

MENU

HUMMUS 18

SEASONAL VEGETABLES-OLIVES-FETA
CARAMELIZED ONION NAAN *V

COUNTRY OLIVES 12

MARINATED OLIVES-ASIAGO CRACKERS *V

MARGHERITA FLATBREAD 16

BALSAMIC TOMATO-FRESH MOZZARELLA-BASIL
EXTRA VIRGIN OLIVE OIL ^V

CHICKEN PESTO FLATBREAD 18

CREAMY PESTO-GRILLED CHICKEN-MATINATED TOMATO
RED ONION-MOZZARELLA

CHICKEN WINGS 16

ASIAN CHILI GLAZE-SESAME SEED-GREEN ONION-LIME

CHEESE & CHARCUTERIE 30

ASSORTED LOCAL MEATS & CHEESES-FIG JAM
GRILLED SHISHITO PEPPER-ASIAGO CRACKER

GARLIC FRIES 14

PARMESSAN-GARLIC-TRUFFLE AIOLI *V

KETTLE CHIPS 12

FRENCH ONION DIP *V

CAESAR 16

ROMAINE-SOURDOUGH-PARMESAN-LEMON
ADD ROASTED CHICKEN 6 SALMON 8

CRISPY "HOT HONEY" CHICKEN* 20

BRIOCHE-CHILI SPICED HONEY-PURPLE CABBAGE SLAW
BREAD & BUTTER PICKEL-FRIES

LOCKWOOD BURGER* 22

BACON JAM-AGED WHITE CHEDDAR-SECRET SAUCE
FRIES

*V CAN BE VEGETARIAN

WE ARE PROUD SUPPORTERS OF LOCAL FARMERS,
MARKETS, AND SUSTAINABLE SUPPLIERS.

*CONSUMER ADVISORY: CONSUMING RAW OR UNDER
COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH & EGGS MAY
INCREASE YOUR RISK OF FOOD-BORNE ILLNESS ESPECIALLY IF
YOU HAVE CERTAIN MEDICAL CONDITIONS

DESSERT

BERTHA'S BROWNIE 13

CHOCOLATE GANACHE-BERRY COULIS
BROWNIE CRUMBLE

APPLE TART 12

FIRE ROASTED FUJI APPLE-SALTED CARAMEL
GINGERBREAD STREUSEL-MARCONA CRUNCH

HAZELNUT PRALINE 12

CHOCOLATE HAZELNUT MOUSSE-FINANCIER-PRALINE

MENU AVAILABLE

4 P.M.—10 P.M. NIGHTLY

SPLIT PLATE CHARGE \$8

PARTIES OF 6 OR MORE AN 18% SERVICE
CHARGE WILL BE ADDED TO FINAL BILL.

PLEASE NOTIFY YOUR SERVER OF ANY DIETARY
RESTRICTIONS OR ALLERGIES BEFORE PLACING
YOUR ORDER

TEMPERANCE COCKTAILS

TUSCAN SUN 12

STRAWBERRY PUREE-BASIL-FRESH LIME
SIMPLE SYRUP-CRANBERRY JUICE

LEMON & GINGER COOLER 12

CRANBERRY & ORANAGE JUICE-GINGER PUREE
LEMON-GINGER BEER

SELTZER

HIGH NOON 10

VODKA SODA-4.5%

TRULY 10

HARD SELTZER-5%

WHITE CLAW 10

HARD SELTZER-5%

CIDER + LOCAL

ANGRY ORCHARD 8

ROSE CIDER-5.5%

RIGHT BEE CIDER 8

SEMI-DRY-6%

PALMER HOUSE FASHION

PALMER HOUSE OLD FASHIONED 19
PALMER HOUSE-FEW SELECT BOURBON EDITION
DEMERARA SYRUP-ORANGE BITTERS

BROWNIE OLD FASHIONED 17
RYE-FRANGELICO-CRÈME DE CACAO
CHERRY-MINI BROWNIE

BANANA FOSTER OLD FASHIONED 16
BOURBON-MYER'S DARK RUM-WALNUT BITTERS
BANANA PUREE

MEZZI OLD FASHIONED 16
MEZCAL-GRAPFRUIT BITTERS-SIMLE SYRUP

COCKTAILS

PALMER HOUSE BLOODY MARY 15
HOT PEPPER INFUSED VODKA-GUINNESS
FLOATER-OUR OWN SPECIAL MARY MIX

PALMER HOUSE 1871 SAZERAC 16
RYE-MONTENGRO-ABSINTHE-DEMERARA SYRUP
LEMON PEEL

PALMER HOUSE MARTINI 16
MANDARIN VODKA-PLUM BITTERS-MOSCATO WINE

HARVEST MARTINI 17
VODKA-POM-PEAR NECTAR-LEMON
SIMPLE SYRUP-SAGE

LEMONGRASS CUCUMBER MULE 16
VODKA-LEMONGRASS SYRUP-LIME-GINGER BEER
CUCUMBER

THE GARLAND 15
TEQUILA-AMARO NONINO-LIME JUICE
CINNAMON SYRUP-Q GRAPEFRUIT SODA

THE FITZGERALD 15
GIN-SWEET VERMOUTH-PIMMS
CINNAMON SYRUP-ORANGE BITTERS

KENTUCKY BELLE 16
RYE-HONEY-PASSIONFRUIT PUREE
FRESH LEMON-SPARKLING BRUT-MINT

CHERRY MINT CREEK 15
BOURBON-CHERRY LIME
MINT SYRUP-GINGER ALE

CRANBERRY PRESS 16
CRANBERRY GIN-SODA WATER
GINGER ALE-SAGE-LEMON

LOCAL BEERS

BURNT CITY *TWO HEADED BOY* 12
PILSNER- 5%-16 OZ.

