneh, harissa butter, mint, lotus root chip

CHERMOULA BLACKENED SALMON 38 ^{DF}

braised fennel, clementine, israeli couscous, broccoli rabe pesto, confit garlic

GOLDEN TURMERIC CHICKEN 36 ^{GF}

harissa braised cabbage, pea tendrils, blistered cherry tomato, turmeric + labneh sauce

10oz. PRIME NEWYORK STRIP 44 ^{DF+GF}

chimichurri, fries

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

ICE CREAM SANDWICH 12 ^{NA}

charred kings hawaiian bread, coconut cream gelato, toasted coconut

GELATO 12

assorted flavors

DF - DAIRY FREE GF - GLUTEN FREE V - VEGAN NA - NUT ALLERGY

Two Bunch Palms adds a 4% wellness surcharge that allows us to provide free healthcare coverage to our staff.