

PALEY.

RAW/STARTERS

- Bread Service (v) *french loaf, unsalted butter, maldon sea salt* 4
- Heirloom Tomato Soup (v) *basil, manchego cheese crostini* 10
- Lobster Mac & Cheese *campanelle, mornay, cheddar, maine lobster* 22
- Paley. Poke Bowl *tuna, sushi rice, grapefruit, cashew, kimchi, avocado* 16
- Shrimp Cocktail (g) *jumbo shrimp, house-made cocktail sauce, green curry sauce* 24
- Hollywood Roll (g) *spicy tuna, jumbo lump crab, avocado* 16

TOASTS

- Hass Avocado Toast (v) *cilantro, radish, lemon, maldon salt (add shrimp for \$12)*. 12
- Fresh Lump Crab Toast *lemon aioli, carrot, cucumber, radish, french loaf (add avocado for \$4)* 21

GREENS

(sourced from our local farmer's market)

ADD chicken \$8 salmon \$12 steak \$12 shrimp \$12

- Caesar *little gem, avocado, croutons, parmesan, *anchovy upon request* 13
- Baby Kale Salad (v) *beets, goat cheese, arugula, walnuts, orange balsamic, toast* . . . 14
- Chinese Chicken Salad *napa cabbage, tofu, cashew, baby spinach, cucumber, mint, black vinegar sauce* 15



SIGNATURES

- Seared Atlantic Salmon (g) *seasonal veggies, lentils, cashews, brown butter mustard sauce* 24
- Quinoa Stuffed Pepper (v*g) *bell pepper, eggplant, zucchini, marinara* 19
- Fried Chicken Sandwich *mary's "free range" chicken thigh, napa cabbage slaw, carrot, onion, cilantro, chipotle mayo* 14
- House Smoked Turkey BLT *applewood bacon, avocado, tomato, lettuce, aioli, french loaf, mixed greens* 13
- Steak Frites *12oz flat iron, chimichuri sauce, fries* 29
- Wagyu Burger *8oz wagyu beef, Irish cheddar, heirloom tomato crown lettuce, onion sprouts (add bacon for \$2)*. 20
- "Mary's" Turkey Burger *house ground "free range" turkey, tomato, lettuce, onion, cheddar* 16



VEGETABLES

(sourced from our local farmer's market)

- Brussels Sprouts (v*) *yellow curry, pomegranate seeds, white raisins* 9
- Market Greens (v) *house dressing* 6
- Tater Tots (v) *parmesan, truffle oil, parsley, aioli, ketchup* 9
- Hand Cut Fries (v*) *ketchup* 6

COCKTAILS

-15-

HOUSE

- Secret Garden *gin, matcha green tea, rosemary, arugula, chateau aloe, lime, tonic*
- Crowd Pleaser *"Amaras" mezcal, pineapple, pacific coast mint, ancho reyes verde, lime*
- Hang Loose *tequila, passionfruit, habanero tincture, aperol, lime, chili rim*
- The Babe *vodka, lychee, st-germaine, lemon, lavender bitters*
- The Titan *bourbon, rye, punt e mes, amaro nonino, forbidden bitters*
- Last Call *kin white whiskey, blueberry, pomegranate, yellow chartreuse, creme de violette, lemon*
- Summer Thyme *"Amaras" mezcal, yellow chartreuse, ancho reyes, thyme syrup, lime, black salt rim*

-16-

SEASONAL

- Berry Fresh *cilantro infused gin, velvet falernum, strawberry puree, lemon juice*
- Dutchess *"Nolet's" gin, lime juice, velvet falernum, egg white, simple syrup*
- Queen Kapiolani *rum, creme de violette, lemon, simple syrup, prosecco*

-7-

WITHOUT PROOF

- Easy Breezy *blueberry, pomegranate, yuzu, lemonade*
- 60/40 *orange, vanilla bean, lemon, club soda*
- Pennyroyal Tea *passionfruit, ginger, lemon, black tea*

