

# PALOMINO

RESTAURANT & BAR

LUNCH

## STARTERS & SHAREABLES

**CRAB & ARTICHOKE DIP** | parmesan, onions, herb breadcrumbs, 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

## 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

**PIZZA INSALATA** | add organic greens tossed in housemade balsamic dressing with Grana Padano to any pizza +2

## SANDWICHES

Served with crisp herb thin fries

**TURKEY, BACON AND BLUE CHEESE PANINI** | smoked turkey, blue cheese, crisp bacon, vine-ripened tomato 15.5

**ORGANIC ROTISSERIE CHICKEN PANINI** | pepper bacon, lacinato kale, smoked mozzarella, roasted red peppers, Pecorino Romano 16

**FOUR CHEESE PANINI** | smoked mozzarella, provolone, fontina, Pecorino Romano, tomato jam 14 veg

**ITALIAN CHARCUTERIE PANINI** | Capicola, fennel salami, soppressata, provolone, Roma tomatoes, romaine, garlic aioli 16.5

## MEAT, POULTRY & SEAFOOD

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

**PALOMINO BURGER\*** | all-natural hormone-free beef, chorizo, Cambozola, Dijonnaise, basil pesto, Macrina SODO bun 17 *Gluten free bun available upon request +2*

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

**ORGANIC ROTISSERIE CHICKEN** | cauliflower mashed potatoes, toasted garlic green beans, roasted chicken jus 19 *-your choice of white or dark meat- gf*

**ASIAGO-ALMOND CRUSTED SCALLOPS** | lemon asparagus risotto, toasted almonds, lemon beurre blanc 29

**PRAWN SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 25

## STARTER 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 & BOWLS

**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 22 gf

**SEAFOOD LOUIE SALAD** | Dungeness crab, poached prawns, cucumber, avocado, asparagus, tomato, traditional dressing 27 gf

**MEDITERRANEAN POWER BOWL** | organic rotisserie chicken, housemade pesto, farro, organic mixed greens, tomato-feta relish 19

**SAUTÉED PRAWNS & QUINOA BOWL** | artichoke hearts, Kalamata olives, organic mixed greens, fresh tomato salsa, balsamic vinaigrette 21 gf

## FRESH PASTA

Made with locally sourced pasta

**RAGÙ DI CARNE** | pappardelle, braised beef, red wine demi-glace, Parmigiano Reggiano, cream, burrata 22

**BAKED FOUR CHEESE ROTINI** | fontina, mozzarella, parmesan, asiago, mascarpone, toasted breadcrumbs 19 veg

**RIGATONI BOLOGNESE** | housemade hot Italian sausage, San Marzano tomatoes, roasted red pepper cream, Grana Padano 22

**FETTUCCINE FRUTTI DI MARE** | gluten-free pasta, prawns, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 25 gf

**SPAGHETTI AMATRICIANA** | San Marzano tomato sauce, guanciale, chili flakes, EVOO, ricotta salata 18

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



## LUNCH COMBOS

SOUP AND SALAD 14

HALF SANDWICH WITH SOUP OR SALAD 15

PASTA WITH SOUP OR SALAD 16

**PANINIS** | TURKEY, BACON AND BLUE CHEESE | ITALIAN CHARCUTERIE | FOUR CHEESE | ORGANIC ROTISSERIE CHICKEN

**SALADS** | ORGANIC FIELD GREENS | CAESAR | POINT REYES FARMSTEAD BLUE CHEESE | CHARRED KALE SALAD | CHOP CHOP (+1)

**SOUPS** | PORTABELLA MUSHROOM SOUP | CHEF'S SOUP OF THE DAY

**FRESH PASTA** | BAKED FOUR CHEESE ROTINI | RIGATONI BOLOGNESE | SPAGHETTI AMATRICIANA

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.

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.



## ALCOHOL FREE BEVERAGES

ICED TEA (free refills)	4.5
LEMONADE (free refills)	4.5
STRAWBERRY LEMONADE (free refills)	5
SAN PELLEGRINO natural, aranciata or limonata	4.5
STRAWBERRY-BASIL ANTIOXIDANT REFRESHER 100% cranberry juice, agave syrup	7
RED BULL ENERGY DRINK original, sugarfree, tropical, orange	4.5
SOFT DRINKS	3.95
CUSTOM BLEND ORGANIC COFFEE	3.75
DECAF	3.75
MIGHTY LEAF TEAS	3.75

Palomino proudly serves  products

## 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



Palomino is a proud partner with Macrina Bakery, Carso's Pasta and procures seasonal produce from Inaba Farm, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon.

## GLASS WINES

### WHITES

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

### REDS

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

## 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 CRISP CIDER (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

