



PARKER
PALM SPRINGS

To Share (or not)

House Pomegranate Hot Smoked Salmon
Watercress, Creamy Kefir, Pickled Onion, Focaccia Crostini
\$19

Canapé Tower
Charred Togarashi Ahi Tuna, Asian Seaweed Salad

Bellwether Ricotta, Shaved Baby Fennel,
Jerusalem Artichoke, Citron- Olive Oil on Rye Bread

Paella Bites with Saffron Aioli
\$24

Wagyu Sliders
Tomato Jam, Smoked Cheddar, Fresh Chili-Cucumber Pickle,
Smoked Black Pepper Brioche Bun
\$16

Meze
Hummus, Baba Ghanoush, Muhammara,
Marinated Imported Olives, Feta, Grilled Pita
\$17

Wild Mushroom and Brie Pita Pizza
Truffle Oil, Wild Arugula and Pickled Onion Salad
\$17

Hand Cut Estate Made Potato Chips
Guerande Gray Salt
\$8

California Artisanal Charcuterie
Balsamic Fig Jam, Cornichons, Whole Grain Mustard
\$19

Cheese Selection
Mt. Baldy, France, Soft, Goat Cheese
Red Hawk, California, Semi Soft, Cow
Barely Buzzed, Utah, Espresso and Lavender Rubbed, Cow
Petite Basque, France, Firm, Sheep
Bleu d'Auvergne, France, Blue Cheese, Cow
Choice of: two \$18 three \$22
served with Stone Fruit Jam, Local Dates, Coachella Honey,
Grilled Walnut Sourdough Toast

Dessert Trio
Lemon Meringue Tart ~ Date Financier ~ Espresso Dome
\$16

Cocktails

Jasmin
Stoli Elite Vodka, Grapefruit, Campari, Angostura

La Nina
Primario Mezcal, Lime, Liquid Alchemist Almond, Nutmeg

Mojave Hibiscus Flower
Bacardi Superior Rum, Hibiscus Tea, Bitter Truth Creole Bitters, Grapefruit, Soda

Picante de la Casa
Casamigos Tequila Blanco, Lime, Fresco Chili, Cilantro, Agave Nectar

Japanese Old Fashion
Kikori Japanese Whiskey, Cucumber Bitters, Grapefruit, Angostura, Cane Sugar

Dr. Strangelove
Wray & Nephew Rum, Bacardi Rum, Lime, Apricot,
Pineau des Charentes, Cinnamon, Walnut Bitters

\$19

Beer

Grolsch Pale Lager \$10

Saint Archer IPA \$10

Deschutes IPA \$10

Ballast Point Amber \$10

Hanger 24 Orange-Wheat \$10

Delirium Tremens Belgium Ale \$14

Wine

Taittinger Brut NV \$25

Chateau d'Esclans "Whispering Angel" Rosé 2015 \$20

Pierre Riffault Les 7 Hommes Sancerre 2015 \$18

Patz & Hall "Dutton Ranch" Chardonnay 2015 \$19

Flowers Pinot Noir 2014 \$27

Stag's Leap Petite Syrah 2012 \$21

Heitz Cellars Cabernet Sauvignon 2012 \$23

David Givaudan, Le Bête Red Wine 2014 \$17