DESSERTS

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| House Spun Sorbet -6-
<i>ask your server for today's flavor</i> | Popcorn Ice Cream -9-
<i>brown butter powder, salted chocolate rocher</i> | S'mores Trifle (g) -9-
<i>chocolate cremeaux, burnt marshmallow, graham crumble</i> | Basque Style Cheesecake -9-
<i>pomegranate syrup, granola garnish, avocado ice cream, meringue shards</i> |
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(v) Vegetarian (v*) Vegan
(g) Gluten Free

*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
Menu Curated by Chef Brian Hill

WINE LIST

WINES BY THE GLASS

LAURENT-PERRIER <i>Brut</i> Champagne, France	18/100
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</i> '15 France	12/45
PERRIER JOUËT <i>Grand Brut</i> Champagne, France (375 ml)	60/120
CUVAISON <i>Chardonnay</i> '15 Napa Valley, CA	18/70
STAR LANE <i>Sauvignon Blanc</i> '16 Santa Barbara, CA	14/50
GIOCATO <i>Pinot Grigio</i> '14 Primorska, Slovenia	12/45
QUINN <i>Rosé</i> , '18 Provençal, France	15/50
LA SILICIEUSE <i>Sancerre</i> '16 France	17/55
ARGYLE RESERVE <i>Pinot Noir</i> '16 Willamette, OR	17/65
QUILT <i>Cabernet Sauvignon</i> '15 Napa Valley, CA	18/70
CAMBRIA <i>Syrah</i> '14 Santa Maria Valley, CA	15/50
TINTO NEGRO <i>Malbec</i> '14 Mendoza, Argentina	16/65

SPARKLING & CHAMPAGNE

ROEDERER ESTATE, L' ERMITAGE <i>Brut</i> '09 Anderson Valley, CA	85
JM GOBILLARD <i>Prestige Brut, Rosé</i> '11 Champagne, France	105
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</i> '09 Champagne, France	460
CRISTAL <i>Brut</i> '09 Champagne, France	560

CHARDONNAY

J. WILKES '15 Santa Maria Valley, CA	50
LULI '14 Santa Lucia Highlands, CA	55
DOMAINE ÉMILIAN GILLET '14 Burgundy, France	65
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

ILLUMINATION '15 Napa Valley, CA	60
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SWEET WINE

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

TIMPA DE PRINCE <i>Ferrocinto</i> '12 Italy	40
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
E. GUIGAL <i>Condrieu</i> '13 Rhône Valley, France	130

PINOT NOIR

RITA'S EARTH BABCOCK '16 Santa Barbara County, CA	45
GARY FARRELL '15 Russian River Valley, CA	80
FLOWERS '16 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
FORTRESS '15 Sonoma County, CA	70
SBRAGIA FAMILY VINEYARDS '13 Dry Creek Valley, CA	80
ADAPTION '14 Napa Valley, CA	110
APERTURE '15 Alexander Valley, CA	120
CADE '13 Napa Valley, CA	200
PLUMPJACK '13 Napa Valley, CA	240

MORE RED WINE

DON DAVID <i>Malbec</i> '16 Argentine	55
PETALOS '15 Bierzo, Spain	60
DOMAINE JÉROME GRADASSI '14 Châteauneuf-du-Pape, France	115
FINES ROCHES '07 Châteauneuf-du-Pape, France	120
COTE- ROTIE Brune et Blonde Guigal '12 Appilations, France	120
AMARONE DELLA VALPOLICELLA <i>Classico</i> '10 Negrar, Italy	125
NEGRETTI, BRICCO AMBROGGIO '05 Barolo, Italy	135
DOMAINE SERENE '12 Willamette Valley, OR	147

MERLOT

SILVERADO VINEYARDS '13 Napa Valley, CA	80
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ZINFANDEL

SEGHEISIO '14 Sonoma County, CA	100
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