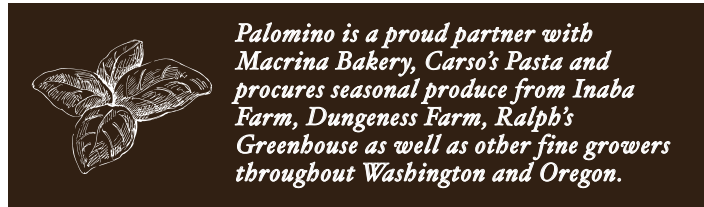


PALOMINO

RESTAURANT & BAR



STARTERS & SHAREABLES

- CRAB & ARTICHOKE DIP** | parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 16.5
- CALAMARI MISTO** | artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 15
- TOMATO-BASIL BRUSCHETTA** | Roma tomatoes, pesto, fresh basil, herb oil 10.5 veg
- CRISPY "CAPRESE"** | fried hand-pulled fresh mozzarella, herb breadcrumbs, housemade pesto, tomato jam, Pecorino Romano, micro basil 11 veg
- BRUSSELS SPROUTS & PANCETTA** | vanilla butter 10 gf
- CARAMELIZED CAULIFLOWER** | fresh herbs, EVOO, herbed mascarpone 9 gf
- PROSCIUTTO & BURRATA WITH GRILLED ASPARAGUS** | lemon vinaigrette, Pecorino Romano, 10 year balsamic, EVOO 14 gf
- SICILIAN MEATBALLS** | Pecorino Romano, fresh herb mix, pistachios 10

DINNER

SOUPS & SALADS

- PORTABELLA MUSHROOM SOUP** 9
- CHEF'S SOUP OF THE DAY** 8
- ORGANIC FIELD GREENS** | Cypress Grove chèvre, pumpkin seeds, EVOO 8 veg
- CAESAR SALAD** | parmesan, garlic croutons 8.5
- CHARRED KALE SALAD** | golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 9 gf/veg
- POINT REYES FARMSTEAD BLUE CHEESE SALAD** | romaine hearts, bacon, Roma tomatoes, toasted hazelnuts 9 gf

ENTREE SALADS

- THE PALOMINO CHOP CHOP** | smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette 11/18
- MAPLE MARINATED CHICKEN SALAD** | grilled chicken, warm pecan crusted blue cheese, organic mixed greens, romaine hearts, pears, candied pecans, maple vinaigrette 23 gf
- SEAFOOD LOUIE SALAD** | Dungeness crab, poached prawns, cucumber, avocado, asparagus, tomato, traditional dressing 27 gf
- SAUTÉED PRAWNS & QUINOA BOWL** | artichoke hearts, Kalamata olives, organic mixed greens, fresh tomato salsa, balsamic vinaigrette 21 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 13 veg
- INCREDIBLE PEPPERONI** | aged mozzarella, housemade San Marzano marinara 14
- HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM** | aged mozzarella, red chili flakes, housemade San Marzano marinara 15
- CAPICOLA** | hand-pulled fresh mozzarella, caramelized onions, spicy roasted red peppers, Pecorino Romano, fresh basil, chili peppers 16
- POLLO E SPINACI** | organic rotisserie chicken, four cheese sauce, housemade smoked mozzarella, spinach, roasted peppers 16
- GUANCIALE & TRUFFLE** | hand-pulled fresh mozzarella, butter braised wild mushrooms, caramelized onions, shaved garlic, pickled red onions, fresh herbs 16

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 18.5
gluten free bun available upon request +2
- STEAK FRITES*** | crisp herb thin fries, marinated roasted garlic, Dijonnaise 27 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" 23
- 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 32
- PRAWN SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 27

FRESH PASTA

Made with locally sourced pasta

- RAGÙ DI CARNE** | pappardelle, braised beef, red wine demi-glace, Parmigiano Reggiano, cream, burrata 23
- 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 23
- FETTUCCHINE FRUTTI DI MARE** | gluten-free pasta, prawns, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 27 gf
- SPAGHETTI AMATRICIANA** | San Marzano tomato sauce, guanciale, chili flakes, EVOO, ricotta salata 19



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 | Templeton rye, Amaro Nonino, Antica Formula vermouth, orange bitters, Luxarado cherry 12

NEGRONI | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 11

ROB ROY | Monkey Shoulder scotch, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters, Luxardo cherry 12

