

CHEF'S SPECIALS

Coconut Blueberry Mojito

*Muddled Blueberries, Mint & Lime • Captain Morgan White Rum,
Mint Tea, Coconut Purée and a splash of Soda 24*

Ventoura Grand Vin Chablis

A dry white wine "...with flavors of pear, flint, stone and vanilla." 2022 (France) 24/94

Casa Silva Carmenere Los Lingues Vineyard

"Oak, tobacco, rich chocolate, plum, pepper, and licorice." 2022 (Chile) 17/58



Thai Gingered Chicken Flatbread

*Peanut Sauce & Mozzarella • Cauliflower Crust
Green Papaya, Sprout, Scallion & Peanut Salad (gluten-free) 26*

Chinese Salt & Pepper Squid

*Tempura-Squid with Crisp Garlic, Green Chilies, Peanuts
Shallots & Cilantro • Five-Spice Dust 27*

Blue Crab & Little Gem Salad with Green Goddess Dressing

Heirloom Tomatoes, Bacon Lardons & Red Onion 34

Pork Carnitas Tacos with Mexican "Street Corn"

Spicy Carrot Habanero Salsa • Cotija Cheese • Flour Tortillas • Micro Cilantro 28

Spaghetti Aglio e Olio with Grilled Wild Swordfish

Pasta with Garlic & Sicilian Olive Oil • Sun-dried Tomato Butter 38

Cantonese-Style Steamed Fish

*Black Sea Bass • Fermented Black Bean & Garlic Sauce • Sesame, Ginger & Chinese Wine
Baby Bok Choy • Cilantro & Scallion Salad • Steamed Rice 36*

Grilled Nebraska Angus Gold Rib Eye Steak

*18-oz. Boneless • Smoked Sea Salt, Cracked Pepper & Butter
Walla Walla Onion Rings • Jalapeño Aioli 64*

"Complimentary parking available in the corner lot at Amado and Calle Encilia"

330 East Amado Road * Palm Springs * (760) 866-1952