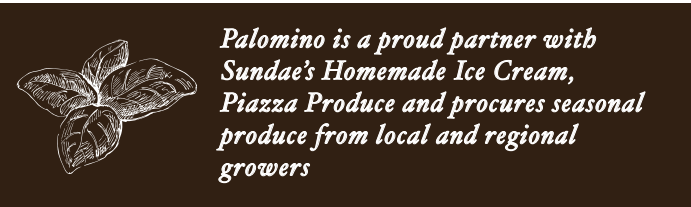


# PALOMINO

## RESTAURANT & BAR



*Palomino is a proud partner with Sundae's Homemade Ice Cream, Piazza Produce and procures seasonal produce from local and regional growers*

### 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 9 **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** | chèvre, pumpkin seeds, EVOO 8.5 **veg**

**CAESAR SALAD** | parmesan, garlic croutons 8.5

**CHARRED KALE SALAD** | golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 9 **gf/veg**

**ROQUEFORT 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

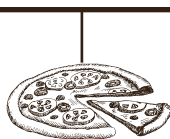
**MAPLE MARINATED CHICKEN SALAD** | grilled chicken, warm pecan crusted blue cheese, organic mixed greens, romaine hearts, pears, candied pecans, maple vinaigrette 23 **gf**

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

**SAUTÉED SHRIMP & QUINOA BOWL** | artichoke hearts, Kalamata olives, organic mixed greens, fresh tomato salsa, balsamic vinaigrette 23 **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 12 **veg**

**INCREDIBLE PEPPERONI** | aged mozzarella, housemade San Marzano marinara 13

**HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM** | aged mozzarella, red chili flakes, housemade San Marzano marinara 14

**POLLO E SPINACI** | organic rotisserie chicken, four cheese sauce, housemade smoked mozzarella, spinach, roasted peppers 15

### MEAT, POULTRY & SEAFOOD

**ROCK SALT ROASTED PRIME RIB\*** | crispy parmesan potatoes, seasonal vegetables, fresh horseradish, au jus 12 oz. 39 | 16 oz. 45

**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, freshly baked bun 17.5  
*gluten free bun available upon request +2*

**CHICKEN MARSALA** | roasted crimini mushrooms, sweet marsala sauce, capellini "aglio e olio" 23

**CHICKEN PARMESAN** | housemade San Marzano marinara, fresh housemade mozzarella, Parmigiano Reggiano, capellini "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 31

**SHRIMP SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, capellini "aglio e olio", garlic bread 27

### CUSTOM STEAKS

*We start with a generous portion of Greater Omaha, 28-day aged beef, grilled to perfection and brushed with our housemade steak butter to enhance natural flavors. Served with your choice of our custom potatoes and sauces.*

**FILET MIGNON\*** 7 oz. 42 | **TOP SIRLOIN\*** 10 oz. 32

**BONELESS RIB EYE\*** 16 oz. 49

#### POTATO CHOICES:

- Roasted Yukon Gold Potatoes w/Truffle Oil, Caramelized Onions, Butter Braised Mushrooms
- Cauliflower Mashed Potatoes • Crisp Herb Thin Fries

#### SAUCE CHOICES:

- Cabernet Demi-Glace • Housemade Basil Pesto • Horseradish Cream

*Pair with our Butterflied Garlic Shrimp 9*



### FRESH 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, shrimp, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 27 **gf**

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

*"There is no sincerer love than the love of food"  
- George Bernard Shaw*



\* 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.

**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.

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

**COCKTAILS**

**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 12
- GINGER-PEAR** | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 12.5
- 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

**CRAFT COCKTAILS**

- ITALIAN MANHATTAN** | Templeton rye, Amaro Nonino, Antica Formula vermouth, orange bitters, Luxardo 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 barrel-aged in-house for 30 days, cherry bitters 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 served in a traditional copper cup 10
- BLUEBERRY SMASH** | Stolli 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** | Stolli Hot Jalapeño vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 10.5

**BEER**

**DRAUGHT**

**PALOMINO'S LOCAL ROTATING HANDLES**

Prices & Styles Vary

(Ask your server or bartender about today's selections)

