

CRAFT COCKTAILS

ITALIAN MANHATTAN | Templeton rye, Amaro Nonino, Antica Formula vermouth, Luxardo cherry, orange bitters 13

NEGRONI | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 13

SAZERAC | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 14

CASK-AGED OLD FASHIONED | Old Forester bourbon & Solerno Blood Orange liqueur barrel-aged in-house for 30 days, cherry bitters 13.5

MARTINIS

LAVENDER COSMO | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 11.5

GINGER-PEAR | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 14

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

SUPERNOVA | Grey Goose vodka, strawberry puree, prosecco float 13

PALOMINO MARTINI | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Roquefort blue cheese stuffed olives or lemon twist 14

HOUSE SPECIALTIES

SCRATCH MARGARITA | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 10

PATRÓN MARGARITA | Patrón Silver, Patrón Citrónge Orange liqueur, housemade margarita mix 14.5

MOSCOW MULE | Smirnoff vodka, ginger beer, fresh lime, served in a traditional copper cup 10.5

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 12.5

SANGRIA BLANCO | Sauvignon Blanc, Gran Gala, pineapple juice, ripe blueberries 10.5

SANGRIA ROJO | Merlot, Gran Gala, fresh orange juice, ripe blueberries 10.5

PALOMINO BLOODY MARY | Absolut Peppar vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 11

TROPICAL & TIKI

RICKHOUSE PUNCH | Jack Daniel's Rye, Aperol, pineapple juice, grenadine, ginger beer, maraschino cherry 11.5

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

SPARKLING RASPBERRY MOJITO | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 10.5

LIQUOR

VODKA

ABSOLUT
ABSOLUT CITRON
ABSOLUT MANDRIN
ABSOLUT PEPPAR
FINLANDIA GRAPEFRUIT
GREY GOOSE
GREY GOOSE LA POIRE
KETEL ONE
KETEL ONE CITROEN
KETEL ONE BOTANICAL
PEACH & ORANGE BLOSSOM
REYKA
SMIRNOFF
STOLICHNAYA
TITO'S HANDMADE

TEQUILA

CAZADORES REPOSADO
DON JULIO SILVER
EL JIMADOR
HERRADURA SILVER
MILAGRO SILVER
PATRÓN SILVER
PATRÓN REPOSADO
PATRÓN AÑEJO
SAUZA BLUE SILVER

RUM

BACARDI AÑEJO CUATRO
BACARDI SUPERIOR
CAPTAIN MORGAN SPICED
CRUZAN HURRICANE
CRUZAN RASPBERRY
MALIBU COCONUT
MT. GAY ECLIPSE
MT. GAY BLACK BARREL
MYERS'S DARK

CORDIALS & LIQUEURS

AMARO AVERNA SICILIANO
AMARO NONINO
ANTICA FORMULA VERMOUTH
APEROL
BAILEYS IRISH CREAM
CAMPARI | CARAVELLA LIMONCELLO
CHAMBORD
COINTREAU
BOLS SOUR APPLE PUCKER
BOLS WATERMELON PUCKER
BOLS TRIPLE SEC
DISARONNO AMARETTO
DRAMBUË
FERNET-BRANCA
FRANGELICO
GIFFARD CRÈME DE PÊCHE DE VIGNE
GIFFARD CRÈME DE VIOLETTE
GIFFARD ELDERFLOWER
GODIVA DARK CHOCOLATE
GRAN GALA | GRAND MARNIER
JAGERMEISTER | KAHLÚA
MIDORI | RUMPLEMINZE
PATRÓN CITRÓNGE
SAMBUCA ROMANA
SOLERNO BLOOD ORANGE LIQUEUR
SOUTHERN COMFORT
ST. GEORGE ABSINTHE
ST. GERMAIN
TIA MARIA COFFEE
TUACA

The
EVERYDAY
HAPPY HOUR
FROM

..... 3:00 - Close

FOOD SPECIALS

WICKED CHICKPEAS

crispy fried, crunchy capers, smoked paprika 4 gf/veg

PORTABELLA MUSHROOM SOUP 5

TRUFFLED MATCHSTICK FRIES

whole grain Dijon aioli 6 gf/veg

CHARRED KALE SALAD

golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 8 gf/veg

CARAMELIZED CAULIFLOWER

fresh herbs, EVOO, herbed mascarpone 7 gf

GLUTEN FREE WILD MUSHROOM RAVIOLI

Gorgonzola cream, roasted mushrooms, toasted hazelnuts, truffle oil 8 gf/veg

TOMATO-BASIL BRUSCHETTA

Roma tomatoes, pesto, fresh basil 8 veg

BRUSSELS SPROUTS & PANCETTA

vanilla butter 8 gf

TRUE COD & FRITES

herb breadcrumbs, housemade artichoke tartar 9

SICILIAN MEATBALLS

Pecorino Romano, fresh herb mix, pistachios 9

POTATOES GORGONZOLA

Seasoned Waffle Fries, Creamy Gorgonzola Sauce 11 veg

PUBLIC HOUSE BURGER*

all-natural hormone-free beef, smoked mozzarella, arugula, tomatoes, whole grain Dijon aioli, rémoulade, herb fries 12

