



THE PALMS

A PACIFIC RIM RESTAURANT

COCKTAILS

TROPICAL P.O.G. PUNCH 10

pineapple, fresh orange juice, guava nectar, rum, infused liqueur

HOUSE MARGARITA 10

el jimador blanco, fresh lime, simple syrup

ISLAND MULE 10

tito's handmade vodka, pineapple simple, fresh lime, ginger beer

WORTH THE WAIT 10

woodinville bourbon, pedro ximenez sherry, amaro montenegró, charred cinnamon

SOCIAL DISTANCE MANHATTAN 10

evan williams, carpano antica, bitters

*all wine bottles
50% off*

DRAFT BEER

FILL YOUR OWN GROWLER/CONTAINER

we will gladly fill your own vessel with your choice of draft beer for \$5 for every 10 oz

KIRIN, KONA LONGBOARD, THE BRUERY 'MISCHIEF', PAULANER, BOONT, FORT POINT IPA

STARTERS

VEGETABLE TEMPURA 7

sweet potato, white cauliflower, green beans, broccoli

• sweet & sour sauce •

KOREAN BARBECUED KALBI RIBS* 15

boneless grilled ribs, vegetable stir fry, micro cilantro

CALIFORNIA CALAMARI 11

fritto misto, carrots, jalapeño, micro cilantro

• cilantro jalapeño aioli •

FRIED RICE* 17

hawaiian teriyaki, mixed vegetables, egg, scallions, sriracha, micro cilantro

• steak, chicken, prawns, or vegetable (14) •

COCONUT PACIFIC PRAWNS 15

• sweet firecracker sauce •

GF GRILLED PACIFIC PRAWNS 15

sweet tangy chutney, tropical fruit salsa, micro cilantro

SALADS

...add chicken, beef, or prawns 10

GF V THE WILD ARUGULA 9

sugared almonds, radish, strawberry, cucumber, feta

• citrus honey vinaigrette •

GF V WEDGE SALAD 10

bacon, diced onions, mixed cherry tomatoes, blue cheese crumbles

• chipotle blue cheese dressing •

ALOHA MIXED PLATES

served with chilled macaroni salad, jasmine rice, sesame slaw

BBQ PULLED PORK 18

GRILLED HULI HULI CHICKEN BREAST 18

COCONUT PACIFIC PRAWNS 22

GRILLED TERIYAKI KING SALMON* 24

GRILLED TERIYAKI HULA SKIRT STEAK 24

GF gluten friendly

•• can be modified as gluten friendly

V can be modified as vegan friendly

*consuming raw or under cooked meats, poultry, seafood, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions

gluten friendly items may contain traces of wheat as all items are produced on equipment that are exposed to gluten

FROM THE SEA

THE PALMS FISH TACOS* 16

three corn tacos, crispy white fish, creamy sriracha slaw, sesame seeds, micro cilantro

MACADAMIA NUT MAHI MAHI* 26

wasabi mashed potatoes, braised bok choy, tropical fruit salsa, ginger beurre blanc, micro cilantro

GF BLACKENED KING SALMON* 28

pacific king salmon, mashed potatoes, grilled broccolini, ginger beurre blanc, micro cilantro

CHILEAN SEA BASS* 38

sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro

SEARED ALASKAN SEA SCALLOPS* 32

wild mushroom parmesan risotto, ginger beurre blanc, crispy leeks

SEAFOOD LINGUINE* 18

white fish, bay scallops, pacific prawns, tomato cream sauce

FROM THE LAND

PULLED PORK SANDWICH 16

toasted ciabatta, pepper jack cheese, sweet slaw, barbecue sauce, shoestring fries

BARBECUE BURGER* 16

½ lb certified angus beef, sharp cheddar, pepper jack cheese, bacon, crispy onion strings, barbecue sauce, brioche bun, shoestring fries

THE PALMS BURGER* 18

½ lb certified angus beef, pepper jack cheese, bacon, fried egg, caramelized onions, beefsteak tomato, green leaf lettuce, chipotle mayo, brioche bun, shoestring fries

10OZ NEW YORK STRIP* 30

certified angus beef, mashed potatoes, grilled broccolini

7OZ GRASS-FED FILET MIGNON 38

certified organic filet mignon, butter mashed potatoes, grilled broccolini

14OZ RIB EYE* 39

certified angus beef, butter mashed potatoes, grilled broccolini

KOREAN BARBECUED KALBI RIBS* 25

boneless grilled ribs, vegetable stir fry, jasmine rice, micro cilantro

FROM THE GARDEN

V TOFU STIR FRY 18

thai pepper vegetable stir fry, mongolian glaze, jasmine rice, micro cilantro

V TOFU UDON NOODLE SAUTÉ 22

sautéed carrots, maui onions, snow peas, cremini mushrooms, lipstick peppers, peppered miso ginger broth, udon noodles, micro cilantro