

Palomino is a proud partner with Macrina Bakery, Carso's Pasta and procures seasonal produce from Inaba Farm, Dungeness Farm, Ralph's Greenhouse as well as other fine growers throughout Washington and Oregon.

# PALOMINO

DINNER

## RESTAURANT & BAR

### APPETIZERS

- CRAB & ARTICHOKE DIP** | parmesan, herb breadcrumbs, onions, brick-oven flatbread crisps 15
- TOMATO-BASIL BRUSCHETTA** | Roma tomatoes, pesto, fresh basil, herb oil 10 **veg**
- CALAMARI MISTO** | artichokes, zucchini, squash, housemade artichoke tartar, housemade marinara 13
- CRISPY "CAPRESE"** | fried hand-pulled fresh mozzarella, herb breadcrumbs, housemade pesto, tomato jam, Pecorino Romano, micro basil 10 **veg**
- CARAMELIZED CAULIFLOWER** | fresh herbs, EVOO, herbed mascarpone 8 **gf**
- BRUSSELS SPROUTS & PANCETTA** | vanilla butter 9 **gf**
- SICILIAN MEATBALLS** | Pecorino Romano, fresh herb mix, pistachios 9

### SOUP & SALADS

- PORTABELLA MUSHROOM SOUP** 8
- CAESAR SALAD** | parmesan, garlic croutons 8
- CHARRED KALE SALAD** | golden raisins, quinoa, pumpkin seeds, sweet truffle vinaigrette, Pecorino Romano 8 **gf/veg**
- POINT REYES FARMSTEAD BLUE CHEESE SALAD** | romaine hearts, bacon, Roma tomatoes, toasted hazelnuts 8.5 **gf**
- THE PALOMINO CHOP CHOP** | smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette 9

### ENTREE SALADS

- THE PALOMINO CHOP CHOP** | smoked turkey, wine salami, provolone, fresh basil, garbanzo beans, parmesan, crisp romaine, tomatoes, balsamic vinaigrette 17
- MAPLE MARINATED CHICKEN SALAD** | grilled chicken, warm pecan crusted blue cheese, organic mixed greens, romaine hearts, pears, candied pecans, maple vinaigrette 21 **gf**
- SEAFOOD LOUIE SALAD** | Dungeness crab, poached prawns, cucumber, avocado, asparagus, tomato, traditional dressing 24 **gf**

### ARTISAN PIZZAS

*All pizzas can be made on our housemade gluten free crust*

- FRESH ROMA & MOZZARELLA** | housemade San Marzano marinara, fresh basil, shaved garlic 11 **veg**
- INCREDIBLE PEPPERONI** | aged mozzarella, housemade San Marzano marinara 12
- HOUSEMADE HOT ITALIAN SAUSAGE & MUSHROOM** | aged mozzarella, red chili flakes, housemade San Marzano marinara 13
- POLLO E SPINACI** | organic rotisserie chicken, four cheese sauce, housemade smoked mozzarella, spinach, roasted peppers 14
- GUANCIALE & TRUFFLE** | hand-pulled fresh mozzarella, butter braised wild mushrooms, caramelized onions, shaved garlic, pickled red onions, fresh herbs 14

### FRESH PASTA

*Made with locally sourced pasta*

- RAGÙ DI CARNE** | pappardelle, braised beef, red wine demi-glace, Parmigiano Reggiano, cream, burrata 21
- BAKED FOUR CHEESE ROTINI** | fontina, mozzarella, parmesan, asiago, mascarpone, toasted breadcrumbs 20 **veg**
- RIGATONI BOLOGNESE** | housemade hot Italian sausage, San Marzano tomatoes, roasted red pepper cream, Grana Padano 21
- FETTUCCHINE FRUTTI DI MARE** | gluten-free pasta, prawns, scallops, smoked salmon, fresh spinach, alfredo sauce, Pecorino Romano 23 **gf**