HALF ACRE *BODEM* 12
INDIA PALE ALE-6.7%-16 OZ.

BUCKLEDOWN *PARTY PILLOW* 12
HEFENEIZEN STYLE-5.3%-16 OZ.

SPITEFUL 12
WORKING FOR THE WEEKEND
DOUBLE IPA-7.9%-16 OZ.

DRAUGHTS

CRAFT

GOOSE ISLAND 12
IPA-7.5%

HALF ACRE *DAISY CUTTER* 13
PALE ALE-5.2%

PALMER HOUSE PILSNER 13
PILSNER-5%

REVOLUTION *ANTI-HERO* 12
IPA-6.7%

SEASONAL 12

SIERRA NEVADA *HAZY LITTLE THING* 13
IPA-6.7%

TWO BROTHERS *DOMAINE DUPAGE* 13
FRENCH COUNTRY ALE-6.2%

IMPORT

MODELO ESPECIAL 12
PILSNER STYLE LAGER-4.4%

STELLA ARTOIS 12
EURO PALE LAGER-5.2%

DOMESTIC

BLUE MOON 11
BELGIAN WHITE-5.4%

BUD LIGHT 10
LIGHT LAGER-4.2%

MAINSTAYS

BECK'S NON-ALCOHOL PILSNER	7
BUDWEISER LAGER-4.2%	8
COORS LIGHT LIGHT LAGER-4%	8
CORONA PREMIER LIGHT LAGER-4.2%	9
GUINNESS DRAUGHT DRY STOUT-4.2%	8
HEINEKEN PALE LAGER-5%	8
HEINEKEN SILVER 8 LOW CARB-LOW CALORIE-4%	
MICHELOB ULTRA LIGHT LAGER-4.2%	9

WINE

SPARKLING	6 oz.	BOTTLE
RIONDO DOC PROSECCO-ITALY	14	58
STE. MICHELLE BRUT SPARKLING-WASHINGTON		55
MÖET & CHANDON 32 187ML IMPERIAL BRUT CHAMPAGNE-FRANCE		175
CHANDON 22 BRUT CLASSIC-CALIFORNIA		80
VEUVE CLICQUOT YELLOW LABEL-CHAMPAGNE-FRANCE		180
VEUVE CLICQUOT NV ROSÉ-CHAMPAGNE-FRANCE		250
RUINART ROSÉ CHAMPAGNE-FRANCE		280
DOM PERIGNON CHAMPAGNE-FRANCE		580

WHITE

	6oz.	9oz.	BOTTLE
CHÂTEAU STE. MICHELLE 13 REISLING-WASHINGTON	16	55	
CHATEAU D'ESCLANS 80 <i>WHISPERING ANGEL</i> ROSÉ-FRANCE			
FLEUR DE MAR 14 ROSÉ-FRANCE	17	65	
TERLATO FAMILY 15 PINOT GRIGIO-ITALY	18	68	
WAIRAU RIVER 16 SAUVIGNON BLANC-NEW ZEALAND	19	70	
PASCAL JOLIVET ATTITUDE 70 SAUVIGNON BLANC-NEW ZEALAND			
DECOY BY DUCKHORN 14 CHARDONNAY-CALIFORNIA	17	65	
ICONOCLAST 13 CHARDONNAY-CALIFORNIA	16	55	
SANFORD ESTATE 98 CHARDONNAY-CALIFORNIA			
SONOMA-CUTRER 14 CHARDONNAY-CALIFORNIA	17	65	

EAT. DRINK. TALK. RELAX. ENJOY

RED	6oz.	9oz.	BOTTLE
DAVIS BYNUM PINTO NOIR-CALIFORNIA	20	23	90
PONZI VINEYARDS TAVOLA PINOT NOIR-OREGON	20	23	90
MEIOMI PINOT NOIR-CALIFORNIA	14	17	65
COLUMBIA CREST H3 CABERNET SAUVIGNON-WASHINGTON	14	17	65
DAOU CABERNET SAUVIGNON-CALIFORNIA	19	22	85
ICONOCLAST CABERNET SAUVIGNON-CALIFORNIA	20	23	90
WENTE MERLOT-CALIFORNIA	14	17	65
BODEGA NORTON SELECT MALBEC-ARGENTINA	14	17	65
ORIN SWIFT ABSTRACT GRENACHE-PETITE SIRAH-SYRAH-CALIFORNIA	20	23	98
THE PRISONER BORDEAUX BLEND-CALIFORNIA	26	30	130

HAPPY HOUR

MONDAY-FRIDAY

4 P.M.—6 P.M.

PALMER'S PUNCH 12
 HOUSE WHITE WINE 10
 HOUSE RED WINE 10
 12 OZ. DRAFT BEER 7
 BLUE MOON-BUD LIGHT-MODELO

SANGRIA SUNDAY

SUMMER SANGRIA
 RED & WHITE 14

PALMER HOUSE BLOODY MARY
 & MIMOSA 14
 DAILY UNTIL 4 P.M.

LIVE ENTERTAINMENT

JOIN US FOR LIVE ENTERTAINMENT
 AT THE LOBBY BAR, THURSDAY
 THROUGH SUNDAY.

6:00 P.M.—9:00 P.M.

THURSDAY-LOCAL GUITARIST

FRIDAY-PIANIST

SATURDAY-PIANIST

SUNDAY-LOCAL GUITARIST