



# THE PALMS

A PACIFIC RIM RESTAURANT

## THE PALMS ISLAND TIME \$5

*4pm-5:30pm every day  
in the bar and garden only*

### ISLAND BITES

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#### SEASONED FRIED CALAMARI

*carrots, jalapeño, spiced aioli*

#### PACIFIC AHI TUNA POKE BITES

*ponzu soy, tropical salsa, wonton crisp*

#### PULLED PORK SLIDERS

*kalua pulled pork, sweet hawaiian bread*

#### PORK RIB STACK

*sweet habanero sauce*

#### EGGROLLS

*veggie or pork eggrolls, firecracker sauce*

#### VEGETABLE TEMPURA

*sweet potato, cauliflower, green beans, asparagus*

#### HUMMUS

*roasted red bell pepper hummus, crispy taro chips*

### ISLAND CRAFT COCKTAILS

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#### HAWAII 5.0

*pineapple rum, elderflower, prosecco*

#### GIN GIMLET

*gin, fresh citrus, simple*

#### SOCIAL MANHATTAN

*evan williams, carpano antica, bitters*

#### THE WORKING MULE

*vodka, lime, ginger beer*

#### POG PUNCH

*pineapple, fresh orange juice, guava nectar, rum, infused  
liqueur*

#### WELL DRINKS

*vodka & cranberry... rum & coke... gin & tonic... etc...*

#### WELL COCKTAILS +2

*martinis... manhattans... lemon drops... etc...*

### ISLAND WINES

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#### CABERNET SAUVIGNON

#### PINOT NOIR

#### CHARDONNAY

#### SAUVIGNON BLANC

#### SPARKLING WINE

### DRAFT BEERS

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#### KIRIN

*japanese lager*

#### KONA LONGBOARD

*island lager*

#### BOONT

*amber ale*

#### PAULANER

*hefe-weizen*

#### NORTH COAST RED SEAL ALE

*pale ale*

#### FORT POINT VILLAGER

*india pale ale*