

DINNER
5PM-9PM | 10PM FRIDAY & SATURDAY

SHARED BITES

WILD MUSHROOM ARANCINI 18
harissa pomodoro, grana padano, za'atar, mâche

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

HAMACHI CRUDO 23 ^{DF + GF}
chilled beef consommé, pickled shitake mushroom, shallot
olive oil pearl, chermoula, micro basil

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

MUHAMMARA ROASTED LAMB CHOP 28 ^{DF + GF + NA}
pea tendrils & watercress salad, pickled red onion, mint chutney
almond gremolata

SOUP + SALAD

ROASTED CABBAGE 14 ^{GF}
turmeric labneh, blistered cherry tomato, escabeche

GOLDEN BEET SALAD 20 ^{GF + NA}
wood roasted beet, leek & yukon purée, pickled cranberry
turmeric vinaigrette, pepita gremolata

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

LITTLE GEM SALAD 17 ^{DF}
fuyu persimmon, pickled sunchoke, black radish
jalapeño + mint pesto, pita crouton

GRILLED HALLOUMI 16 ^{GF + NA}
cara cara, wild arugula, sumac pickled red onion, candied walnut

GREEN HARISSA CIOPINNO 22 ^{DF + SF}
shrimp, mussels, clams, blistered cherry tomato, clam wine
grilled pita

VEGAN VITALITY BROTH 18 ^{DF + GF + V}
canyon creek mushroom, leek, baby bok choy, lemongrass
kaffir lime, bean sprout, fresno chili, thai basil, rice

MAIN

OKINAWA SWEET POTATO + CURRY 28 ^{DF + GF + V} heirloom carrot, mejadra, coconut curry

OVEN BAKED ROMANESCO 26 ^{GF} celery root purée, brown butter labneh, pomegranate molasses

HEIRLOOM TOMATO PAPPARDELLE 32 blistered cherry tomato, roasted tomato, basil, garlic, vincotto balsamic, parmesan

ZA'ATAR CRUSTED STRIPED BASS 38 ^{DF + GF} grilled broccolini, black garlic purée, caramelized fig

HERB & CITRUS ROASTED CHICKEN 36 ^{GF} clementine beurre blanc, harissa roasted parsnip, cipolini onion

BAHARAT CRUSTED SHORT RIB 49 ^{GF + NA} charred seasonal vegetables, spicy zhug, compound butter, chimichurri

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

CHOCOLATE GANACHE CHEESECAKE 14 ^{NA} 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 4% wellness surcharge that allows us to provide free healthcare coverage to our staff.