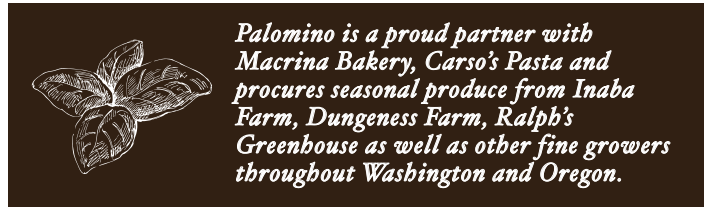


PALOMINO

RESTAURANT & BAR



STARTERS & SHAREABLES

CRAB & ARTICHOKE DIP | parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 15

TOMATO-BASIL BRUSCHETTA | Roma tomatoes, pesto, fresh basil, herb oil 10 veg

CALAMARI MISTO | artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 13

PROSCIUTTO & BURRATA WITH GRILLED ASPARAGUS | lemon vinaigrette, Pecorino Romano, 10 year balsamic, EVOO 12 gf

CRISPY "CAPRESE" | fried hand-pulled fresh mozzarella, herb breadcrumbs, housemade pesto, tomato jam, Pecorino Romano, micro basil 10 veg

CARAMELIZED CAULIFLOWER | fresh herbs, EVOO, herbed mascarpone 8 gf

BRUSSELS SPROUTS & PANCETTA | vanilla butter 9 gf

SICILIAN MEATBALLS | Pecorino Romano, fresh herb mix, pistachios 9

DINNER

SOUPS & SALADS

PORTABELLA MUSHROOM SOUP 8

CHEF'S SOUP OF THE DAY 7.5

ORGANIC FIELD GREENS | Cypress Grove chèvre, pumpkin seeds, EVOO 7.5 veg

CAESAR SALAD | parmesan, garlic croutons 8

CHARRED KALE SALAD | golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 8 gf/veg

POINT REYES FARMSTEAD BLUE CHEESE SALAD | romaine hearts, bacon, Roma tomatoes, toasted hazelnuts 8.5 gf

ENTREE SALADS

THE PALOMINO CHOP CHOP | smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette 9/17

MAPLE MARINATED CHICKEN SALAD | grilled chicken, warm pecan crusted blue cheese, organic mixed greens, romaine hearts, pears, candied pecans, maple vinaigrette 21 gf

SEAFOOD LOUIE SALAD | Dungeness crab, poached prawns, cucumber, avocado, asparagus, tomato, traditional dressing 24 gf

SAUTÉED PRAWNS & QUINOA BOWL | artichoke hearts, Kalamata olives, organic mixed greens, fresh tomato salsa, balsamic vinaigrette 19 gf

ARTISAN PIZZAS



All pizzas can be made on our housemade gluten free crust

FRESH ROMA & MOZZARELLA | housemade San Marzano marinara, fresh basil, shaved garlic 11 veg

INCREDIBLE PEPPERONI | aged mozzarella, housemade San Marzano marinara 12

HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM | aged mozzarella, red chili flakes, housemade San Marzano marinara 13

CAPICOLA | hand-pulled fresh mozzarella, caramelized onions, spicy roasted red peppers, Pecorino Romano, fresh basil, chili peppers 14

POLLO E SPINACI | organic rotisserie chicken, four cheese sauce, housemade smoked mozzarella, spinach, roasted peppers 14

GUANCIALE & TRUFFLE | hand-pulled fresh mozzarella, butter braised wild mushrooms, caramelized onions, shaved garlic, pickled red onions, fresh herbs 14

MEAT, POULTRY & SEAFOOD

BRAISED SHORT RIB | cauliflower mashed potatoes, grilled asparagus, butter braised mushrooms, smoked paprika, red wine braising reduction 27

PALOMINO BURGER* | all-natural hormone-free beef, chorizo, Cambozola, Dijonnaise, basil pesto, Macrina Sodo bun 16.5
gluten free bun available upon request

STEAK FRITES* | crisp herb thin fries, marinated roasted garlic, Dijonnaise 25 gf

GRILLED FILET MIGNON* | Point Reyes Farmstead blue cheese risotto cake, roasted seasonal mushrooms, crispy onion strings, cabernet demi-glace 37

CHICKEN MARSALA | roasted crimini mushrooms, sweet marsala sauce, fresh spaghetti "aglio e olio" 21

CHICKEN PARMESAN | housemade San Marzano marinara, fresh housemade mozzarella, Parmigiano Reggiano, fresh spaghetti "aglio e olio" 23

ORGANIC ROTISSERIE CHICKEN | cauliflower mashed potatoes, toasted shallots & garlic green beans, roasted chicken jus 25 gf

ASIAGO-ALMOND CRUSTED SCALLOPS | lemon asparagus risotto, toasted almonds, lemon beurre blanc 28

PRAWN SCAMPI | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 24

FRESH PASTA

Made with locally sourced pasta

RAGÙ DI CARNE | pappardelle, braised beef, red wine demi-glace, Parmigiano Reggiano, cream, burrata 21