- SIERRA NEVADA PALE ALE**, Chico, CA 5.6% ABV 6.5
- STONE BREWING RUINATION DOUBLE IPA**, Escondido, CA 8.5% ABV *Served as a 10 oz. pour in a snifter.* 6.95
- ELYSIAN SPACE DUST IPA**, Seattle, WA 8.2% ABV *Served as a 10 oz. pour in a snifter.* 6.95
- LAGUNITAS IPA**, Petaluma, CA 6.2% ABV 6.95
- COORS LIGHT**, Golden, CO 4.2% ABV 5.95
- BLUE MOON**, Golden, CO 5.75% ABV 6.5
- GOOSE ISLAND IPA**, Chicago, IL 5.9% ABV 6.95
- KONA LONGBOARD LAGER**, Kona, HI 4.6% ABV 6.5
- STELLA ARTOIS**, Belgium 5% ABV 6.95

**BOTTLED**

- SUN KING OSIRIS PALE ALE**, Indianapolis, IN 6.95
- SUN KING WEE MAC SCOTTISH-STYLE ALE**, Indianapolis, IN 6.95
- OMISSION GF**, Portland, 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
- BECK'S NON-ALCOHOLIC**, Germany 6.25

**WINE BAR - WHITES**

	6 oz.	
Nobilissima <b>Prosecco</b> IT	10.95	42
Roederer Estate <b>Brut</b> Anderson Valley CA	12.95	50
VillaViva <b>Rosé</b> Côtes de Thau FR	7.95	30
Chateau Ste Michelle <b>Dry Riesling</b> Columbia Valley WA	7.95	30
Pierre Sparr <b>Riesling</b> Grande Réserve FR	11.5	44
Caposaldo <b>Pinot Grigio</b> Veneto IT	8.5	32
Acrobat King Estate <b>Pinot Gris</b> OR	10.5	40
Villa Maria <b>Sauvignon Blanc</b> Marlborough NZ	9.5	36
d'Arenberg The Hermit Crab <b>Viognier</b> Marsanne McLaren Vale SAUS	10.95	42
Palomino House White - Two Vines <b>Chardonnay</b> WA	7.95	30
Chateau Ste Michelle <b>Chardonnay</b> WA	9.5	36
St Francis <b>Chardonnay</b> Sonoma County CA	10.95	42
Sonoma-Cutrer <b>Chardonnay</b> Russian River Ranches CA	14.95	58

**WINE BAR - REDS**

	6 oz.	
Chateau St Jean <b>Pinot Noir</b> CA	9.95	38
Nielson <b>Pinot Noir</b> Santa Barbara County CA	12.5	48
Erath Resplendent <b>Pinot Noir</b> OR	13.5	52
Doña Paula <b>Malbec</b> ARG	8.5	32
Fontanafredda Briccotondo <b>Barbera</b> DOC IT	10.95	42
Drumheller <b>Merlot</b> Columbia Valley WA	8.95	34
Raymond R Collection <b>Merlot</b> CA	9.75	37
Charles & Charles <b>Red Blend</b> Cab Sauvignon/Syrah Columbia Valley WA	9.95	38
Palomino House Red - Avalon <b>Cabernet Sauvignon</b> CA	7.95	30
H3 <b>Cabernet Sauvignon</b> Columbia Valley WA	10.95	42
Joel Gott 815 <b>Cabernet Sauvignon</b> CA	12.95	50
Pahlmeyer Jayson <b>Red Blend</b> Napa Valley CA	18.5	72

