

PALM HOUSE

SAN FRANCISCO

For the Table

PUERTO RICAN SMASHED AVOCADO assorted chips, gem lettuce, chili oil 7.5 GF V

BAY SCALLOP CEVICHE lime, cilantro, scotch bonnet chile, red onion, roasted pumpkin seed, coconut milk, radish, blue corn tortilla 14 GF

AHI TUNA POKE pickled mango, ginger, scallions, nori, crispy wonton 14

ROASTED BRUSSELS SPROUTS blistered padron peppers, spiced peanut, coconut 9 V

COCONUT CRUSTED PRAWNS grilled pineapple, jicama, sweet soy glaze 3 for 10.5 / 5 for 15

Salads

PACIFIC SALAD local true cod, baby kale, delicata squash, roasted pumpkin seeds, fennel, coconut-maple vinaigrette 17

LITTLE GEMS avocado, smoked almonds, valencia oranges, pickled red onion, togarashi vinaigrette 12 V, GF

◆ Add jerk chicken 5 or seasonal fish 6

Brunch

◆ Add avocado to anything 2

HUEVOS RANCHEROS scrambled farm eggs, black bean puree, crispy tortilla, queso fresco, mojo rojo, mojo verde 15.5 V, GF

SMOKED BEEF BRISKET SANDO sharp white cheddar, sofrito, smashed avocado, sunny-side egg 16

TAHITIAN VANILLA WAFFLE caramelized banana, rum-maple syrup, burnt orange butter 12 V

ISLAND BREAKFAST grilled whole wheat avocado toast, pineapple glazed bacon, wilted kale, ginger, jerk spice, sunny side eggs 14

PALM HOUSE SPAM & EGGS BENEDICT braised pork shoulder, rice fritter, sambal hollandaise, poached egg 14.5

BISCUITS AND GRAVY housemade jerk sausage, cumin gravy, jalapeno-cheddar biscuits, over easy egg 12

TROPICAL FRUIT BOWL greek yogurt panna cotta, quinoa granola, cardamom-passion fruit honey 12 GF

CARIBBEAN LOX FLATBREAD house cured salmon, pickled onion, jalapeno cream cheese 14

FRIED CHICKEN SANDWICH mango-chipotle bbq, juniper berry slaw 13

JERK CHICKEN TACOS corn tortilla, avocado mousse, jerk slaw, tropical salsa, cuban style beans and rice 16

TRADE WIND BURGER mango ketchup, jerk aioli, gem lettuce, tomato, pickled maui onion, jack cheese, spiced fries 15

◆ Add bacon 2 avocado 2 egg 2

SPICED FRIES 5.5 V

PINEAPPLE-SUGAR CANE GLAZED BACON 4.5 | 6.5

JALEPENO CHEDDAR BISCUITS kawaihae honey butter 5.5

SWEET POTATO FRIES aji amarillo tartar sauce 6 V

Sides

Thirst Quenching

BRUNCH LIBATIONS

ISLAND BLOODY MARY
Palm House spicy tropical blend 11

APEROL SPRITZ
Aperol, prosecco, soda water 9

EL CRUDO
tequila, jalapeno, strawberry,
lime, agave 10

LOST LOVE
Hanson cucumber vodka, lime
pineapple gomme 10

PALM 75
Kettle One vodka, lemon, raspberry
prosecco 10

CARIBBEAN ICED COFFEE
house made cold brew, rum, coconut, mint 11

PRICKLY PEAR MIMOSA 10

The PALM HOUSE Slushy

9.75

ADD
PRICKLY PEAR, PASSIONFRUIT
or STRAWBERRY 1

add a leisurely
KRAKEN DARK RUM FLOAT 3

Coffee & Juices

FRESH WHOLE COCONUT 6

ESPRESSO 3

LATTE 4

CAPPUCCINO 4

HOUSE MADE COLD BREW ICED
COFFEE 5

COFFEE 3

FRESH ORANGE JUICE 4

FRESH GRAPEFRUIT JUICE 4

MARIN KOMBUCHA 6

At Palm House, we take our commitment to leisure seriously.
We care about the vitality of our customers and our Cal-Tropics Cuisine is always prepared in a health conscious manner.
We are proud to accommodate a wide variety of dietary preferences.
A 4.5% surcharge has been added due to San Francisco employer mandates, including Healthy SF. Corkage fee of \$25 per bottle.
We are not responsible for lost or stolen items.