CALAMARI MISTO

artichokes, zucchini, squash, housemade artichoke tartar, marinara 12

CRAB & ARTICHOKE DIP

parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 13



SELECTION OF FRESHLY MADE GELATO, TOASTED BISCOTTI 5

ARTISAN PIZZAS



Featuring the freshest ingredients on a crisp brick-oven charred crust

FRESH ROMA & MOZZARELLA 10 veg

INCREDIBLE PEPPERONI 11

HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM 12

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



\$7

STIMSON ESTATE CELLARS chardonnay or red blend

\$8

CHATEAU STE MICHELLE chardonnay, WA

DOÑA PAULA malbec, ARG

\$8

HIBISCUS MARGARITA tequila, hibiscus, fresh lime, house margarita mix

COCKTAILS

ELDERFLOWER GREYHOUND

house-infused vodka, Giffard elderflower liqueur, grapefruit & orange juices

SOUTHERN SOUR

whiskey, Southern Comfort, fresh lemon & lime sour, Angostura bitters

BASIL GIMLET

gin, fresh lime sour, fresh basil

CLASSIC MOJITO

rum, muddled mint, lime, splash of soda

CRAFT COCKTAILS



CAPTAIN MORGAN'S DARK & STORMY

ginger beer, Angostura bitters, fresh lime

BUFFALO TRACE MANHATTAN

sweet vermouth, Gran Gala, orange bitters

KETEL ONE COSMO

triple sec, cranberry juice, fresh lime

SAUZA BLUE SILVER CADILLAC MARGARITA

Gran Gala, house margarita mix, fresh lime

\$1 OFF ALL DRAFTS

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.

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.

An 18% gratuity will be added to parties of 8 or more, of which 100% is paid to the service staff of our guests.

#palominosanfrancisco

LIQUOR

BRANDY & COGNAC

- CHRISTIAN BROTHERS
- COURVOISIER VS
- COURVOISIER VSOP
- COURVOISIER XO
- HENNESSY VS
- RÉMY MARTIN VSOP

PORT

- GRAHAM'S SIX GRAPES
- GRAHAM'S 10 YR TAWNY
- GRAHAM'S 20 YR TAWNY

SINGLE MALT SCOTCH

- HIGHLANDS MALTS
- BALVENIE 12 YR DOUBLEWOOD
- THE GLENLIVET 12 YR
- GLENMORANGIE "THE ORIGINAL"
- THE MACALLAN 12 YR
- THE MACALLAN 18 YR
- OBAN 14 YR

- ISLAY MALTS
- LAGAVULIN
- LAPHROAIG 10 YR

SCOTCH BLENDS

- CHIVAS 12 YR
- CUTTY SARK
- DEWAR'S WHITE LABEL
- JOHNNIE WALKER BLACK
- MONKEY SHOULDER

WHISKEY

- BUSHMILLS
- CANADIAN CLUB
- CROWN ROYAL
- GENTLEMAN JACK
- JACK DANIEL'S
- JACK DANIEL'S SINGLE-BARREL
- JAMESON
- SEAGRAM'S 7
- BULLEIT RYE
- JACK DANIEL'S RYE
- JIM BEAM RYE
- TEMPLETON RYE
- WOODFORD RESERVE RYE

BOURBON

- BAKER'S
- BASIL HAYDEN'S
- BLANTON'S
- BOOKER NOE'S
- BUFFALO TRACE
- BULLEIT
- JIM BEAM
- KNOB CREEK
- MAKER'S MARK
- OLD FORESTER
- WILD TURKEY 101
- WOODFORD RESERVE

GIN

- BEEFEATER
- BOMBAY
- BOMBAY SAPPHIRE
- BOTANIST
- HENDRICK'S
- TANQUERAY
- TANQUERAY NO. 10

GLASS WINES



6 oz.

WHITES

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

REDS

- Restaurants Unlimited **Red** by Tamarack Cellars 14
- Columbia Valley WA
- Nielson by Byron **Pinot Noir** 12.5
- Santa Barbara County CA
- 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) 10
- Columbia Valley WA
- Palomino House Red - Masciarelli **Montepulciano** 8.5
- d'Abruzzo IT
- H3 **Cabernet Sauvignon** Columbia Valley WA 10
- Joel Gott 815 **Cabernet Sauvignon** CA 13
- Arrowood **Cabernet Sauvignon** Sonoma CA 16.5

BEER

DRAUGHT

12TH ST. IPA

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

- ANCHOR STEAM, San Francisco, CA 4.9% ABV 6.5
- DRAKE'S 1500 PALE ALE, San Leandro, CA 5.5% ABV 7
- SIERRA NEVADA HAZY LITTLE THING IPA, Chico, CA 6.7% ABV 7
- FIRESTONE WALKER 805, Paso Robles, CA 4.7% ABV 7
- EAST BROTHER GOLD IPA, Richmond, CA 7.3% ABV 7
- STONE BREWING IPA, Escondido, CA 6.9% ABV 7
- LAGUNITAS IPA, Petaluma, CA 6.2% ABV 7
- LAGUNITAS SUMPIN' EASY PALE ALE, Petaluma, CA 6.2% ABV 6.5
- TRUMER PILS, Berkeley, CA 4.9% ABV 6.5
- ELYSIAN SPACE DUST IPA, Seattle, WA 8.2% ABV 7.5
- COORS LIGHT, Golden, CO 4.2% ABV 6
- BLUE MOON, Golden, CO 5.4% ABV 6.5
- MODELO ESPECIAL, Mexico 4.4% ABV 6.5
- DOGFISH HEAD 90 MIN IPA, Milton, DE 8.5% ABV 7.5
- 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
- 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