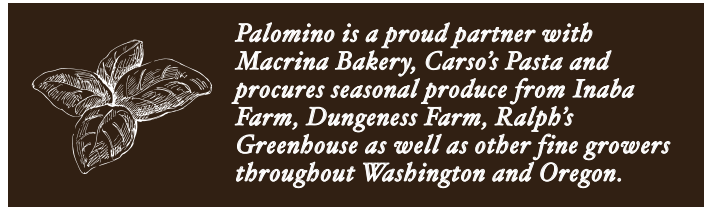


# PALOMINO

## RESTAURANT & BAR



### STARTERS & SHAREABLES

**CRAB & ARTICHOKE DIP** | parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 17

**CALAMARI MISTO** | artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 15

**TOMATO-BASIL BRUSCHETTA** | Roma tomatoes, pesto, fresh basil, herb oil 11 veg

**CRISPY "CAPRESE"** | fried hand-pulled fresh mozzarella, herb breadcrumbs, housemade pesto, tomato jam, Pecorino Romano, micro basil 12 veg

**BRUSSELS SPROUTS & PANCETTA** | vanilla butter 10 gf

**CARAMELIZED CAULIFLOWER** | fresh herbs, EVOO, herbed mascarpone 9 gf

**SICILIAN MEATBALLS** | Pecorino Romano, fresh herb mix, pistachios 10

### DINNER

### SOUPS & SALADS

**PORTABELLA MUSHROOM SOUP** 10

**CHEF'S SOUP OF THE DAY** 9

**ORGANIC FIELD GREENS** | Cypress Grove chèvre, pumpkin seeds, EVOO 8 veg

**CAESAR SALAD** | parmesan, garlic croutons 9

**CHARRED KALE SALAD** | golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 10 gf/veg

**POINT REYES FARMSTEAD BLUE CHEESE SALAD** | romaine hearts, bacon, Roma tomatoes, toasted hazelnuts 10 gf

### ENTREE SALADS

**THE PALOMINO CHOP CHOP** | smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette 12/19

**MAPLE MARINATED CHICKEN SALAD** | grilled chicken, warm pecan crusted blue cheese, organic mixed greens, romaine hearts, pears, candied pecans, maple vinaigrette 24 gf

**SEAFOOD LOUIE SALAD** | Dungeness crab, poached prawns, cucumber, avocado, asparagus, tomato, traditional dressing 28 gf

**SAUTÉED PRAWNS & QUINOA BOWL** | artichoke hearts, Kalamata olives, organic mixed greens, fresh tomato salsa, balsamic vinaigrette 24 gf

### ARTISAN PIZZAS



*All pizzas can be made on our housemade gluten free crust +2*

**FRESH ROMA & MOZZARELLA** | housemade San Marzano marinara, fresh basil, shaved garlic 14 veg

**INCREDIBLE PEPPERONI** | aged mozzarella, housemade San Marzano marinara 15

**HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM** | aged mozzarella, red chili flakes, housemade San Marzano marinara 16

**CAPICOLA** | hand-pulled fresh mozzarella, caramelized onions, spicy roasted red peppers, Pecorino Romano, fresh basil, chili peppers 17

**POLLO E SPINACI** | organic rotisserie chicken, four cheese sauce, housemade smoked mozzarella, spinach, roasted peppers 17

**GUANCIALE & TRUFFLE** | hand-pulled fresh mozzarella, butter braised wild mushrooms, caramelized onions, shaved garlic, pickled red onions, fresh herbs 17

### MEAT, POULTRY & SEAFOOD

**BRAISED SHORT RIB** | cauliflower mashed potatoes, grilled asparagus, butter braised mushrooms, smoked paprika, red wine braising reduction 29

**PALOMINO BURGER\*** | all-natural hormone-free beef, chorizo, Cambozola, Dijonnaise, basil pesto, Macrina Sodo bun 19  
*gluten free bun available upon request +2*

