

LITTLE



PALM

## COCKTAILS

14

### WINTER BLOSSOM

Vodka, Orange Vermouth, Jasmine Tea, Pear, Lichi, Vanilla

### TALKING BIRD

Beefeater Gin, Salers Apertif, Toasted Coconut, Celery, Lime, Seltzer

### SPACE PIRATE

Paranubes Oaxacan Rum, Ten to One Caribbean White, Yuzu, Apricot, Lime

### BELLA NOCHE

Tempranillo Wine, Jelinek Amaro, Vanilla, Chic-a-Cherry Cola

### PAID VACATION

Cimarron Reposado Tequila, Chenin Blanc, Guava, Cinnamon, Lime, Chile Salt

### LOVE LETTER

Barsol Quebranta Pisco, El Dorado 3yr Rum, Lime, Coconut, Ube

### OCEAN DRIVE

Banhez Mezcal, Yellow Chartreuse, Morita Pepper, Pineapple, Seltzer

### BRIGHT IDEA

Hat Trick Gin, Cachaca, Blanc Vermouth, Suze, Passionfruit, Eucalyptus

### PIKE POSITION

Laird's Applejack, Bourbon, Cocchi Vermouth di Torino, Honey Nut Squash, Allspice

### VIEUX PORT

Suntory Toki Japanese Whisky, Jamaican Rum, Banana, Port, Bitters

\* Please note, a 20% gratuity will automatically be added to groups six or more.

## FROZEN

### GREEN LIGHT - 13

SAUVIGNON BLANC, PEAR BRANDY, HONEYDEW MELON, ALOE VERA

+ ADD A FLOAT - 4

WHITE RUM, JALAPENO TEQUILA, PASTIS

### NIGHT CALL - 13

ELIJAH CRAIG BOURBON, PASUBIO VINO AMARO, MINT TEA, CITRUS, BERRIES

+ ADD A FLOAT - 4

AMARETTO, CAMPARI, OLOROSO SHERRY

## NO ABV

10

### C'EST LA VIE

Mint Leaf Tea, Pineapple Shrub, Verjus Blanc, Green Cardamom

### SPRING BOARD

Seedlip Grove, Orgeat, Orange Cordial, Lime, Seltzer

+ Coca-Cola, Diet Coke, House Lemonade, Cold Brew Coffee

## BEER & CIDER

### ON TAP

#### EDMUNDS OAST SOMETHING COLD 8

Blond Ale, Oast, Charleston, SC, 5% ABV

#### STIEGL GRAPEFRUIT RADLER 6

Fruit Ale, Austria, 2.5% ABV

### CANNED

#### ISLAND COASTAL LAGER 7

Lager, Charleston, SC, 5.5% ABV

#### WESTBROOK LEMON CUCUMBER 8

Gose, Westbrook, Charleston, SC, 4% ABV

#### LOCAL ROTATING PALE ALE 8

Pale Ale, Charleston, SC

#### LOCAL ROTATING IPA 8

IPA, Charleston, SC

#### AUSTIN EASTCIDER DRY 8

Cider, Austin, TX, 5% ABV

#### ATHLETIC BREWING UPSIDE DAWN 6

Golden Ale, Stratford, CT, Non-Alcoholic



## WINE

### SPARKLING

#### CRÉMANT 12 | 48

Loire Valley, FR | Brézé

#### BRUT ROSÉ 14 | 56

Loire Valley, FR | Louis de Grenelle NV

#### CHAMPAGNE 22 | 88

Champagne, FR | Out East

### WHITE

#### MACABEO BLEND 12 | 48

Catalonia, SP | Avinyó 2020

#### GRÜNER VELTLINER 12 | 48

Burgenland, AUS | Volker Wines 2019

#### CHENIN BLANC 14 | 56

Mendocino, CA | Husch Vineyards 2019

### PINK

#### ROSÉ (ON DRAFT) 10 | 40

Côtes du Gascone, FR | Domaine de Maubet

#### SANGIOVESE BLEND 12 | 48

Columbia Valley, WA | Mr. Pink

### RED

#### ZINFANDEL (CHILLED) 16 | 64

Mendocino, CA | Kivelstadt Cellars 2019

#### PINOT NOIR 10 | 40

Napa, CA | LOLA Wines 2018

#### GRENACHE, SYRAH BLEND 12 | 48

Rhône Valley, FR | Domaine Terre Davau 2018

#### CABERNET SAUVIGNON 16 | 64

Napa, CA | Carneros Springs 2018

## SNACKS

- CANDIED PEANUTS** VEG GF **9**  
Benne, local honey
- MARINATED OLIVES** VG GF **9**  
Citrus and fennel
- CRISPY PORK RINDS** GF **8**  
BBQ apple spice
- CHIPS & VICHYSOISE DIP** GF **9**  
+ 7g Caviar \$18

## SWEETS

- PINEAPPLE UPSIDE DOWN CAKE** **9**  
Cardamom syrup VEG  
+ Aged rum shot \$7
- SUGAR COOKIES** VEG **6**  
Lemon glaze, poppy seed

## SIDES

Little Gem Salad 5 | French Fries 5 | Toasted Levain 3

VG VEGAN VEG VEGETARIAN GF GLUTEN FREE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

## LOCAL FEATURES

(AFTER 5PM)

- |                         |           |
|-------------------------|-----------|
| <b>CRUDO*</b>           | <b>MP</b> |
| <b>LOCAVORE*</b>        | <b>MP</b> |
| <b>HOUSE-MADE PASTA</b> | <b>MP</b> |

## PLATES

- OYSTERS\*** GF **18 / 36**  
Mignonette, house hot sauce, saltines  
+ Martini shot \$7
- CRUDITÉ** VG GF **12**  
Carrot, cucumber, radish, avocado green goddess
- CEVICHE\*** GF **22**  
Yellowfin tuna, coconut milk, lime, salted almond, popcorn
- PANISSE** VEG **12**  
Chickpea, parmesan, parsley, Meyer lemon aioli
- SUNFLOWER MUHAMMARA** VG **13**  
Roasted red pepper, sunflower seeds, pomegranate, crispy lavash, fennel petals
- BURRATA** VEG **15**  
Red wine poached figs, arugula oil, toasted levain  
+ Prosciutto \$9
- CRISPY CHICKEN SALAD** **17**  
Little gems, yellow beet, creamy peppercorn vinaigrette
- SHRIMP ROLL** **17**  
Lemon-serrano aioli, chervil, potato chips
- GRILLED CABBAGE** VG GF **16**  
Honeynut squash purée, shaved apple, mustard seed vinaigrette
- STEAK FRITES\*** GF **29**  
Santa Maria tri tip, salsa verde, French fries