

PALEY.

RAW

- Today's Oysters *with seasonal accompaniment by the ½ dozen/ dozen* MP
- Paley Poke *tuna, tofu, grapefruit, cashew, kimchi, avocado* 16
- Salmon Tacos (g) *watermelon radish shell, avocado, cilantro, serrano* 15
- Shrimp Cocktail *jumbo shrimp, house-made cocktail sauce, green curry sauce* 24



GREENS

(sourced from our local farmer's market)

- Caesar *romaine, avocado, croutons, parmesan, *anchovy upon request* 13
- Mushroom & Spinach Salad *baby spinach, bacon, blue cheese, walnuts* 15
- Beets & Goat Cheese (v) *baby kale, arugula, walnuts, orange balsamic, focaccia toast* 14
- Chinese Chicken Salad *napa cabbage, tofu, baby spinach, cucumber, mint, black vinegar sauce* 15
- Chopped Vegetable Salad (v*g) *fried garbanzo, eggplant, cucumber, red onion, tomato, broccoli, romaine, avocado* 15

SMALL PLATES

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Crispy Octopus (g) *olive, tomato sauce, fennel, oranges, garlic* 19
- Jumbo Lump Crab Cake *remoulade, kohlrabi, frise, chili oil* 18
- Roasted Veggies (v*g) *eggplant, tomato, baby turnip, broccolini, pesto* 12



MAINS

- Seared Scallops *white wine cream sauce, leeks, garlic* 31
- Seared Salmon *root veggies, lentils, cashews, brown butter mustard sauce* 24
- Quinoa Stuffed Pepper (v*g) *bell pepper, eggplant, zucchini, marinara* 19
- Roasted Jidori Chicken *orange ginger glaze, seasonal vegetables* 26
- Pappardelle Bolognese *pork, tomato, parmesan, garlic, chili flakes* 18
- Grilled Branzino (g) *mediterranean salsa, olives, capers, cucumber, tomato* 32

WOOD FIRE GRILL

- Aged Prime Rib (g) *21 day dry aged bone-in rib eye, 32oz, chimichurri sauce (for 2)* 82
- Petite Filet Mignon (g) *8oz Aspen Ridge Prime, compound butter & thyme* 44
- Paley. Burger *onion rings (g), cheddar, grilled tomato, brioche, choice of beef or turkey, salad or fries* 18
- Pork Chop *14oz, cauliflower puree, apple reduction, shallots* 29
- Grilled Lamb (g) *herb oil, salsa verde, puttanesca sauce, kale, arugula* 42

DAILY SPECIALS

MONDAY

Meatloaf
mushroom marinade, mashed potatoes, baby kale salad 19

TUESDAY

Seafood Risotto
squid, scallop, shrimp, mussels, curry, saffron rice 24

WEDNESDAY

Spaghetti & Meatballs
roasted tomato, gouda, swiss, mozzarella 20

THURSDAY

Jidori Fried Chicken
ahi mayonnaise, chili sauce, pickled vegetables 21

FRIDAY

Fish & Chips
cod, cocktail sauce, cilantro tartar, malt vinegar, fries 19

SATURDAY

Short Rib
cumin rice, carrot puree, grilled seasonal vegetables 32

SUNDAY

Sunday Supper
our chefs prix-fixe menu featuring ingredients from the Ivar Farmer's Market 45

SUSHI ROLLS

- Shrimp Tempura Roll
tempura shrimp, crab, chili aioli, cucumber 18
- Hollywood Roll
spicy tuna, jumbo lump crab, avocado 16
- Double Hamachi Roll
hamachi tartar, hamachi, scallion 18
- Azabu Roll (g)
salmon, ikura, daikon, yuzu kosho 16
- Sushi Sandwich
shrimp, crab, chili aioli, avocado, spinach 16
- Assorted Nigiri
salmon, tuna, yellowtail, albacore 16

SIDES

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| Brussels Sprouts (v*g) 9
<i>yellow curry, pomogranate seeds, white raisins</i> | Cauliflower (v*g) 8
<i>garlic, herb lemon oil</i> | Japanese Eggplant (v*g) 10
<i>pesto, mint, thyme</i> | Tater Tots (v) 9
<i>parmesan, truffle oil, parsley, aioli, ketchup</i> |
| Mashed Potatoes (v) 7
<i>maldon salt, butter, thyme</i> | Broccolini (v*g) 10
<i>pesto, diced cashews</i> | Mushroom Gratin (v) 9
<i>mornay, parmesan, crouton, chives</i> | Hand Cut Fries (v*g) 6
<i>ketchup</i> |

DESSERTS

-9-

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| Popcorn Ice Cream
<i>brown butter powder, salted chocolate rocher</i> | S'mores Trifle (g)
<i>chocolate cremeaux, burnt marshmallow, graham crumble</i> | Basque Style Cheese Cake
<i>pomegranate syrup, granola garnish, avocado ice cream, meringue shards</i> |
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COCKTAILS

-14-

HOUSE

The Babe

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

Secret Garden

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

Last Call

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

The Titan

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

Crowd Pleaser

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

Kanpai

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

Hang Loose

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

WINTER

Violet Sunset

*Amaras mezcal, cranberry juice,
lime juice, luxardo maraschino,
simple syrup, egg white*