**STEAK FRITES\*** | crisp herb thin fries, marinated roasted garlic, Dijonnaise 29 gf

**GRILLED FILET MIGNON\*** | Point Reyes Farmstead blue cheese risotto cake, roasted seasonal mushrooms, crispy onion strings, cabernet demi-glace 39

**CHICKEN MARSALA** | roasted crimini mushrooms, sweet marsala sauce, fresh spaghetti "aglio e olio" 24

**CHICKEN PARMESAN** | housemade San Marzano marinara, fresh housemade mozzarella, Parmigiano Reggiano, fresh spaghetti "aglio e olio" 25

**ORGANIC ROTISSERIE CHICKEN** | cauliflower mashed potatoes, toasted shallots & garlic green beans, roasted chicken jus 27 gf

**ASIAGO-ALMOND CRUSTED SCALLOPS** | lemon asparagus risotto, toasted almonds, lemon beurre blanc 33

**PRAWN SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 29

### FRESH PASTA

*Made with locally sourced pasta*

**RAGÙ DI CARNE** | pappardelle, braised beef, red wine demi-glace, Parmigiano Reggiano, cream, burrata 24

**BAKED FOUR CHEESE ROTINI** | fontina, mozzarella, parmesan, asiago, mascarpone, toasted breadcrumbs 21 veg

**RIGATONI BOLOGNESE** | housemade hot Italian sausage, San Marzano tomatoes, roasted red pepper cream, Grana Padano 24

**FETTUCINE FRUTTI DI MARE** | gluten-free pasta, prawns, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 28 gf

**SPAGHETTI AMATRICIANA** | San Marzano tomato sauce, guanciale, chili flakes, EVOO, ricotta salata 21



*Manini's naturally gluten free pasta available upon request +2*

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.



## CRAFT COCKTAILS

**ITALIAN MANHATTAN** | Templeton rye, Amaro Nonino, Antica Formula vermouth, Luxardo cherry, orange bitters 12.5

**NEGRONI** | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 12.5

**SAZERAC** | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 13.5

**CASK-AGED OLD FASHIONED** | Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 13

## MARTINIS

**LAVENDER COSMO** | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 11

**LEMON DROP** | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 11.5

**GINGER-PEAR** | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 13.5

**SUPERNOVA** | Grey Goose vodka, strawberry puree, prosecco float 12.5

**PALOMINO MARTINI** | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Roquefort blue cheese stuffed olives or lemon twist 13.5

## HOUSE SPECIALTIES

**SCRATCH MARGARITA** | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 9.5

**PATRÓN MARGARITA** | Patrón Silver, Patrón Citrónge Orange liqueur, housemade margarita mix 14

**MOSCOW MULE** | Smirnoff vodka, ginger beer, fresh lime, served in a traditional copper cup 10

**LONG ISLAND ICED TEA** | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 11.5

**PEACH BELLINI SPRITZ** | Ketel One Botanical Peach & Orange Blossom vodka, Giffard Crème de Pêche de vigne liqueur, fresh lemon juice, honey syrup, Riesling, splash of soda 12

**SANGRIA BLANCO** | Sauvignon Blanc, Gran Gala, pineapple juice, ripe blueberries 10

**SANGRIA ROJO** | Merlot, Gran Gala, fresh orange juice, ripe blueberries 10

**PALOMINO BLOODY MARY** | Absolut Peppar vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 10.5

## TROPICAL & TIKI

**RICKHOUSE PUNCH** | Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11

**THE "ORIGINAL" MOJITO** | Bacardi Superior, muddled mint, lime, splash of soda 9.5

**SPARKLING RASPBERRY MOJITO** | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 10

## BEER

### DRAUGHT

#### 12<sup>TH</sup> ST. IPA

In collaboration with Ninkasi Brewing Company, Eugene, OR, Palomino is proud to present this custom India Pale Ale. 12<sup>th</sup> St. IPA is named after our sister restaurant Henry's 12<sup>th</sup> St. Tavern, in Portland, OR ABV 6.4% 7

