

PALM HOUSE

SAN FRANCISCO

For the Table

PUERTO RICAN SMASHED AVOCADO assorted chips, gem lettuce, chili oil **8.5** GF V

POKE STUFFED AVOCADO grilled half avocado, pineapple & jicama poke nori-soy vinaigrette wasabi aioli
ahi tuna 17 GF / *pineapple poke* 13 GF V

VEGETABLE IMPERIAL ROLLS basil, cilantro, mint, thai chili and garlic vinaigrette **10**

ROASTED BRUSSELS SPROUTS spiced peanut, coconut **9** V

COCONUT CRUSTED PRAWNS grilled pineapple, jicama, sweet soy glaze
3 for 11.5 / 5 for 16

PALM HOUSE MUSUBI teriyaki, sour mango puree, cucumber, sashimi togarashi
grilled asparagus 5 GF V / *housemade spam* 5 GF

FRIED CALAMARI crudo aioli, nouc chom, crispy red onion, grilled lemon **10** GF

Salads *add jerk chicken* 5 *steak or shrimp* 6

BURMA CHOPPED little gem, fried shallots, garlic chips, satsuma, pepitas macadamia nuts, cilantro, thai basil, nuoc cham vinaigrette **13**

PINEAPPLE QUINOA SALAD pineapple poke, quinoa, kale puffed wild rice **14** GF V

BIBB LETTUCE pickled red onions, coconut maple vinaigrette **13** V

Brunch  *add avocado to anything*

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

EL CRUDO HASH poached eggs, crispy sweet potato, mojo rojo, sofrito, crema de crudo **14**

CARIBBEAN LOX FLATBREAD house cured salmon, pickled onion jalapeno cream cheese, ginger vinaigrette **16**

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

PALM SCRAMBLE piquillo peppers, sofrito, potato chips, mojo verde **14**

BANANA BREAD FRENCH TOAST housemade banana bread, flambe bananas coconut cream, macadamia nuts **13** V

FRIED JAMAICAN CHICKEN AND BISCUITS jerk glaze, red chili maple syrup jalapeno cheddar biscuits **15** *add sunny-side egg* 2

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

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

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

AHI TUNA SANDWICH seared tuna, watercress, pickled red onion, lime ginger vinaigrette **16**
add avocado 2

SPICED FRIES 5.5 V

Sides **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

Thirst Quenching

BRUNCH LIBATIONS

ISLAND BLOODY MARY
palm house spicy tropical blend **11**

GUAVA MIMOSA 10

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**

The PALM HOUSE Slushy

9.75

ADD
GUAVA, PASSIONFRUIT
or **STRAWBERRY** 1

add a leisurely
KRAKEN DARK RUM FLOAT 4

Coffee & Juices

FRESH WHOLE COCONUT 6

ESPRESSO 3

LATTE 4

CAPPUCCINO 4

HOUSEMADE COLD BREW 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.*