A Fennel Thing

*gin, fernet branca, aperol,
strawberry puree, fennel syrup,
lemon juice*

Bourbon Street

*bourbon, apricot puree, simple syrup,
lemon juice, absinthe*

SPARKLING & CHAMPAGNE

MOËT & CHANDON <i>Brut</i> Champagne, France (187ml)	22
VILLA SANDI, "IL FRESCO" <i>Prosecco Brut</i> Veneto, Italy	12/45
GÉRARD BERTRAND, CRÉMANT DE LIMOUX <i>Brut Rosé '15</i> France	12/45
ROEDERER ESTATE, L' ERMITAGE <i>Brut '09</i> Anderson Valley, CA	85
LAURENT-PERRIER <i>Brut</i> Champagne, France	18/100
JM GOBILLARD <i>Prestige Brut, Rosé '11</i> Champagne, France	105
PERRIER JOUËT <i>Grand Brut</i> Champagne, France (375 ml)	60/120
BOLLINGER <i>Brut</i> Champagne, France	150
VEUVE CLICQUOT <i>Brut Rosé</i> Champagne, France	160
GRAND SIECLE <i>Grand Cuvee</i> Champagne, France	320
KRUG <i>Brut</i> Champagne, France	425
DOM PERIGNON <i>Brut '09</i> Champagne, France	460
CRISTAL <i>Brut '09</i> Champagne, France	560

CHARDONNAY

MAISON MATISCO '13 Macon Villages, France	45
J. WILKES '15 Santa Maria Valley, CA	50
LULI '14 Santa Lucia Highlands, CA	55
DOMAINE ÉMILIAN GILLET '14 Burgundy, France	65
GROTH '15 Napa Valley, CA	18/70
BREWER CLIFTON '13 Santa Rita Hills, CA	70
PATZ & HALL '15 Sonoma Coast, CA	70
DOMAINE EDEN '12 Santa Cruz Mountains, CA	75
DOMAINE BONGRAN '10 Burgundy, France	90
CHATEAU MONTELENA '13 Napa Valley, CA	100
FLOWERS '14 Sonoma Valley, CA	100
DOMAINE ANDERSON '13 Anderson Valley, CA	120
HANZEL '13 Sonoma Valley, CA	120

SAUVIGNON BLANC

STAR LANE '16 Santa Barbara, CA	14/50
ILLUMINATION '15 Napa Valley, CA	60

ROSÉ & MORE WHITE WINE

TIMPA DE PRINCE <i>Ferrocinto</i> '12 Italy	40
GIOCATO <i>Pinot Grigio</i> '14 Primorska, Slovenia	12/45
SEÑORIO DE PECINA '13 Rioja, Spain	45
SEPPI LANDMANN <i>Pinot Blanc</i> '12 Alsace, France	45
QUINN <i>Rosé</i> , '16 Provençal, France	15/50
TENSHEN <i>Rhone Style Blend</i> '15 Central Coast, CA	50
SEPPI LANDMANN <i>Pinot Gris</i> '11 Alsace, France	50
KIRALYUDVAR, TOKAJI FURMINT SEC '12 Hungary	50
PASCAL JOLIVET <i>Sancerre</i> '16 Loire, France	17/55
E. GUIGAL <i>Condrieu</i> '13 Rhône Valley, France	130

PINOT NOIR

RITA'S EARTH BABCOCK '15 Santa Barbara County, CA	45
ARGYLE RESERVE '14 Willamette, OR	17/65
GARY FARRELL '13 Russian River Valley, CA	80
BREWER CLIFTON '14 Santa Rita Hills, CA	80
FLOWERS '15 Sonoma County, CA	90
BONACCORSI '13 Santa Rita, CA	95
VINCENT LATOUR, VOLNAY '12 France	130
KOSTA BROWNE '14 Sonoma County, CA	195

CABERNET SAUVIGNON & CABERNET BLENDS

PETIT MANOU, MÉDOC <i>Bordeaux</i> '14 France	60
QUILT '15 Napa Valley, CA	18/70
FORTRESS '13 Sonoma County, CA	70
SBRAGIA FAMILY VINEYARDS '12 Dry Creek Valley, CA	80
ADAPTION '14 Napa Valley, CA	110
APERTURE '14 Alexander Valley, CA	120
FAUST '13 Napa Valley, CA	150
CADE '13 Napa Valley, CA	200
PLUMPJACK '13 Napa Valley, CA	240

MORE RED WINE

CAMBRIA <i>Syrah</i> '14 Santa Maria Valley, CA	15/50
CHÂTEAU DES GIMARETS <i>Beaujolais</i> '11 Moulin à Vent, France	50
PETALOS '14 Bierzo, Spain	60
PRIMUS <i>Malbec</i> '13 Mendoza, Argentina	60
TINTO NEGRO <i>Malbec</i> '14 Mendoza, Argentina	16/65
LES TERRASSES '14 Priorat, Spain	70
DOMAINE JÉROME GRADASSI '14 Châteauneuf-du-Pape, France	115
FINES ROCHES '07 Châteauneuf-du-Pape, France	120
COTE- ROTIE <i>Brune et Blonde Guigal</i> '12 Appilations, France	120
AMARONE DELLA VALPOLICELLA <i>Classico</i> '09 Negrar, Italy	125
NEGRETTI, BRICCO AMBROGGIO '05 Barolo, Italy	135
DOMAINE SERENE '12 Willamette Valley, OR	147

MERLOT

SILVERADO VINEYARDS '11 Napa Valley, CA	80
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SEGHESSIO '14 Sonoma County, CA	100
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SWEET WINE

CHÂTEAU LA RAME, SAINTE-CROIX-DU MONT '97 France (375 ml)	60
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