



U N R U L Y T A P A S

FROM THE LAND



BISON SHEPHARDS PIE..... 18
fava beans, chefs blend mushrooms

PALACIOS SPANISH CHORIZO POUTINE..... 12
house cut fries, roasted green chili, beecher's cheese curds, foraged mushroom gravy

SIGNATURE DISH

OVEJA NEGRA BARBACOA..... 20
lamb shoulder rubbed with chilies & epazote in banana leaves, slow roasted, mini bone marrow tortillas

PINEAPPLE-CHILI GLAZED DRUMSTICKS..... 15
pickled carrots, scallions

ROSEMARY SKEWERED Tournedos 28
beef tenderloin, wild mushroom-potato crepes, gorgonzola fondue

FROM THE SEA



FRESH CATCH..... 27
coconut-carrot broth, asparagus, carrots, nori

BEER BRAISED MUSSELS..... 20
spanish fries, andouille sausage, fennel, capers

SCALLOP CRUDO..... 22
radish, calabrian chili, mint pistou, chicharrones, blood orange

DAAL SHRIMP & GRITS..... 16
daal bbq tamarind shrimp served with white corn grits, bourbon syrup

MAINE LOBSTER ENCHILADA..... 24
five-ounce lobster tail, blue corn tortillas, las palmas enchilada sauce, chihuahua cheese

CAMARONES A LA DIABLA SOPE..... 22
shrimp, griddled masa cake, charred corn, fuego sauce, black refried beans, queso fresco

FROM THE GARDEN



BURRATA..... 12
balsamic pearls, citrus olive oil, grilled ciabatta

BABY GEM SALAD..... 14
pear, kalamata olive, harissa goat cheese crouton, beer vinaigrette

RED CURRY TOMATO SOUP..... 12
grilled cheese sandwich

MASHED POTATO CROQUETTES..... 15
yukon rosemary potatoes with foraged mushroom gravy

TRUFFLE MUSHROOM ARANCINIS..... 10
arborio rice, wild mushrooms, boschetto truffle, piquillo pepper coulis

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MICHAEL BEHAN Executive Chef