MAC & JACK'S AMBER, Seattle, WA 5.8% ABV	6.5
MANNY'S PALE ALE, Seattle, WA 5.4% ABV	6.5
ELYSIAN SPACE DUST IPA, Seattle, WA 8.2% ABV	7.5
FREMONT INTERURBAN IPA, Seattle, WA 6.2% ABV	7
NINKASI PRISMATIC JUICY IPA, Eugene, OR 5.9% ABV	7
TRUMER PILS, Berkeley, CA 4.9% ABV	6.5
LAGUNITAS IPA, Petaluma, CA 6.2% ABV	7
COORS LIGHT, Golden, CO 4.2% ABV	6
BLUE MOON, Golden, CO 5.4% ABV	6.5
KONA LONGBOARD LAGER, Kona, HI 4.6% ABV	6.5
MODELO ESPECIAL, Mexico 4.4% ABV	6.5
STELLA ARTOIS, Belgium 5% ABV	7

### BOTTLED

DESCHUTES BLACK BUTTE PORTER, Bend, OR	6.5
BUD LIGHT, St. Louis, MO	6
MICHELOB ULTRA, St. Louis, MO	6
MARATHON BREWING CO. 26.2 BREW, Boston, MA	6.25
BON & VIV BLACK CHERRY SPIKED SELTZER (GF), Norwalk, CT	6.25
ANGRY ORCHARD CRISPIDER (GF), Cincinnati, OH	6.25
CORONA EXTRA, Mexico	6.25
GUINNESS STOUT, Ireland	7
HEINEKEN, Holland	7
PERONI, Italy	7
BECK'S NON-ALCOHOLIC, Germany	6.25

## WINE BAR - WHITES

	6 oz.	
Nobilissima Prosecco DOC IT	10.5	40
Roederer Estate Brut Anderson Valley CA	12.5	48
Champagne Laurent-Perrier La Cuvée Brut NV FR (187ml)	-	18
VillaViva Rosé Côtes de Thau FR	8.5	32
Tormaresca Calafuria Rosato Salento IGT IT	10	38
Chateau Ste Michelle Dry Riesling Columbia Valley WA	8	30
Palomino House White - Bollini Pinot Grigio Trentino DOC IT	8.5	32
Acrobat King Estate Pinot Gris OR	10.5	40
Villa Maria Sauvignon Blanc Marlborough NZ	9.5	36
Matanzas Creek Winery Sauvignon Blanc Sonoma CA	11	42
d'Arenberg The Hermit Crab Viognier Marsanne McLaren Vale SAUS	10.5	40
Chateau Ste Michelle Chardonnay WA	10	38
La Crema Chardonnay Sonoma Coast CA	12.5	48
Sonoma-Cutrer Chardonnay Russian River Ranches CA	14.5	56

## WINE BAR - REDS

	6 oz.	
Restaurants Unlimited Red by Tamarack Cellars Columbia Valley WA	14	46
Nielson by Byron Pinot Noir Santa Barbara County CA	12.5	48
Erath Winery Resplendent Pinot Noir OR	13.5	52
Doña Paula Malbec ARG	9	34
Bodegas CARO Aruma Malbec Mendoza ARG	11	42
Fontanafredda Briccotondo Barbera DOC IT	10.5	40
Drumheller Merlot Columbia Valley WA	9	34
Esk Valley Merlot/Cabernet Sauvignon NZ	12.5	48
Charles & Charles Red Blend (Cab Sauv/Syrah) Columbia Valley WA	10	38
Palomino House Red - Masciarelli Montepulciano d'Abruzzo IT	8.5	32
H3 Cabernet Sauvignon Columbia Valley WA	10	38
Joel Gott 815 Cabernet Sauvignon CA	13	50
Arrowood Cabernet Sauvignon Sonoma CA	16.5	64

