



PAL'S ALMOST OPENING DAY SUBJECT TO LAST MINUTE
CHANGE MENU

All sandwiches come with some spicy slaw

Marin Sun roast beef/Firebrand roll, onion 'marmalade', Korean red
cabbage,

Crispy shallots, greens, Calabrian chili mayo

A veggie on Josey Baker bread/pickled yellow pole beans, ranch egg,
tomato, avocado, herbed zucchini, greens, mayo

Oregon Bay shrimp/Josey baker bread, 'newburg' mayo, corn-cucumber
relish, tomato, greens

Aunt Malai's deep-fried Lao sausage, Firebrand torpedo roll, cucumber-
cilantro relish, soy-yuzu mayo, greens

Our own honey- rstd garlic turkey breast /Firebrand roll, smashed herbed
edamame, BBQ potato chips, tomato, pimento mayo, greens

There's gonna be some salads and some other goodies as well...



Today's Cheese & Charcuterie (3 for \$15; 5 for \$20)

5 Handpicked Local Cheeses

5 Local Cured Meats

House Marinated Spanish Olives v

with smoked marcona almonds & membrillo- \$5

Catalan Grilled Bread and Tomato v

rubbed with garlic, early girl tomatoes & local olive oil -\$5

with house marinated local anchovies - \$7

with sliced jamón - \$8

House-made Chorizo Fritos

honey roasted jalapeño chutney & raclette fondue - \$9 (3 pcs)

Fried Cornmeal Crusted Okra v

padron peppers, fresh oregano, lemon & alioli - \$7

Patatas con Tres Salsas v

brava ala romesco, Sanlúcar & saffron ketchup -\$8

Mixed Greens Salad v

fried capers, polenta croutons, local 'manchego' cheese & apple vinaigrette - \$8

Macedonia Summer Fruit Salad v

local stone fruit & melon, mint, watercress & poppy seed vinaigrette - \$8

Oven Baked 'Mac & Cheese'

toasted fregula, mahon, raclette, whole grain mustard & bread crumbs - \$8

Caramelized Fig Flatbread v

local chevre, thyme, rosemary, shallots, salted honey & endive - \$ 11

Local & Wild Mushroom Flatbread v

seasonal varieties, pecorino, mornay sauce, chives & garlic - \$11

House-made Spicy Pork Sausage Flatbread

sofrito, summer savory, fresh goat cheese & saba - \$11

White Wine Steamed Mussels

fresh tumeric, saffron, salsa pisto, butter & warm bread - \$11

Monte Cristo

jamón, idiazabal, wagon wheel cheese & egg batter \$ 10

Veggie Cristo

sun-dried tomato with zucchini idiazabal, wagon wheel cheese & egg batter \$ 10

Lamb Sliders

wise son's challah bun, port braised shallots, tomate frito & butter lettuce - \$10

Desserts (\$8)

Farmers' Market Fruit Crisp with sweetened buttermilk ice

Vanilla Bean Flan with macerated strawberries, basil & churro

Chocolate Cremeux Meringue Brownie with toasted walnuts, fudge & peanutbutter ice cream