SAZERAC | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 13



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



MARTINIS

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

GINGER-PEAR | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 12.5

LEMON DROP | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 12

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

PALOMINO MARTINI | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 13

HOUSE SPECIALTIES

SCRATCH MARGARITA | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 11

MOSCOW MULE | Smirnoff vodka, ginger beer, fresh lime 10

BLUEBERRY SMASH | Stoli Blueberi vodka, blueberries, fresh sweet & sour 10.5

LONG ISLAND ICED TEA | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 11

THE "ORIGINAL" MOJITO | Bacardi superior, muddled mint, lime, splash of soda 10

SPARKLING RASPBERRY MOJITO | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 11

PALOMINO BLOODY MARY | Stoli Hot Jalapeño vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 10.5

BEER

DRAUGHT

- MAC & JACK'S AMBER, Seattle, WA 5.8% ABV 6.5
- MANNY'S PALE ALE, Seattle, WA 5.4% ABV 6.5
- ELYSIAN ROTATING HANDLE, Seattle, WA 6.95
- ELYSIAN SPACE DUST IPA, Seattle, WA 6.95
- 8.2% ABV Served as a 10 oz. pour in a snifter.*
- FREMONT INTERURBAN IPA, Seattle, WA 6.2% ABV 6.95
- NINKASI PRISMATIC JUICY IPA, Eugene, OR 5.9% ABV 6.95
- TRUMER PILS, Berkeley, CA 4.9% ABV 6.5
- LAGUNITAS IPA, Petaluma, CA 6.2% ABV 6.95
- STONE BREWING IPA, Escondido, CA 6.9% ABV 6.95
- COORS LIGHT, Golden, CO 4.2% ABV 5.95
- BLUE MOON, Golden, CO 5.4% ABV 6.5
- KONA BREWING LONGBOARD LAGER, Kona, HI 4.6% ABV 6.5
- STELLA ARTOIS, Belgium 5% ABV 6.95

BOTTLED

- OMISSION GF, Portland, OR 6.5
- DESCHUTES BLACK BUTTE PORTER, Bend, OR 6.5
- BUD LIGHT, St. Louis, MO 5.95
- MICHELOB ULTRA, St. Louis, MO 5.95
- ANGRY ORCHARD CRISP CIDER, Cincinnati, OH 6.25
- CORONA EXTRA, Mexico 6.25
- GUINNESS STOUT, Ireland 6.95
- HEINEKEN, Holland 6.95
- AMSTEL LIGHT, Holland 6.5
- BECK'S NON-ALCOHOLIC, Germany 6.25

WINE BAR - WHITES

	6 oz.	
Nobilissima Prosecco DOC IT	10.95	42
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 WA	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	9.75	37
Charles & Charles Red Blend (Cab Sauv/Syrah) Columbia Valley WA	9.95	38
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	18.5	72

BOTTLES

WHITES

Schramsberg Blanc de Noirs North Coast CA	68
Champagne Laurent-Perrier Brut NV FR	85
Coppo Moncalvina Moscato d'Asti IT	38
Cold Creek Riesling Ste Michelle Columbia Valley WA	35
King Estate Pinot Gris OR	39
Caymus Conundrum White Blend CA	50
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	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
Kendall-Jackson Vintner's Reserve Chardonnay CA	39
La Crema Chardonnay Sonoma Coast CA	48
Hartford Court Vineyards Russian River Valley Chardonnay Sonoma CA	61
Jordan Chardonnay Russian River Valley CA	75
Flowers Chardonnay Sonoma Coast CA	78
Cakebread Cellars Chardonnay Napa Valley CA	90
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	67
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	40
Columbia Crest Grand Estates Merlot Columbia Valley WA	35
Clos du Bois Merlot Reserve Alexander Valley CA	51
Freemark Abbey Merlot Napa Valley CA	58
Villa Antinori Rosso Toscana IT	40
Niro 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	77
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
Conn Creek Herrick Red Blend Napa Valley CA	45
Spring Valley Vineyard Uriah Red Wine Walla Walla WA	88
Intrinsic Cabernet Sauvignon Columbia Valley WA	47
Three Rivers Winery Cabernet Sauvignon Columbia Valley WA	48
Chateau Ste Michelle Cold Creek Cabernet Sauvignon Columbia Valley WA	61
Katherine Goldschmidt Cabernet Sauvignon Crazy Creek Alexander Valley CA	41
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