

PALEY.

RAW

- Today's Oysters *with seasonal accompaniment by the ½ dozen.* MP
- Seafood Tower *salmon & hamachi, poached shrimp, scallop ceviche, oysters, cocktail sauce & mignonette* MP
- Paley. Poke *tuna, tofu, grapefruit, cashew, kimchi, avocado* 16
- Hamachi Tacos *watermelon radish, cilantro, serrano* 16
- Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce.* 19



SMALL PLATES

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Green Gazpacho (v) *avocado, edamame, asparagus, celery, green tomatoes* 12
- Warm Octopus Salad *garlic, olives, onion, tomatoes, fennel, fresh oranges.* 17
- Jumbo Lump Crab Cake *remoulade, kohlrabi, apple slaw* 18
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Lamb Meatballs *mint harissa, marinara sauce* 16
- Braised Pork Belly *apple sauce, frisee, whole grain mustard.* 14



MAINS

- Seared Salmon *root veggies, lentils, brown butter mustard sauce* 24
- Pan Seared Branzino *bloomdale spinach, zucchini, hazelnut romesco sauce* 26
- Spaghetti Arrabbiata *pork sausage, red chili, San Marzano tomato, parmesan.* 18
- Green Curry Pappardelle *coconut milk, cilantro, soy sauce, crab* 22
- Roasted Chicken *jidori chicken, root vegetable, harrisa citrus glaze* 24

OFF THE WOOD FIRE GRILL

- Paley. Burger *onion rings, cheddar, grilled tomato, brioche, choice of beef or turkey* 17
- Pork Chop *14oz with mashed potatoes, steak sauce.* 27
- New York Steak *12oz 21 day-aged, steak sauce.* 39
- Filet Mignon *8oz Aspen Ridge Prime, roasted garlic & rosemary* 42

SPECIALS

MONDAY
Meatloaf 18

TUESDAY
Seafood Risotto 22

WEDNESDAY
Spaghetti & Meatballs 19

THURSDAY
Fried Chicken 18

FRIDAY
Fish & Chips 18

SATURDAY
Short Rib 24

SUNDAY
Prime Rib 38/52

GREENS

Mushroom and Spinach Salad
baby spinach, bacon, blue cheese, walnuts 13

Caesar
romaine, avocado, croutons, parmesan, anchovy upon request 14

Beets and Goat Cheese (v)
kale, arugula, walnuts, orange balsamic 15

Baby Kale (v)
quinoa, pomegranate 15

SUSHI ROLLS

Shrimp Crunch Roll
tempura shrimp, spinach crisp, cucumber, pickled radish 16

Hollywood Roll
spicy tuna, jumbo lump crab, avocado, popcorn rice 16

Double Hamachi Roll
hamachi tartar, hamachi, serrano, cucumber 16

Azabu Roll
seared salmon, ikura, daikon, yuzu kosho scallion 16

Sushi Sandwich
shrimp, crab, chili aioli, avocado, spinach crisps 16

4pc Assorted Nigiri
miso salmon, wasabi tuna, sesame hamachi, chili albacore 16

SIDES

- Brussels Sprouts (v) 8
- Mashed Potatoes (v) 7

- Cold Caponata (v) 7
- Hand Cut Fries (v) 6

- Spinach (v) 7
- Tater Tots (v) 6

(v) Vegetarian

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

20% Service Charge Added on Parties of 6 or More

PALEY.

COCKTAILS

-14-

HOUSE

The Babe

*vodka, lychee, st-germaine, lemon,
lavender bitters*

The Titan

*bourbon, rye, punt e mes,
amaro nonino, forbidden bitters*

Secret Garden

*gin, matcha green tea, rosemary,
arugula, chateau aloe, lime, tonic*

Crowd Pleaser

*mezcal, pineapple, pacific coast mint,
ancho Reyes verde, lime*

Last Call

*kin white whiskey, blueberry,
pomegranate, yellow chartreuse,
creme de violette, lemon*

Hang Loose

*tequila, passionfruit, habanero
tincture, aperol, lime, chili rim*

Kanpai

*champagne, chamomile clementine,
yuzu, lemon, sake*

SUMMER

Coco Loco

*rum, coconut almond orgeat,
caramelized, pineapple, lime, tiki
bitters*

Hi-Teq

*hibiscus infused tequila, black cherry
balsamic shrub, lime, egg white,
black lava salt, mezcal spritz*

Summa Thyme

*vodka, watermelon thyme cordial,
triple sec, lemon, club soda*

WINES BY THE GLASS

SAKE

Dewazakura OKA, Ginjo (3 oz pour) 14

SPARKLING

Moët & Chandon, Brut, Champagne, France, NV 21

Villa Sandi, "Il Fresco," Prosecco Brut, Veneto, Italy, NV 12

Gérard Bertrand, Crémant De Limoux, Brut Rosé, France, 2013 . 12

WHITE

Giocato, Pinot Grigio, Primorska, Slovenia, 2014. 12

Star Lane, Sauvignon Blanc, Santa Barbara, CA, 2014 14

Pascal Jolivet, Sancerre, Loire, France, 2016 17

Groth, Chardonnay, Napa Valley, CA, 2014 18

ROSE 15

RED

Bonaccorsi, Syrah, Santa Ynez, CA, 2008 15

Tinto Negro, Malbec, Mendoza, Argentina, 2013 16

Argyle Reserve, Pinot Noir, Willamette, OR, 2013 17

Quilt, Cabernet Sauvignon, Napa Valley, CA, 2014 18

DRAFT BEERS

Saint Archer, IPA 8

Peroni 8

Asahi, Super Dry 8