



SMOOTHIES *choice of oat, almond, or whole milk*

- PINEAPPLE V** 10
pineapple, ginger, banana, kale
- STRAWBERRY V** 10
strawberry, yogurt, rhubarb, lemon, honey
- BLUEBERRY V** 10
blueberry, hemp seed, yogurt, agave, lime

BRUNCH

- CROISSANT V** 6
jam, nutella
- SHRIMP COCKTAIL P** 21
tomato, avocado, red onion, cucumber
- FRUIT STAND FRUIT VG** 9
pineapple, melon, mango, coconut, lime, tajin
- AVOCADO TOAST VG** 15
alfalfa sprouts, fried ceci beans, California Olive Ranch EVOO



BISCUIT SANDWICHES

- bacon**, arugula, tomato, egg 14
- fried chicken**, jalapeño slaw 17
- avocado**, arugula, egg **V** 14
- just with **honey V** 8

MAKE YOUR OWN OMELET 16

CHOOSE FROM: kale, goat cheese, bacon, smoked salmon, avocado, cheddar, short rib, tomatoes, caramelized onions

STUFFED WAFFLES 16

CHOOSE: bacon, sausage, blueberry, or toasted pecan

ADD: fried chicken +8

V: vegetarian **VG:** vegan **P:** pescatarian



SMOKED SALMON PLATTER P	21
charred scallion cream cheese, everything pita, capers, 8 minute egg	
SOFT SCRAMBLE V	14
aged cheddar, arugula, toasted sourdough	
ADD: avocado +5	
CRUNCHY FRENCH TOAST V	17
coconut, pine nut, butter, maple syrup	
CAULIFLOWER GRAIN BOWL V	18
cauliflower rice, shiitake mushroom, tomato, spinach, avocado, egg, impossible sausage	
HUEVOS RANCHEROS V	15
corn tortillas, fried eggs, black beans, salsa mexicana, queso fresco	
TRADITIONAL BREAKFAST V	17
eggs, hash browns, pullman toast	
CHOICE OF: bacon, avocado, or impossible sausage	
SHORT RIB HASH GF	19
potato, caramelized onions, sage, horseradish cream	
BREAKFAST BURRITO	16
bacon, eggs, hash browns, roasted pepper, shiitake, tomatillo salsa	
LOBSTER TACOS P	29
pickled fresno chile & red onion, harissa crema, romaine, cilantro, tomatillo salsa	
PALICLUB	17
roasted turkey, bacon, lettuce, tomato, egg, herb mayo	
FRIED CHICKEN SANDWICH	17
jalapeño slaw, B&B pickles	
BRUNCH BURGER	17
bacon, caramelized onion, egg, lettuce, tomato	
SUB: impossible burger	

SALADS

CUCUMBER & AVOCADO SALAD P DF	17
green goddess, mint, bottarga	
ENDIVE CAESAR P	17
anchovy, parmesan, bread crumbs, wild arugula	
PALICOB B GF	21
turkey, bleu cheese, avocado, tomato, bacon	

SIDES

BACON 6	HASH BROWNS 4
EGGS 2 each	DRESSED AVOCADO 6

DF: dairy-free **GF:** gluten-free



DRINKS

COCKTAILS

16 each

GARIBALDI

campari, bitter bianco, whipped orange juice

AGAVE SPRITZ

tequila, mezcal, aperol, pamplemousse served in a grapefruit

SEMI-TROPIC

rum, lemon, pineapple, oj

CADILLAC

cutwater reposado tequila, agave, lime, grand marnier, tajin salt rim

PINK FLAMINGO

gin, campari, pamplemousse, lemon

SPEED RACER

kastra elion vodka, espresso, mr black cold brew liqueur, orgeat

DESERT HARE

tequila, carrot, agave, genepy

MAI TAI

jamaican rum, rhum agricole, curacao, orgeat, lime

EASTSIDE

mezcal, cucumber, mint, lime

PIÑA COLADA

cutwater white and gold rum, pineapple, coconut, lime

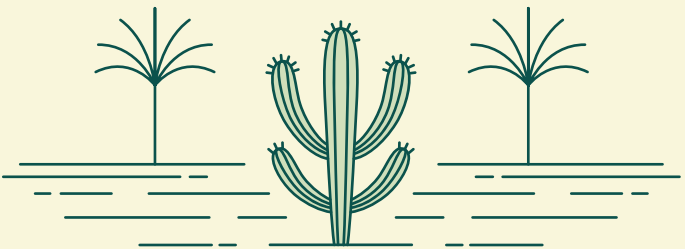
FROSÉ

fugu vodka, rosé, strawberry, lemon

LIVING LARGE

UPGRADE ANY COCKTAIL TO LARGE FORMAT FOR \$60

One pitcher serves 4 people.



@PalmCanyonSwimandSocial



DRINKS

POPTAILS

FROZEN, BOOZY ICE-POPS

APEROL SPRITZ aperol, bubbles	8
PALOMA tequila, grapefruit, lime	8

WINE

SPARKLING

G / B

BLANC DE BLANCS Raventos, Spain	15 / 75
CREMANT BRUT ROSÉ Maison Albert Bichot, France	17 / 85
CHAMPAGNE Veuve Clicquot, France	-- / 120

WHITE

CHENIN BLANC Dashe, California	16 / 64
CHARDONNAY Sandhi, California	18 / 72

SKIN CONTACT

ROSÉ Peyrassol, France	16 / 64
ORANGE Folktales, California	18 / 72

RED

LAMBRUSCO PET NAT Medici, Italy	18 / 90
PINOT NOIR 100 Nails, California	16 / 64

BEER

CANS

POOLSIDE BLONDE La Quinta	9
VOODOO RANGER HAZY IPA New Belgium	9
HARD KOMBUCHA JuneShine	8
HARD CIDER Brewery X	8

TAP

LAGER Calidad	7
BLOOD ORANGE IPA Latitude 33	7
SEASONAL Inquire with your server	7