**BOTTLES**

**WHITES**

Schramsberg <b>Blanc de Noirs</b> North Coast CA	70
Champagne Laurent-Perrier <b>Brut</b> NV FR	85
Coppo Moncalvina <b>Moscato</b> d'Asti IT	38
Cold Creek <b>Riesling</b> Ste Michelle Columbia Valley WA	35
King Estate <b>Pinot Gris</b> OR	39
Caymus Conundrum <b>White Blend</b> CA	50
Stags' Leap Winery <b>Viognier</b> Napa Valley CA	52
Marlborough Estate Reserve <b>Sauvignon Blanc</b> Marlborough NZ	44
Honig <b>Sauvignon Blanc</b> Napa Valley CA	39
Ferrari-Carano <b>Fumé Blanc</b> Sonoma County CA	48
Craggy Range <b>Sauvignon Blanc</b> Te Muna Road Vineyard Martinborough NZ	48
Joseph Drouhin <b>Chablis</b> Domaine de Vaudon FR	50
Chateau Ste Michelle <b>Chardonnay</b> Canoe Ridge Vineyard WA	47
Kendall-Jackson Vintner's Reserve <b>Chardonnay</b> CA	39
La Crema <b>Chardonnay</b> Sonoma Coast CA	48
Hartford Court Vineyards Russian River Valley <b>Chardonnay</b> Sonoma CA	61
Jordan <b>Chardonnay</b> Russian River Valley CA	75
Flowers <b>Chardonnay</b> Sonoma Coast CA	78
Cakebread Cellars <b>Chardonnay</b> Napa Valley CA	90
Chateau Montelena <b>Chardonnay</b> Napa Valley CA	95

**REDS**

Ponzi <b>Pinot Noir</b> "Tavola" Willamette Valley OR	53
WillaKenzie Gisele <b>Pinot Noir</b> Willamette Valley OR	60
King Estate <b>Pinot Noir</b> Willamette Valley OR	62
Cambria Benchbreak <b>Pinot Noir</b> Santa Maria Valley CA	49
Robert Mondavi <b>Pinot Noir</b> Carneros Napa Valley CA	58
Sonoma-Cutrer <b>Pinot Noir</b> Russian River Valley CA	67
Flowers <b>Pinot Noir</b> Sonoma Coast CA	85
Domaine Drouhin <b>Pinot Noir</b> Willamette Valley OR	95
High Note <b>Malbec</b> Uco Valley Mendoza ARG	38
Château du Caillau <b>Malbec</b> Cahors FR	39
Trivento Amado Sur <b>Malbec Blend</b> Mendoza ARG	44
Boomtown Dusted Valley <b>Merlot</b> Columbia Valley WA	40
Columbia Crest Grand Estates <b>Merlot</b> Columbia Valley WA	35
Clos du Bois <b>Merlot</b> Reserve Alexander Valley CA	51
Freemark Abbey <b>Merlot</b> Napa Valley CA	58
Villa Antinori Rosso <b>Toscana</b> IT	42
Niro <b>Montepulciano d'Abruzzo</b> IT	41
Edmeades <b>Zinfandel</b> Mendocino County CA	40
Seghesio "Old Vine" <b>Zinfandel</b> Sonoma County CA	80
Stags' Leap Winery <b>Petite Sirah</b> Napa Valley CA	85
Produttori del <b>Barbaresco</b> Barbaresco IT	77
Château Saint-André Corbin <b>St Georges-St Émilion</b> FR	53
Château Mongravey <b>Margaux</b> FR	78
Antinori Tenuta Guado al Tasso <b>Il Bruciato</b> Bolgheri IT	60
Conn Creek Herrick <b>Red Blend</b> Napa Valley CA	47
Spring Valley Vineyard Uria <b>Red Wine</b> Walla Walla WA	88
Katherine Goldschmidt <b>Cabernet Sauvignon</b> Crazy Creek Alexander Valley CA	41
Three Rivers Winery <b>Cabernet Sauvignon</b> Columbia Valley WA	48
Chateau Ste Michelle Cold Creek <b>Cabernet Sauvignon</b> Columbia Valley WA	61
Intrinsic <b>Cabernet Sauvignon</b> Columbia Valley WA	47
Kenwood <b>Cabernet Sauvignon</b> Sonoma County CA	44
Rodney Strong <b>Cabernet Sauvignon</b> Alexander Valley CA	52
Mount Veeder Winery <b>Cabernet Sauvignon</b> Napa Valley CA	95
Jordan <b>Cabernet Sauvignon</b> Alexander Valley CA	125
Caymus <b>Cabernet Sauvignon</b> Napa Valley CA	185