*Manini's naturally gluten free pasta available upon request*

### ENTREES

- BRAISED SHORT RIB** | cauliflower mashed potatoes, grilled asparagus, butter braised mushrooms, smoked paprika, red wine braising reduction 27
- STEAK FRITES\*** | crisp herb thin fries, marinated roasted garlic, Dijonnaise 25 **gf**
- GRILLED FILET MIGNON MEDALLIONS\*** | Point Reyes Farmstead blue cheese risotto cake, roasted seasonal mushrooms, crispy onion strings, cabernet demi-glace 37
- CHICKEN MARSALA** | roasted crimini mushrooms, sweet marsala sauce, fresh spaghetti "aglio e olio" 21
- CHICKEN PARMESAN** | housemade San Marzano marinara, fresh housemade mozzarella, Parmigiano Reggiano, fresh spaghetti "aglio e olio" 23
- ORGANIC ROTISSERIE CHICKEN** | cauliflower mashed potatoes, toasted shallots & garlic green beans, roasted chicken jus 25 **gf**
- ASIAGO-ALMOND CRUSTED SCALLOPS** | lemon asparagus risotto, toasted almonds, lemon beurre blanc 28
- PRAWN SCAMPI** | garlic butter, capers, cherry tomatoes, white wine, fresh spaghetti "aglio e olio", garlic bread 24

**gf** Prepared gluten-free, but we are not a gluten-free kitchen and do not have separate cooking equipment to prepare 100% gluten-free items.  
**veg** Vegetarian. May contain eggs and/or dairy. Please ask your server for details.

\* Steaks and roasts may be cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

FOR THE EASE OF OUR GUESTS, AN 18% GRATUITY WILL BE ADDED TO PARTIES OF 8 OR MORE. 100% OF THIS IS PAID DIRECTLY TO THE SERVICE STAFF OF OUR GUESTS.



## CRAFTED

**ITALIAN MANHATTAN** | Old Overholt rye, Amaro Nonino, Antica Formula vermouth, orange bitters, Luxardo cherry 11

**NEGRONI** | Botanist gin, Amaro Averna Siciliano, Campari, orange bitters 10

**ROB ROY** | Cutty Sark Prohibition scotch, Antica Formula vermouth, Luxardo Maraschino liqueur, lemon bitters, Luxardo cherry 11

**SAZERAC** | Woodford Reserve Rye, St. George Absinthe, bitters, lemon peel 12



**CASK-AGED OLD FASHIONED** | Old Forester bourbon, Solerno Blood Orange liqueur, cherry bitters, barrel-aged in-house for 30 days 12



## MARTINIS

**LAVENDER COSMO** | Absolut Mandrin, Giffard Crème de Violette, Cointreau, fresh lime sour, cranberry juice, lavender sugar 10

**GINGER-PEAR** | Grey Goose La Poire, ginger liqueur, splash of Bols triple sec 11.5

**LEMON DROP** | Absolut Citron, Caravella Limoncello, lemon bitters, fresh lemon sour 11

**SUPERNOVA** | Grey Goose vodka, strawberry puree, prosecco float 12

**PALOMINO MARTINI** | Tito's Handmade vodka or Bombay Sapphire gin, dry vermouth, choice of Point Reyes Farmstead blue cheese stuffed olives or lemon twist 11

