



PARKER  
PALM SPRINGS

## To Share (or not)

*House Pomegranate Hot Smoked Salmon*  
with Watercress, Creamy Kefir, Pickled Onion, Focaccia Crostini  
\$26

*Canapé Tower*  
Charred Togarashi Ahi Tuna, Asian Seaweed Salad  
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Bellwether Ricotta, Shaved Baby Fennel,  
Jerusalem Artichoke, Citron- Olive Oil on Rye Bread  
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Paella Bites with Saffron Aioli  
\$32

*Wagyu Sliders*  
with Tomato Jam, Smoked Cheddar, Fresh Chili-Cucumber Pickle,  
Smoked Black Pepper Brioche Bun  
\$20

*Meze*  
Hummus, Baba Ghanoush, Muhammara,  
Marinated Imported Olives, Feta, Grilled Pita  
\$20

*Wild Mushroom and Brie Pita Pizza*  
with Truffle Oil, Wild Arugula and Pickled Onion Salad  
\$25

*Hand Cut Estate Made Potato Chips*  
with Guerande Gray Salt  
\$10

*California Artisanal Charcuterie*  
with Balsamic Fig Jam, Cornichons, Whole Grain Mustard  
\$25

*Cheese Selection*  
Mt. Baldy, California, 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  
served with Stone Fruit Jam, Local Dates, Coachella Honey, Grilled Walnut Sourdough Toast  
Choice of: Two \$24 Three \$28

*Dessert Trio*  
Lemon Meringue Tart ~ Date Financier ~ Espresso Dome  
\$18

Coffee and Tea are Sustainable Certified. Our Fish is Locally Sourced and Certified as Sustainable.

## Cocktails

*Early Mornings In The Orchard*  
Laird's Apple Brandy, Fig-Infused Beefeater Gin, Lemon, Apple Cider, Cinnamon, Molasses bitters

*Grapevine*  
Rittenhouse Rye, Grapes, Campari, Lemon

*Picante Agave*  
Casamigos Blanco Tequila, Lime, Fresno Chile Pepper, Cilantro & Agave

*Pink Heather*  
Chopin Rye Vodka, Mint, Cucumber, Lemon, House Salted Hibiscus Elixir & Golden Green Juice

*Cafecito*  
Licor 43, Cinnamon-Orange Infused Casamigos Reposado, Espresso

*Cocoa Medjool*  
Cacao-infused Planteray Dark Rum, Locally Grown California Date syrup, Cocoa Bitters

*Amor y Amaro*  
Amaro Montenegro, Amaro Averna, Fernet-Branca, Rosemary, Strawberry, Lemon  
\$20

*Blackberry Mojito*  
Blackberries, Lime, Mint, Soda

*Virgin Cucumber Gimlet*  
Cucumber, Fresh Squeezed Lime Juice, Simple Syrup, Fever Tree Soda  
\$15

## Beer

*Czechvar Lager, Czech Republic*  
*North Coast "Pacific Magic" IPA, California*  
*Orval Trappist Ale, Belgium*  
*Tona Lager, Nicaragua*  
\$12

## Wine

*Vera Wang, Prosecco Brut, Veneto, Italy NV \$78/16gl*  
*Veuve Clicquot "Yellow Label" Brut, Champagne, France NV \$125/30gl*  
*Nicolas Feuillatte, Réserve Exclusive Rosé, Champagne, France NV \$145/35gl*  
*Jermann, Pinot Grigio, Venezia Giulia, Italy \$79/18gl*  
*Domaine Vincent Delaporte, Sancerre, Loire Valley, France \$115/23gl*  
*Martinelli "Bella Vigna", Chardonnay, Sonoma Coast, California \$90/19gl*  
*Theresa Noelle "Le Jardin", Pinot Noir, Sta. Rita Hills, California \$95/20gl*  
*Chevalier de la Crée, Côte de Beaune, Burgundy, France \$120/26*  
*LAN "Gran Reserva", Tempranillo, Rioja Alta, Spain \$90/21gl*  
*L'École 41, Cabernet Sauvignon, Columbia Valley, Washington \$99/24gl*