



PALM HOUSE

SAN FRANCISCO

SET SAIL

CHILLED CUBAN TOMATO & CUCUMBER GAZPACHO
fried almonds & chili oil **7.5**

SPICED CARROT & CAULIFLOWER SOUP
Serranos, Crema, Habanero **7.50**

PACIFIC TUNA CEVICHE & TOSTONES
lime, orange, mint, cilantro, mango pickle **14**

COCONUT GULF PRAWNS *hot mustard* **13**

ISLAND GREENS

MIXED LETTUCES *roasted sweet potato, toasted cashew, radish, ginger lime dressing, queso añejo* **12**

GREENS & GRAIN *baby spinach, red quinoa, cucumber, chickpeas, cabbage, Spanish sherry dressing* **12**

◇ ADD (each \$6) *Jamaican chicken, plancha prawns*

THE WINWARD SEA

POACHED ROCK SHRIMP TOSTADAS
radishes, romaine, cucumber, avocado yogurt sauce **16**

JAMAICAN LAGER FISH & CHIPS
pacific true cod, Red Stripe batter, malted Maui onions, katsu slaw, island fries **21**

WEST INDIAN JERK GRILLED MAHI-MAHI
Lea's okra-tomato saute, basmati rice **23**

TRINIDAD STYLE GRILLED GULF WHITE PRAWNS
coconut-curry sauce, basmati rice, jalapeño flatbread **23**

ISLAND HOPPING

TRADE WIND BURGER & ISLAND FRIES
Maui onion relish, gallega spiked mayo, mango ketchup **13**

||| ADD avocado **1**, fried farm egg **1**,
||| tres leches manchego cheese **1**, smoked bacon **2**

JAMAICAN JERK ROAST HALF CHICKEN
basmati rice, beans, Haitian ti-malice sauce, mango chutney **19**

KALUA SHREDDED DUCK TACOS WITH PICKLED CABBAGE
soft corn tortillas, spiced duck, bean hummus, pineapple salsa **17**

GRILLED "SCOTCH BONNET PEPPER" FLANK STEAK
tri color rasta peppers, red jalapeño flatbread, garlic, onions, rice & beans **23**

TROPIC TIDBITS

SAMBA CHIPS
plantains, taro, corn, mojo verde
5.5

ISLAND FRIES
hand cut kennebecs, malt vinegar, salt, gallega spice
5.5

FRIED JALAPENOS
smoked guava salt
6.5

TOSTONES
queso fresco, mojo rojo
6.5

CALYPSO CHICKEN WINGS
Thai style chili sauce
7.5

SWEET & SOUR
BABY BACK PORK RIBS
katsu slaw
12

SOUTHWIND SIDES

CUBAN STYLE
FRIJOLES NEGROS HUMMUS
4.5

OKRA-TOMATO SAUTE
4.5

ESCABECHE OF
GREEN BEANS & CARROTS
4.5

RICE & BEANS
6.5

SWEET POTATO MASH
6.5

2032 UNION STREET, SAN FRANCISCO

(415) 322.1243 www.palmhousesf.com

18% gratuity added to parties of 6 or more

Chipotle Mango margarita

Chipotle-infused tequila, mango jam, lime, agave

High Tide

Reposado tequila, St Germaine, lemon, hibiscus syrup

Island Mojito

Island spice infused rum, mint simple syrup, lime

Cast Away

Kraken rum, lychee, coconut water, pineapple gomme, lemon

Loose Cannon

Bourbon, aperol, lemon juice, cinnamon syrup

Piña Colada

White rum, coconut cream, pineapple juice, lime

Merchant's Mule

Gin, Ginger Shrub, Lime, Ginger Beer

Port Royale

Rye whiskey, King's Ginger, spiced blood orange liqueur

Old Cuban

Brugal anejo, champagne, lime

Lost Love

Hanson cucumber vodka, pineapple gomme, lime