## HOUSE SPECIALTIES

**SCRATCH MARGARITA** | El Jimador tequila, Bols triple sec, fresh lime juice, housemade margarita mix 9.75

**MOSCOW MULE** | Smirnoff vodka, ginger beer, fresh lime 9.25

**BLUEBERRY SMASH** | Stoli Blueberi vodka, blueberries, fresh sweet & sour 9.5

**LONG ISLAND ICED TEA** | Captain Morgan spiced rum, Smirnoff vodka, Beefeater gin, El Jimador tequila, Cointreau 9.75

**THE "ORIGINAL" MOJITO** | Bacardi superior, muddled mint, lime, splash of soda 9.25

**SPARKLING RASPBERRY MOJITO** | Cruzan Raspberry rum, fresh lime sour, raspberry puree, prosecco 9.75

**PALOMINO BLOODY MARY** | Stoli Hot Jalapeño vodka, house smoked mozzarella, pepperoni, kalamata olives, herb salt 9.5

## BEER

## DRAUGHT

**MANNY'S PALE ALE**, Seattle, WA 5.4% ABV 5.95

**ELYSIAN ROTATING HANDLE**, Seattle, WA 6.5

**NINKASI TOTAL DOMINATION IPA**, Eugene, OR 6.5  
6.7% ABV

**MAC & JACK'S AFRICAN AMBER ALE**, Redmond, OR 5.2% ABV 5.95

**DOG FISH HEAD 90 MIN IPA**, Milton, DE 6.5  
8.5% ABV Served as a 10 oz. pour in a snifter.

**COORS LIGHT**, Golden, CO 4.2% ABV 5.25

**BLUE MOON BELGIAN WHITE**, Golden, CO 5.95  
5.75% ABV

**KONA BREWING BIG WAVE GOLDEN ALE**, Kona, HI 4.4% ABV 6.25

## BOTTLED

**OMISSION GF**, Portland, OR 5.95

**DESCHUTES BLACK BUTTE PORTER**, Bend, OR 5.95

**BUD LIGHT**, St. Louis, MO 5.25

**O'DOUL'S NON-ALCOHOLIC**, St. Louis, MO 5.25

**ANGRY ORCHARD CRISP CIDER**, Cincinnati, OH 5.75

**CORONA EXTRA**, Mexico 5.75

**HEINEKEN**, Holland 6.25

**STELLA ARTOIS**, Belgium 6.25

**GUINNESS STOUT**, Ireland 6.25

**BECK'S NON-ALCOHOLIC**, Germany 5.75

## WINE BAR - WHITES

	6 oz.	
Nobilissima <b>Prosecco</b> DOC IT	10.5	40
Roederer Estate <b>Brut</b> Anderson Valley CA	12.95	50
VillaViva <b>Rosé</b> Côtes de Thau FR	7.95	30
Chateau Ste Michelle <b>Dry Riesling</b> Columbia Valley WA	7.5	28
Pierre Sparr <b>Riesling</b> Grande Réserve FR	11.5	44
Caposaldo <b>Pinot Grigio</b> Veneto IT	8.25	31
Acrobat King Estate <b>Pinot Gris</b> OR	9.95	38
Villa Maria <b>Sauvignon Blanc</b> Marlborough NZ	9.5	36
d'Arenberg The Hermit Crab <b>Viognier Marsanne</b> McLaren Vale SAUS	10.95	42
Palomino House White - Two Vines <b>Chardonnay</b> WA	7.95	30
Chateau Ste Michelle <b>Chardonnay</b> WA	9.25	35
St Francis <b>Chardonnay</b> Sonoma County CA	10.5	40
Sonoma-Cutrer <b>Chardonnay</b> Russian River Ranches CA	14.5	56

## WINE BAR - REDS

	6 oz.	
Chateau St Jean <b>Pinot Noir</b> CA	9.95	38
Nielson by Byron <b>Pinot Noir</b> Santa Barbara County CA	11.95	46
Erath Winery Resplendent <b>Pinot Noir</b> OR	13.5	52
Doña Paula <b>Malbec</b> ARG	8.25	31
Fontanafredda Briccotondo <b>Barbera</b> DOC IT	10.95	42
Drumheller <b>Merlot</b> Columbia Valley WA	8.95	34
Raymond R Collection <b>Merlot</b> CA	9.5	36
Charles & Charles <b>Red Blend</b> (Cab Sauv/Syrah) Columbia Valley WA	9.25	35
Palomino House Red - Avalon <b>Cabernet Sauvignon</b> CA	7.95	30
H3 <b>Cabernet Sauvignon</b> Columbia Valley WA	10.5	40
Joel Gott 815 <b>Cabernet Sauvignon</b> CA	12.95	50
Pahlmeyer Jayson <b>Red Blend</b> Napa Valley CA	17.95	72

