



THE PALMS

A PACIFIC RIM RESTAURANT

\$5 HAPPY HOUR \$5

*4pm-5:30pm every day
in the bar and garden only*

SMALL BITES \$5

SEASONED FRIED CALAMARI

carrots, jalapeño, spiced aioli

PACIFIC AHI TUNA POKE BITES

ponzu soy, tropical salsa, wonton crisp

PULLED PORK SLIDERS

kalua pulled pork, sweet hawaiian bread

PORK RIB STACK

sweet habanero sauce

EGGROLLS

veggie or pork eggrolls, firecracker sauce

VEGETABLE TEMPURA

sweet potato, cauliflower, green beans, asparagus

HUMMUS

roasted red bell pepper hummus, crispy taro chips

SHOESTRING FRIES

chipotle aioli, ketchup

EDAMAME

traditional, spiced garlic ponzu

CRAFT COCKTAILS \$5

HAWAII 5.0

pineapple rum, elderflower, prosecco

GIN GIMLET

gin, fresh citrus, simple

SOCIAL MANHATTAN

evan williams, carpano antica, bitters

THE WORKING MULE

vodka, lime, ginger beer

POG PUNCH

pineapple, fresh orange juice, guava nectar, rum, infused liqueur

WELL DRINKS

vodka & cranberry... rum & coke... gin & tonic... etc...

WELL COCKTAILS +2

martinis... manhattans... lemon drops... etc...

WINES \$5

CABERNET SAUVIGNON

PINOT NOIR

CHARDONNAY

SAUVIGNON BLANC

SPARKLING WINE

DRAFT BEERS \$5

KIRIN

japanese lager

KONA LONGBOARD

island lager

BOONT

amber ale

PAULANER

hefe-weizen

NORTH COAST RED SEAL ALE

pale ale

FORT POINT VILLAGER

india pale ale