

# PALOMINO

## RESTAURANT & BAR



Palomino is a proud partner with Panorama Bakery, Fiorello's Artisan Gelato and procures seasonal produce from local and regional growers

### STARTERS & SHAREABLES

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

**TOMATO-BASIL BRUSCHETTA** | Roma tomatoes, pesto, fresh basil, herb oil 9 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 7 gf

**BRUSSELS SPROUTS & PANCETTA** | vanilla butter 8 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** | 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

**ROQUEFORT 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, Panorama American bun 16.5  
gluten free bun available upon request

**STEAK FRITES\*** | crisp herb thin fries, marinated roasted garlic, Dijonnaise 24 gf

**GRILLED FILET MIGNON\*** | Roquefort blue cheese risotto cake, roasted seasonal mushrooms, crispy onion strings, cabernet demi-glace 36

**CHICKEN MARSALA** | roasted crimini mushrooms, sweet marsala sauce, fresh spaghetti "aglio e olio" 20

**CHICKEN PARMESAN** | housemade San Marzano marinara, fresh housemade mozzarella, Parmigiano Reggiano, fresh spaghetti "aglio e olio" 22

**ORGANIC ROTISSERIE CHICKEN** | cauliflower mashed potatoes, toasted shallots & garlic green beans, roasted chicken jus 23 gf

**ASIAGO-ALMOND CRUSTED SCALLOPS** | lemon asparagus risotto, toasted almonds, lemon beurre blanc 27

**PRAWN SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 23

### 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

**FETTUCCINE 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

We are participating in the Healthy San Francisco Program, providing health care benefits to all employees. A surcharge has been included in your bill that will offset a portion of that cost. For the ease of our guests, an 18% gratuity will be added to parties of 8 or more. 100% of this is paid directly 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.



### MARTINIS

- LAVENDER COSMO** | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 9.5
- VESPER** | Botanist gin, Grey Goose vodka, Lillet Blanc 10.5
- LEMON DROP** | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 11
- GINGER-PEAR** | Grey Goose La Poire, ginger liqueur, splash of triple sec 11
- SUPERNOVA** | Grey Goose vodka, strawberry puree, prosecco float 10

### CRAFT COCKTAILS

- ITALIAN MANHATTAN** | Old Overholt rye, Amaro Nonino, Antica Formula vermouth, orange bitters, Luxardo cherry 11
- ALBATROSS** | Woodford Reserve bourbon, Aperol, Amaro Nonino, lemon bitters 12
- 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 11.5

### HOUSE SPECIALTIES

- SCRATCH MARGARITA** | El Jimador tequila, triple sec, fresh lime juice, housemade margarita mix 9.75
- MOSCOW MULE** | Smirnoff vodka, ginger beer, fresh lime served in a traditional copper cup 8.75
- BLUEBERRY SMASH** | Stoli Blueberi vodka, blueberries, fresh sweet & sour 9
- LONG ISLAND ICED TEA** | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 9
- THE "ORIGINAL" MOJITO** | Bacardi superior, muddled mint, lime, splash of soda 8.75
- 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

### BEER

#### DRAUGHT

- ANCHOR STEAM**, San Francisco, CA 4.9% ABV
-  **SPEAKEASY BIG DADDY IPA**, San Francisco, CA 8.5% ABV *Served as a 10 oz. pour in a snifter.*
-  **STONE BREWING RUINATION DOUBLE IPA**, Escondido, CA 8.5% ABV *Served as a 10 oz. pour in a snifter.*
- LAGUNITAS IPA**, Petaluma, CA 6.2% ABV
- SIERRA NEVADA PALE ALE**, Chico, CA 5.6% ABV
- TRUMER PILS**, Berkeley, CA 4.9% ABV
- ELYSIAN FIELDS ROTATING HANDLE**, Seattle, WA
- WIDMER HEFEWEIZEN**, Portland, OR 4.9% ABV
- WIDMER ROTATING HANDLE**, Portland, OR
- DESCHUTES MIRROR POND PALE ALE**, Bend, OR 5% ABV
-  **DOGFISH HEAD 90 MIN IPA**, Milton, DE 8.5% ABV *Served as a 10 oz. pour in a snifter.*
- COORS LIGHT**, Golden, CO 4.2% ABV
- BLUE MOON**, Golden, CO 5.75% ABV
- SAM ADAMS ROTATING HANDLE**, Boston, MA
- KONA LONGBOARD LAGER**, Kona, HI 4.6% ABV
- STELLA ARTOIS**, Belgium 5% ABV

#### BOTTLED

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

### WINE BAR - WHITES

	6 oz.	
Ruffino <b>Prosecco</b> IT	10.5	40
Roederer Estate <b>Brut</b> Anderson Valley CA	12.95	50
VillaViva <b>Rosé</b> Côtes de Thau FR	7.5	28
Chateau Ste Michelle <b>Dry Riesling</b> Columbia Valley WA	7.5	28
Caposaldo <b>Pinot Grigio</b> Veneto IT	8.25	31
Acrobat King Estate <b>Pinot Gris</b> OR	9.95	38
Torres Verdeo <b>Verdejo</b> Rueda SP	8.75	33
St Hallett " <b>Poacher's Blend</b> " Barossa AUS ( <i>Sem/SB/Ries</i> )	8.5	32
Villa Maria <b>Sauvignon Blanc</b> Marlborough NZ	9.5	36
Benziger <b>Sauvignon Blanc</b> North Coast CA	10.95	40
Palomino House White - Belle Ambiance <b>Chardonnay</b> CA	7.5	28
Chateau Ste Michelle <b>Chardonnay</b> WA	9.25	35
St Francis <b>Chardonnay</b> Sonoma County CA	10.5	40
Sonoma-Cutrer <b>Chardonnay</b> Russian River Ranches CA	14.5	56

### WINE BAR - REDS

	6 oz.	
Chateau St Jean <b>Pinot Noir</b> CA	9.95	38
Nielson by Byron <b>Pinot Noir</b> Santa Barbara County CA	11.95	46
Erath <b>Pinot Noir</b> OR	13.5	52
Doña Paula <b>Malbec</b> ARG	7.95	30
Drumheller <b>Merlot</b> Columbia Valley WA	8.95	34
Château Mont-Redon Côtes du Rhône FR	11.95	46
Banfi Centine Rosso Toscana IT	9.25	35
Lapostolle <b>Carmenère</b> Cuvée Alexandre Apalta Vineyard CH	9.5	36
Pahlmeyer Jayson <b>Red Blend</b> Napa Valley CA	17.95	72
Palomino House Red - Avalon <b>Cabernet Sauvignon</b> CA	7.5	28
H3 <b>Cabernet Sauvignon</b> Columbia Valley WA	10.5	40
Joel Gott 815 <b>Cabernet Sauvignon</b> CA	12.95	50

### BOTTLES

#### WHITES

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

#### REDS

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