



PARKER
PALM SPRINGS

To Share (or not)

House Pomegranate Hot Smoked Salmon
Watercress, Creamy Kefir, Pickled Onion, Focaccia Crostini
\$19

Canapé Tower
Charred Togarashi Ahi Tuna, Asian Seaweed Salad

Bellwether Ricotta, Shaved Baby Fennel,
Jerusalem Artichoke, Citron- Olive Oil on Rye Bread

Paella Bites with Saffron Aioli
\$24

Wagyu Sliders
Tomato Jam, Smoked Cheddar, Fresh Chili-Cucumber Pickle,
Smoked Black Pepper Brioche Bun
\$16

Meze
Hummus, Baba Ghanoush, Muhammara,
Marinated Imported Olives, Feta, Grilled Pita
\$17

Wild Mushroom and Brie Pita Pizza
Truffle Oil, Wild Arugula and Pickled Onion Salad
\$17

Hand Cut Estate Made Potato Chips
Guerande Gray Salt
\$8

California Artisanal Charcuterie
Balsamic Fig Jam, Cornichons, Whole Grain Mustard
\$19

Cheese Selection
Mt. Baldy, California, Soft, Goat Cheese
Red Hawk, California, Semi Soft, Cow
Barely Buzzed, Utah, Espresso and Lavender Rubbed, Cow
Petite Basque, France, Firm, Sheep
Bleu d'Auvergne, France, Blue Cheese, Cow
Choice of: two \$18 three \$22
served with Stone Fruit Jam, Local Dates, Coachella Honey,
Grilled Walnut Sourdough Toast

Dessert Trio
Lemon Meringue Tart ~ Date Financier ~ Espresso Dome
\$16

Cocktails

Bell Pepper Tonic
Mullholland Gin, Bianco Vermouth, Bell Pepper Cordial &
Fever Tree Mediterranean Tonic

Passion Fruit Rickey
Beefeater 24 Gin, Passion Fruit, Lime, Dill & Soda

Golden Hour
Chopin Rye Vodka, Cucumber, Thai Basil, Lime & Fino Sherry

Picante Agave
Casamigos Blanco Tequila, Lime, Fresno Chile Pepper, Cilantro & Agave

Pink Heather
Chopin Rye Vodka, Mint, Cucumber, Lemon, House Salted Hibiscus Elixir
& Golden Green Juice

The Pharmacy
Grey Goose Le Vanilla, Espresso, Braulio Amaro
& OM Dark Chocolate Sea Salt

Superfood Mule
El Silencio Mezcal, Lime, Ginger, Fair Goji Berry Liqueur & Soda

Parker Paloma
Haus Citrus Flower, Grapefruit, Elderflower Liqueur, Burnt Ginger Juice
& Angostura Bitters
\$19

Beer

Czechvar Lager, Czech Republic \$10

Coedo Shiro Hefeweizen, Japan \$12

Samuel Smith Organic Lager, England \$10

Orval Trappist Ale, Belgium \$14

Por Favor IPA, Mexico \$10

Tona Lager, Nicaragua \$10

Wine

Taittinger Brut NV \$25

Chateau d'Esclans "Whispering Angel" Rosé 2016 \$20

La Raimbauderie Sancerre 2018 \$18

Patz & Hall "Dutton Ranch" Chardonnay 2015 \$19

Domaine Clos de la Tech Pinot Noir 2018 \$27

Stag's Leap Petite Syrah 2014 \$21

Heitz Cellars Cabernet Sauvignon 2012 \$23

Domaine de Givaudan Cotes-du-Rhone La Bete 2015 \$17