BAKED FOUR CHEESE ROTINI | fontina, mozzarella, parmesan, asiago, mascarpone, toasted breadcrumbs 20 veg

PAPPARDELLE & MARSALA CREAM | fresh vegetables, roasted mushrooms, alfredo sauce, ricotta salata 19.5 veg

RIGATONI BOLOGNESE | housemade hot Italian sausage, San Marzano tomatoes, roasted red pepper cream, Grana Padano 21

FETTUCCHINE FRUTTI DI MARE | gluten-free pasta, prawns, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 23 gf

SPAGHETTI AMATRICIANA | San Marzano tomato sauce, guanciale, chili flakes, EVOO, ricotta salata 18.5



Manini's naturally gluten free pasta available upon request

PALOMINO INCLUDES A LIVING WAGE SERVICE CHARGE IN YOUR BILL TO OFFSET THE COST OF SEATTLE'S MINIMUM WAGE. THIS IS NOT A CHARGE FOR SERVICES PROVIDED.

AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE, OF WHICH 100% IS PAID TO THE SERVICE STAFF OF OUR GUESTS.

gf Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.
veg Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

* Steaks and roasts may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



CRAFTED

ITALIAN MANHATTAN | Old Overholt rye, Amaro Nonino, Antica Formula vermouth, orange bitters, Luxarado cherry 11

NEGRONI | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 10

ROB ROY | Cutty Sark Prohibition scotch, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters, Luxardo cherry 11

SAZERAC | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 12



CASK-AGED OLD FASHIONED | Old Forester bourbon, Solerno Blood Orange liqueur, cherry bitters, barrel-aged in-house for 30 days 12



MARTINIS

LAVENDER COSMO | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 10

GINGER-PEAR | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 11.5

LEMON DROP | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 11

SUPERNOVA | Grey Goose vodka, strawberry puree, prosecco float 12

PALOMINO MARTINI | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 11

HOUSE SPECIALTIES

SCRATCH MARGARITA | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 9.75

MOSCOW MULE | Smirnoff vodka, ginger beer, fresh lime 9.25

BLUEBERRY SMASH | Stoli Blueberi vodka, blueberries, fresh sweet & sour 9.5

LONG ISLAND ICED TEA | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 9.75

THE "ORIGINAL" MOJITO | Bacardi superior, muddled mint, lime, splash of soda 9.25

SPARKLING RASPBERRY MOJITO | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 9.75

PALOMINO BLOODY MARY | Stoli Hot Jalapeño vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 9.5

BEER

DRAUGHT

- MAC & JACK'S AMBER, Seattle, WA 5.2% ABV 5.95
- MANNY'S PALE ALE, Seattle, WA 5.4% ABV 5.95
- ELYSIAN ROTATING HANDLE, Seattle, WA 6.5
- NINKASI TOTAL DOMINATION IPA, Eugene, OR 6.7% ABV 6.5
- TRUMER PILS, Berkeley, CA 4.9% ABV 5.95
- LAGUNITAS IPA, Petaluma, CA 6.2% ABV 6.5
- STONE BREWING IPA, Escondido, CA 6.9% ABV 6.5
- DOG FISH HEAD 90 MIN IPA, Milton, DE 6.5
- 8.5% ABV Served as a 10 oz. pour in a snifter.
- COORS LIGHT, Golden, CO 4.2% ABV 5.25
- BLUE MOON, Golden, CO 5.75% ABV 5.95
- SAM ADAMS BOSTON LAGER, Boston, MA 4.9% ABV 5.95
- KONA BREWING LONGBOARD LAGER, Kona, HI 4.6% ABV 5.95
- KONA BREWING BIG WAVE GOLDEN ALE, Kona, HI 4.4% ABV 6.25

BOTTLED

- OMISSION GF, Portland, OR 5.95
- DESCHUTES BLACK BUTTE PORTER, Bend, OR 5.95
- BUD LIGHT, St. Louis, MO 5.25
- O'DOUL'S NON-ALCOHOLIC, St. Louis, MO 5.25
- ANGRY ORCHARD CRISP CIDER, Cincinnati, OH 5.75
- CORONA EXTRA, Mexico 5.75
- HEINEKEN, Holland 6.25
- AMSTEL LIGHT, Holland 5.95
- STELLA ARTOIS, Belgium 6.25
- GUINNESS STOUT, Ireland 6.25
- BECK'S NON-ALCOHOLIC, Germany 5.75

WINE BAR - WHITES

	6 oz.	
Nobilissima Prosecco DOC IT	10.5	40
Roederer Estate Brut Anderson Valley CA	12.95	50
VillaViva Rosé Côtes de Thau FR	7.95	30
Chateau Ste Michelle Dry Riesling Columbia Valley WA	7.5	28
Pierre Sparr Riesling Grande Réserve FR	11.5	44
Caposaldo Pinot Grigio Veneto IT	8.25	31
Acrobat King Estate Pinot Gris OR	9.95	38
Villa Maria Sauvignon Blanc Marlborough NZ	9.5	36
d'Arenberg The Hermit Crab Viognier Marsanne McLaren Vale SAUS	10.95	42
Palomino House White - Two Vines Chardonnay CA	7.95	30
Chateau Ste Michelle Chardonnay WA	9.25	35
St Francis Chardonnay Sonoma County CA	10.5	40
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5	56

