



BAR & GRILL

DINNER

served 4:00-9:00pm  
(10:00pm fri & sat)

Starters

ACHIOTE PORK NACHOS 18  
tortillas, black beans, jalapeño pico,  
wi cheddar, habanero vinaigrette

AHI TUNA GYOZA TACOS 16  
cucumber, mango, sweet thai aioli,  
wasabi, sesame, nori

PORK BELLY BAO BUNS 17  
cucumber, slaw, unagi sauce,  
kimchi, cilantro

THAI CHICKEN LETTUCE WRAPS 22  
ginger, jicama slaw, avocado, cashews†  
sesame sauce, chili vinaigrette

DIPPERS

served with your  
choice of 2 sauces

HAND-BREADED CHEESE CURDS 14  
yellow & white cheddar

FRIES 12  
parmigiano reggiano

BAVARIAN SOFT PRETZEL BITES 11  
garlic butter, sea salt

ranch  
blue cheese  
cilantro garlic aioli  
chili aioli  
beer cheddar fondue  
san marzano marinara

Salads

ADD A PROTEIN  
to any of our salads  
chicken breast \$8  
top sirloin \$16  
shrimp \$9  
salmon \$14

WEDGE 10  
gorgonzola, bacon, cherry tomatoes,  
palette dressing

OVER THE RAINBOW 10  
greens, bacon, corn, tomatoes, garlic croutons,  
lemon-honey vinaigrette

Palette Favorites

SICILIAN CHICKEN PARMIGIANA 22  
house-made marinara, fettucini, crostinis,  
steakhouse garlic cream

ROASTED CAULIFLOWER 18  
roasted poblano cream, crispy onions, fresh herbs,  
roasted garlic, orange gochugaru, quinoa

POTATO GNOCCHI 19  
san marzano marinara, stracciatella, bacon,  
basil pesto†, pangritata

CITRUS MINT BEET SALAD 23  
grilled chicken, house mesclun, beets, blueberries,  
cucumbers, mint-honey vinaigrette  
sub shrimp \$2 / salmon \$7 / top sirloin \$9

STEAK WEDGE SALAD\* 22  
grilled top sirloin, gorgonzola, bacon, onions,  
cucumber, tomatoes, roasted beets, sweet pecans,  
palette dressing

GRILLED SALMON\* 24  
cilantro coconut curry, ginger, citrus scented rice,  
watermelon, watercress & edamame salad

Soups

cup / bowl

BAKED POTATO SOUP 7.50 / 10  
bacon, wi cheddar,  
spring onions

FRENCH ONION SOUP 6 / 8.50  
house croutons, melted mozzarella

Sides

CAULIFLOWER AU GRATIN  
steakhouse garlic cream, smoked gouda 7

STREET CORN  
cotija cheese, chili aioli, chile, lime, cilantro 8

FRIES  
parmigiano reggiano 7

ROASTED POBLANO CAVATAPPI  
seasoned breadcrumbs 7

MASHED BABY REDS  
reggiano, chives 8

BRUSSELS SPROUTS  
brown sugar, black pepper 8

From the Grill

ST. LOUIS RIBS\* half 23 / full 32  
chipotle orange bbq  
served with your choice of two sides

ESPETADAS\* 34  
guajillo marinated pork, chicken thigh,  
salsa roja  
served with your choice of two sides

STEAKS

21-day aged 100% black angus beef  
served with your choice of soup or salad and one side

TOP SIRLOIN\*  
6oz 28

NY STRIP\*  
14oz 47

add french onion demi glaze to your steak 4

Handhelds

FISH TACOS 21  
beer battered & breaded cod, garlic cilantro slaw,  
chili dressing, avocado pico de gallo

MAPLE BOURBON PORK BELLY 16  
crispy pork belly, wi gouda, pickled jalapeño,  
maple bourbon bbq, house ranch slaw,  
grilled texas toast, fries

BISON BURGER\* 23  
caramelized onions, cornichon relish, melted brie,  
three-peppercorn aioli, brioche bun, fries  
vegetarian impossible burger available \$3.50

SALMON SESAME TERIYAKI\* 23  
salmon fillet, avocado, chili aioli,  
jicama & cucumber cilantro slaw,  
lemon soy vinaigrette, sesame seeds,  
brioche bun, fries

PALETTE BURGER\* 17  
brioche bun, house beef patty, wi cheddar,  
bacon, cilantro garlic aioli, baby arugula,  
beefsteak tomato, grilled onions, fries  
vegetarian impossible burger available \$3.50

Weekend  
Specials

PALETTE PLEASERS  
savor the artistry of our team's creations!  
a new dish and handcrafted cocktail  
available every friday & saturday

FRIDAY FISH FRY 18  
cod, cole slaw, home-made tartar, fries

\* Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

† We use nuts and nut-based oils in some of our menu items. If you are allergic to nuts or any other foods, please let your server know.

