

THE RESTAURANT AT
PALOMARTM
SAN DIEGO
A KIMPTON® HOTEL

To BEGIN

MARINATED OLIVES *burnt satsuma, rosemary, aleppo pepper, olive oil*

WINGS *honey garlic cured, hardwood smoked, chimichurri*

CHARCUTERIE *chef's selection of meat & cheese, house-made rhubarb jam, b&b pickles, baguette*

Poke *line caught tuna, yuzu kosho, coconut rice, kimchi cucumbers, furiikake*

To REFRESH

ROASTED BEETS *sumac grilled carrots, spiced labneh, chermoula, almond dukkah*

BABY ROMAINE *heirloom tomatoes, 18 month aged parmesan, creamy lemon dressing, focaccia crouton*

To INDULGE

CAVATELLI *pancetta, peas, heirloom egg, shitake sourdough crumble*

HALIBUT *israeli couscous, grilled corn jus, baby vegetables, green onion salsa verde, sunflower relish*

PALOMAR BURGER *special blend, Tillamook cheddar, Applewood bacon, caramelized onions, b&b pickles, black garlic aioli*

NON ALCOHOLIC BEVERAGES

MEXICAN COCA COLA | MEXICAN SQUIRT | TOPO CHICO SPARKLING WATER

ALL MENU ITEMS ARE SUBJECT TO CHANGE ACCORDING TO SEASONALITY AND AVAILABILITY

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CRAFT COCKTAILS

COOL AS A CUCUMBER *cucumber infused tequila, grapefruit, bitters, agave, lime*

WAR OF THE ROSES *pimm's, beefeater gin, elderflower, lime, peychaud's bitters, mint*

SMOKE + MIRRORS *mal bien mezcal, agave, lime*

5TH AVENUE *tito's handmade vodka, pimento dram, grapefruit, agave, prosecco*

OAXACAN OLD FASHIONED *mal bien mezcal, huana liqueur, screwball peanut butter whiskey, mole bitters*

MILLENNIAL 75 *tito's handmade vodka, lemon, simple, prosecco*

CLASSIC COCKTAILS

PALOMA *el jimador tequila, grapefruit, agave, lime, peychaud's bitters, mexican squirt*

BEE'S KNEES *tanqueray gin, local honey, lemon*

APEROL SPRITZ *aperol, soda, prosecco*

HEMINGWAY *rum, grapefruit, luxardo maraschino, lime*

CLASSIC OLD FASHIONED *kentucky bourbon, angostura bitters, honey*

LAST WORD *tanqueray gin, chartreuse, luxardo maraschino, lime*

FEATURED COCKTAIL

APRIL FLOWERS *aviation gin, elderflower, lemon, simple, elderflower tonic*

BEER

RESIDENT BREWING 'GRATITUDE'
pale ale

MOTHER EARTH BREW CO. CALI CREAMIN'
vanilla cream ale

STELLA ARTOIS
belgian lager

BUD LIGHT
lager

CORONA
lager

WINE BY THE GLASS

BUBBLES

PROSECCO *ruffino*

WHITE

CHARDONNAY *cakebread cellars, napa, ca*

PINOT GRIGIO *tiamo, veneto, it*

SAUVIGNON BLANC *peju, napa, ca*

Rosé

SYRAH BLEND *los vascos, valle de colchagua, ch*

RED

MERLOT *monte xanic, valle de guadalupe, mx*

RED BLEND *motne xanic, valle de guadalupe, mx*

CABERNET SAUVIGNON *aerena, north coast, ca*

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