

PALM HOUSE

SAN FRANCISCO

For the Table

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

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

CHICARONES house crudo furikake powder, lime 8

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

add jerk chicken 5 steak or shrimp 6

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

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

BIBB LETTUCE pickled red onions, coconut maple vinaigrette 13 V

Brunch

add avocado to anything 2

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

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

Sides

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

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.*