## BOTTLES

## WHITES

Schramsberg <b>Blanc de Noirs</b> North Coast CA	68
Champagne Laurent-Perrier <b>Brut</b> NV FR	85
Coppo Moncalvina <b>Moscato</b> d'Asti IT	36
Cold Creek <b>Riesling</b> Ste Michelle Columbia Valley WA	35
Adelsheim <b>Pinot Gris</b> Willamette Valley OR	42
King Estate <b>Pinot Gris</b> OR	39
Caymus Conundrum <b>White Blend</b> CA	48
Stags' Leap Winery <b>Viognier</b> Napa Valley CA	52
Honig <b>Sauvignon Blanc</b> Napa Valley CA	39
Ferrari-Carano <b>Fumé Blanc</b> Sonoma County CA	48
Marlborough Estate Reserve <b>Sauvignon Blanc</b> Marlborough NZ	42
Craggy Range <b>Sauvignon Blanc</b> Te Muna Road Vineyard Martinborough NZ	46
Joseph Drouhin <b>Chablis</b> Domaine de Vaudon FR	48
Chateau Ste Michelle <b>Chardonnay</b> Canoe Ridge Vineyard WA	46
Kendall-Jackson Vintner's Reserve <b>Chardonnay</b> CA	39
La Crema <b>Chardonnay</b> Sonoma Coast CA	48
Hartford Court Vineyards Russian River Valley <b>Chardonnay</b> Sonoma CA	59
Jordan <b>Chardonnay</b> Russian River Valley CA	75
Flowers <b>Chardonnay</b> Sonoma Coast CA	78
Cakebread Cellars <b>Chardonnay</b> Napa Valley CA	89
Chateau Montelena <b>Chardonnay</b> Napa Valley CA	95

## REDS

Ponzi <b>Pinot Noir</b> "Tavola" Willamette Valley OR	50
WillaKenzie Gisèle <b>Pinot Noir</b> Willamette Valley OR	60
King Estate <b>Pinot Noir</b> Willamette Valley OR	58
Cambria Benchbreak <b>Pinot Noir</b> Santa Maria Valley CA	49
Robert Mondavi <b>Pinot Noir</b> Carneros Napa Valley CA	58
Sonoma-Cutrer <b>Pinot Noir</b> Russian River Valley CA	65
Flowers <b>Pinot Noir</b> Sonoma Coast CA	85
Domaine Drouhin <b>Pinot Noir</b> Willamette Valley OR	95
High Note <b>Malbec</b> Uco Valley Mendoza ARG	38
Trivento Amado Sur <b>Malbec Blend</b> Mendoza ARG	42
Château du Caillau <b>Malbec</b> Cahors FR	36
Boomtown Dusted Valley <b>Merlot</b> Columbia Valley WA	38
Columbia Crest Grand Estates <b>Merlot</b> Columbia Valley WA	35
Clos du Bois <b>Merlot</b> Reserve Alexander Valley CA	49
Freemark Abbey <b>Merlot</b> Napa Valley CA	58
Villa Antinori Rosso <b>Toscana</b> IT	40
Niro <b>Montepulciano d'Abruzzo</b> IT	38
Edmeades <b>Zinfandel</b> Mendocino County CA	39
Seghesio "Old Vine" <b>Zinfandel</b> Sonoma County CA	76
Stags' Leap Winery <b>Petite Sirah</b> Napa Valley CA	85
Produttori del <b>Barbaresco</b> Barbaresco IT	75
Château Saint-André Corbin <b>St Georges-St Émilion</b> FR	52
Château Mongravey <b>Margaux</b> FR	76
Antinori Tenuta Guado al Tasso <b>Il Bruciato</b> Bolgheri IT	58
Conn Creek Herrick <b>Red Blend</b> Napa Valley CA	45
Spring Valley Vineyard Uriah <b>Red Wine</b> Walla Walla WA	86
Intrinsic <b>Cabernet Sauvignon</b> Columbia Valley WA	45
Three Rivers Winery <b>Cabernet Sauvignon</b> Columbia Valley WA	48
Chateau Ste Michelle Cold Creek <b>Cabernet Sauvignon</b> Columbia Valley WA	60
Katherine Goldschmidt <b>Cabernet Sauvignon</b> Crazy Creek Alexander Valley CA	39
Kenwood <b>Cabernet Sauvignon</b> Sonoma County CA	44
Rodney Strong <b>Cabernet Sauvignon</b> Alexander Valley CA	50
Mount Veeder Winery <b>Cabernet Sauvignon</b> Napa Valley CA	95
Jordan <b>Cabernet Sauvignon</b> Alexander Valley CA	125
Caymus <b>Cabernet Sauvignon</b> Napa Valley CA	185