

PALOMINO

RESTAURANT & BAR

BRUNCH

STARTERS & SHAREABLES

- FRESH BERRY PARFAIT** | organic vanilla yogurt, gluten free granola 9 gf/veg
- 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 & PASTA

- PALOMINO BURGER*** | all-natural hormone-free beef, chorizo, Cambozola, Dijonnaise, basil pesto, freshly baked bun 17
Gluten free bun available upon request +2
- STEAK FRITES*** | crisp herb thin fries, marinated roasted garlic, Dijonnaise 25 gf
- ORGANIC ROTISSERIE CHICKEN** | cauliflower mashed potatoes, toasted garlic green beans, roasted chicken jus 19 *-your choice of white or dark meat- gf*
- 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

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

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.

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



STARTER SOUPS & SALADS

- PORTABELLA MUSHROOM SOUP** 10
- CHEF'S SOUP OF THE DAY** 9
- ORGANIC FIELD GREENS** | 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
- ROQUEFORT 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

BRUNCH PLATES

All egg dishes come with a choice of Herb Parmesan or Mushrooms & Caramelized Onion potatoes, fresh fruit and brioche toast

- FARM FRESH EGGS ANY STYLE*** | two eggs, breakfast potatoes, choice of smoked bacon, Aidells chicken apple sausage or pork sausage patty 14
- CLASSIC EGGS BENEDICT*** | Canadian bacon, poached eggs, housemade hollandaise, breakfast potatoes 15
- SMOKED BACON & CHEDDAR OMELET*** | crisp smoked bacon, cheddar cheese, fresh herbs, breakfast potatoes 14
- MARKET FRESH VEGETABLE RICOTTA FRITTATA** | breakfast potatoes, roasted peppers, mozzarella 13 veg
- PARMESAN SCRAMBLE*** | three eggs, parmesan, breakfast potatoes, choice of smoked bacon, Aidells chicken apple sausage or pork sausage patty 16
- STEAK & EGGS*** | two farm fresh eggs any style, breakfast potatoes 21
- CRÈME BRÛLÉE FRENCH TOAST** | sweet cream butter, maple syrup, Palomino's signature cream 13 veg

SIDES \$6

- Pepper Bacon gf | Pork Sausage Patty
Aidells Chicken Apple Sausage
Herb Parmesan Potatoes
Mushroom & Caramelized Onion Potatoes
Brioche Toast w/Orange Marmalade
Two Farm Fresh Eggs, Any Style gf/veg

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.



BLOODY MARY BAR 9

VODKAS - Absolut, Absolut Citron, Absolut Peppar, Bakon
BLOODY MARY MIXES - Palomino Blend, Classic, Chili & Pepper
SALTED RIM - sea salt, herb salt
assorted sauces, house prepared garnishes, pickled vegetables

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	3.75
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 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 12

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



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

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
Villa Viva 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 S AUS	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

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