WINE BAR - REDS

	6 oz.	
Chateau St Jean Pinot Noir CA	9.95	38
Nielson by Byron Pinot Noir Santa Barbara County CA	11.95	46
Erath Winery Resplendent Pinot Noir OR	13.5	52
Doña Paula Malbec ARG	8.25	31
Fontanafredda Briccotondo Barbera DOC IT	10.95	42
Drumheller Merlot Columbia Valley WA	8.95	34
Raymond R Collection Merlot CA	9.5	36
Charles & Charles Red Blend (Cab Sauv/Syrah) Columbia Valley WA	9.25	35
Palomino House Red - Avalon Cabernet Sauvignon CA	7.95	30
H3 Cabernet Sauvignon Columbia Valley WA	10.5	40
Joel Gott 815 Cabernet Sauvignon CA	12.95	50
Pahlmeyer Jayson Red Blend Napa Valley CA	17.95	72

BOTTLES

WHITES

Schramsberg Blanc de Noirs North Coast CA	68
Champagne Laurent-Perrier Brut NV FR	85
Coppo Moncalvina Moscato d'Asti IT	36
Cold Creek Riesling Ste Michelle Columbia Valley WA	35
Adelsheim Pinot Gris Willamette Valley OR	42
King Estate Pinot Gris OR	39
Caymus Conundrum White Blend CA	48
Stags' Leap Winery Viognier Napa Valley CA	52
Honig Sauvignon Blanc Napa Valley CA	39
Ferrari-Carano Fumé Blanc Sonoma County CA	48
Marlborough Estate Reserve Sauvignon Blanc Marlborough NZ	42
Craggy Range Sauvignon Blanc Te Muna Road Vineyard Martinborough NZ	46
Joseph Drouhin Chablis Domaine de Vaudon FR	48
Chateau Ste Michelle Chardonnay Canoe Ridge Vineyard WA	46
Kendall-Jackson Vintner's Reserve Chardonnay CA	39
La Crema Chardonnay Sonoma Coast CA	48
Hartford Court Vineyards Russian River Valley Chardonnay Sonoma CA	59
Jordan Chardonnay Russian River Valley CA	75
Flowers Chardonnay Sonoma Coast CA	78
Cakebread Cellars Chardonnay Napa Valley CA	89
Chateau Montelena Chardonnay Napa Valley CA	95

REDS

Ponzi Pinot Noir "Tavola" Willamette Valley OR	50
WillaKenzie Gisèle Pinot Noir Willamette Valley OR	60
King Estate Pinot Noir Willamette Valley OR	58
Cambria Benchbreak Pinot Noir Santa Maria Valley CA	49
Robert Mondavi Pinot Noir Carneros Napa Valley CA	58
Sonoma-Cutrer Pinot Noir Russian River Valley CA	65
Flowers Pinot Noir Sonoma Coast CA	85
Domaine Drouhin Pinot Noir Willamette Valley OR	95
High Note Malbec Uco Valley Mendoza ARG	38
Trivento Amado Sur Malbec Blend Mendoza ARG	42
Château du Caillau Malbec Cahors FR	36
Boomtown Dusted Valley Merlot Columbia Valley WA	38
Columbia Crest Grand Estates Merlot Columbia Valley WA	35
Clos du Bois Merlot Reserve Alexander Valley CA	49
Freemark Abbey Merlot Napa Valley CA	58
Villa Antinori Rosso Toscana IT	40
Niro Montepulciano d'Abruzzo IT	38
Edmeades Zinfandel Mendocino County CA	39
Seghesio "Old Vine" Zinfandel Sonoma County CA	76
Stags' Leap Winery Petite Sirah Napa Valley CA	85
Produttori del Barbaresco Barbaresco IT	75
Château Saint-André Corbin St Georges-St Émilion FR	52
Château Mongravey Margaux FR	76
Antinori Tenuta Guado al Tasso Il Bruciato Bolgheri IT	58
Conn Creek Herrick Red Blend Napa Valley CA	45
Spring Valley Vineyard Uriah Red Wine Walla Walla WA	86
Intrinsic Cabernet Sauvignon Columbia Valley WA	45
Three Rivers Winery Cabernet Sauvignon Columbia Valley WA	48
Chateau Ste Michelle Cold Creek Cabernet Sauvignon Columbia Valley WA	60
Katherine Goldschmidt Cabernet Sauvignon Crazy Creek Alexander Valley CA	39
Kenwood Cabernet Sauvignon Sonoma County CA	44
Rodney Strong Cabernet Sauvignon Alexander Valley CA	50
Mount Veeder Winery Cabernet Sauvignon Napa Valley CA	95
Jordan Cabernet Sauvignon Alexander Valley CA	125
Caymus Cabernet Sauvignon Napa Valley CA	185