

LITTLE



PALM

## COCKTAILS

16

### SPRING BLOSSOM

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

### RASPBERRY BERET

Tanqueray 10 Gin, Amontillado Sherry, Raspberry, Sparkling Wine

### SUMMER FEELIN'

Neisson Rhum Agricole, Chateau Aloe Vera, Watermelon, Celery, Lime

### PAID VACATION

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

### SEVEN DAY WEEKEND

Wodka Vodka, St George Green Chile, Elderflower, Papaya

### RIPTIDE

Dickel 12yr Tennessee Whisky, Grand Marnier, Islay Scotch,

Ginger, Honey, Blueberry, Lemon

### EASY BREEZY

Beefeater Gin, Singani, Passion  
Fruit, Verjus, Cucumber

### WINDJAMMER

Zacapa 23 Rum, Branca Menta, Coffee Liqueur, Coconut, Fresh Pineapple

### WIPEOUT

Fords Gin, Haku Japanese Vodka, Fino Sherry, Muskmelon, Dry Vermouth, Champagne Vinegar

### KING'S SPORT

Old Grand Dad Bourbon, Teeling Irish Whiskey, Absinthe, Cherry, Creme de Cacao

\* Please note, a 20% gratuity will automatically be added to groups of six or more and tabs left open.

## FROZEN

### GREEN LIGHT - 14

SAUVIGNON BLANC, PEAR BRANDY,  
HONEYDEW MELON, CHATEAU ALOE VERA

+ ADD A FLOAT - 4

WHITE RUM, JALAPENO TEQUILA, PASTIS

### RED SANGRIA - 14

BLUEBERRY, AMARO

## NO ABV

10

### SHALLOW END

Rumish Spiced, Fresh Berries, Lime, Sparkling Water

### DRIFTWOOD

Soursop, Strawberry, Oat Milk, Vanilla, Lime

### BARTENDER'S CHOICE!

+ 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

#### 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

#### VOLLEY TEQUILA SELTZER 9

Hard Seltzer, Jalisco, MX, 5.25% ABV



## 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 | Charles Ellner

### WHITE

#### TREBBIANO 12 | 48

Trebbiano d'Abruzzo, IT | Jasci 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

#### PINOT NOIR 14 | 56

Willamette, OR | Walnut City

#### GRENADE, SYRAH BLEND 12 | 48

Rhône Valley, FR | Domaine Terre Davau 2018

#### CABERNET SAUVIGNON 16 | 64

Napa, CA | Carneros Springs 2018

#### PRIMITIVO (SERVED CHILLED) 14 | 56

Puglia, IT | Produttori di Manduri

## SNACKS

---

<b>POPCORN</b>	<b>5</b>
chili, lime	
<b>CANDIED CASHEWS</b>	<b>7</b>
dark rum, coconut	
<b>MARINATED OLIVES</b>	<b>8</b>
citrus, fennel	

## SWEETS

---

<b>DARK CHOCOLATE MOUSSE</b>	<b>7</b>
coconut whipped cream, waffle cup	
<b>PINEAPPLE UPSIDE DOWN CAKE</b>	<b>9</b>
cardamom syrup + aged rum shot \$7	

## RAW BAR

---

<b>CLASSIC SHRIMP COCKTAIL*</b>	<b>16</b>
5 jumbo shrimp, cocktail sauce	
<b>OYSTERS*</b>	<b>18/34</b>
yuzu mignonette, house hot sauce + 'tini shot \$7	
<b>TUNA POKE*</b>	<b>17</b>
scallion, sesame, macadamia nuts	
<b>MÉNAGE À TROIS</b>	<b>46</b>
sharable platter of all three	

## PLATES

---

<b>BLISTERED SHISHITO PEPPERS</b>	<b>11</b>
ginger aioli	
<b>LP CHOPPED SALAD</b>	<b>12</b>
cucumber, pickled peppers, red onion, goat cheese, crispy chickpea, green goddess + fried chicken \$7 / poached shrimp \$8	
<b>STEAMED BUNS</b>	<b>12/10</b>
pork belly or maitake mushrooms, hoisin, pickled cucumber	
<b>FRIED CHICKEN SKEWERS</b>	<b>17</b>
sweet chili, garlic soy, ranch, gem lettuce, fresh herbs	
<b>SHRIMP ROLL*</b>	<b>18</b>
lemon-tarragon aioli, herb fries	
<b>SMASH BURGER</b>	<b>18</b>
two patties, american cheese, lettuce, special sauce, pickles, brioche bun, herb fries	
<b>LOCAL CATCH</b>	<b>32</b>
farro, maitake mushrooms, broccolini, preserved lemon butter	
<b>STEAK FRITES*</b>	<b>29</b>
hangar steak, cilantro chimichurri	

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

A 2.5% culinary service charge has been added to your bill to support equitable and fair wages for our kitchen staff. Thank you for your support