## BOTTLES

### WHITES

Domaine Carneros Estate Brut Cuvée Carneros CA	60
Champagne Laurent-Perrier Brut NV FR	85
Champagne Laurent Perrier Cuvée Rosé NV FR	110
Coppo Moncalvina Moscato d'Asti IT	38
Eroica Riesling Columbia Valley WA	39
King Estate Pinot Gris OR	39
Trimbach Pinot Blanc Alsace FR	42
Torres Pazo das Bruxas Albariño Rías Baixas SP	36
Honig Sauvignon Blanc Napa Valley CA	39
Chalk Hill Estate Sauvignon Blanc Chalk Hill AVA CA	44
Craggy Range Sauvignon Blanc Te Muna Road Vineyard Martinborough NZ	48
Joseph Drouhin Chablis Domaine de Vaudon FR	50
Chateau Ste Michelle Chardonnay Canoe Ridge Vineyard WA	47
Diatom Chardonnay Bar M Santa Barbara County CA	50
Antinori Antica Chardonnay Napa Valley CA	52
Hartford Court Vineyards Russian River Valley Chardonnay Sonoma CA	61
Jordan Chardonnay Russian River Valley CA	75
Cakebread Cellars Chardonnay Napa Valley CA	90
Chateau Montelena Chardonnay Napa Valley CA	95
Jayson by Pahlmeyer Chardonnay Napa Valley CA	98

### REDS

MacMurray Estate Vineyards Pinot Noir Russian River Valley CA	38
Cambria Julia's Vineyard Pinot Noir Santa Maria Valley CA	48
Ponzi Pinot Noir "Tavola" Willamette Valley OR	53
WillaKenzie Gisèle Pinot Noir Willamette Valley OR	60
King Estate Pinot Noir Willamette Valley OR	62
Sonoma-Cutrer Pinot Noir Russian River Valley CA	68
Cakebread Cellars Two Creeks Pinot Noir Anderson Valley CA	95
Domaine Drouhin Pinot Noir Willamette Valley OR	95
Château du Caillau Malbec Cahors FR	36
Bodega Colomé Auténtico Malbec Salta ARG	55
Bodegas CARO Amancaya Malbec/Cabernet Sauvignon Mendoza ARG	39
Chateau Ste Michelle Indian Wells Merlot Columbia Valley WA	39
Boomtown Dusted Valley Merlot Columbia Valley WA	40
St Francis Merlot Sonoma County CA	42
Freemark Abbey Merlot Napa Valley CA	58
Villa Antinori Rosso Toscana IT	42
Nevio Montepulciano d'Abruzzo IT	38
Edmeades Zinfandel Mendocino County CA	40
Seghesio "Old Vine" Zinfandel Sonoma County CA	80
Stags' Leap Winery Petite Sirah Napa Valley CA	85
Produttori del Barbaresco Barbaresco IT	78
Château Saint-André Corbin St Georges-St Émilien FR	53
Château Mongravey Margaux FR	78
Antinori Tenuta Guado al Tasso Il Bruciato Bolgheri IT	60
Spring Valley Vineyard Uria Red Wine Walla Walla WA	88
Le Dix de Los Vascos Red Wine Colchagua CH	115
Barnard Griffin Cabernet Sauvignon Columbia Valley WA	35
Intrinsic Cabernet Sauvignon Columbia Valley WA	47
Chateau Ste Michelle Cold Creek Cabernet Sauvignon Columbia Valley WA	61
Katherine Goldschmidt Cabernet Sauvignon Crazy Creek Alexander Valley CA	41
Rodney Strong Cabernet Sauvignon Alexander Valley CA	52
Meyer Family Cellars Cabernet Sauvignon Oakville CA	85
Mark Ryan Winery Dead Horse Cabernet Sauvignon Red Mountain WA	110
Jordan Cabernet Sauvignon Alexander Valley CA	125
Caymus Cabernet Sauvignon Napa Valley CA	185