

morning rituals

fresh young coconut 15

rum +8

date shake 15

coachella valley medjool dates, banana, almond butter
almond milk | espresso shot +4

fresh juices 7

orange juice or grapefruit juice

walker brothers kombucha 12

little west fresh pressed juices 16

go big

beet, kale, carrot, apple, wheatgrass, lemon, ginger

the clover

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

agua fresca 8

chef's daily preparation

day time menu

8am - 2pm daily

acai bowl 17 ^{DF + GF + V}

berries, kiwi, banana, gluten-free granola, hemp seed, goji berries, agave

tbp basic breakfast 18 ^{DF + GF}

eggs, chicken apple sausage or bacon, potatoes, avocado, kale, +3 grilled burrito

bagel + lox 25

cured salmon, tomato, onion, caper, dill cream cheese, everything bagel

avocado toast 21

smashed avocado, pickled fresno chili, cilantro, radish, sprouts poached egg

jicama tacos 21 ^{GF + NA}

spiced cauliflower, mint, pine nuts, lime + local honey yogurt, arbol guajillo furikake

falafel bowl 21

hearts of romaine, tomato, radish, cucumber, green onion, mint, parsley, hummus, tzatziki, grilled pita

charred vegetables + spicy zhug 24 ^{GF}

grilled cauliflower, leeks, caulilini, brussels sprout, romanesco, hummus, tzatziki, + 9 grilled chicken + 12 grilled steak

blt 21

applewood smoked bacon, lettuce, tomato, onion, remoulade

tbp classic burger 23

angus patty, cheddar cheese, pickles, lettuce, tomato, remoulade, l'artisan brioche bun, +5 avocado +5 bacon

mezze platter 24

hummus, tzatziki, baba ganoush, garbanzo, marinated olives, raw vegetables, pita

vegan caesar 20 ^{DF + GF + V}

baby kale, brazil nut parmesan, roasted cherry tomato, spiced chickpea, vegan caesar dressing

soba noodle salad 17 ^{DF + GF + V}

cucumber, scallion, toasted sesame, ginger-tamari dressing

df - dairy free gf - gluten free v - vegan na - nut allergy

Two Bunch Palms adds a 3% wellness surcharge that allows us to provide free healthcare coverage to our staff.

dinner menu

5pm - 9pm daily

SHARE

salt baked fingerling potatoes 14 DF + GF + V
yuzu kosho

grilled artichokes + dip 18 GF + NA
artichoke + parmesan dip, dukkah, kaffir lime, housemade preserved lemon, meyer lemon

miso glazed himachi 22 DF + GF + NA
nori chip, yuzu compressed cucumber, pickled fresno, avocado mousse, mint, cilantro

jicama tacos 21 GF + NA
spiced cauliflower, mint, pine nuts, lime + local honey yogurt, arbol guajillo furikake

mezze platter 24
hummus, tzatziki, baba ganoush, garbanzo, marinated olives, raw vegetables, grilled pita

butcher's block 26
chef's choice of artisanal meats + cheeses, pickles, spreads

vegan caesar 20 DF + GF + V + NA
baby kale, brazil nut parmesan, roasted cherry tomato, spiced chickpea, vegan caesar dressing

beetroot salad 20 GF + NA
roasted + raw baby beets, drake farm goat cheese, candied walnuts, fig + local medjool date balsamic

MAIN

charred vegetables & spicy zhug 24 GF
grilled cauliflower, leeks, caulilini, brussels sprout, romanesco, fingerling, hummus, tzatziki

fava bean pesto casareccia 34 NA
fava bean pesto, garlic, peas, parmesan, pistachio, pea shoots, chili flakes

catch of the day MP GF
seasonal accoutrements

harissa grilled chicken 38 DF + GF + NA
grilled half chicken, braised leeks, thumbelina carrots, dukkah, fresh herbs

prime filet mignon 45 GF + NA
8oz.prime, beet puree, blistered garlic, thyme, horseradish labneh, za'atar

DESSERT

vegan key lime pie 14 V + NA + DF + GF
cashew butter, biscoff crumble

ice cream sandwich 12
charred kings hawaiian bread, coconut cream gelato, toasted coconut

gelato 12
assorted flavors

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drinks menu

bubbles

segura viudas, brut rosé, spain 16 | 64
mionetto, prosecco, italy 16 | 64
segura viudas, cava, spain 16 | 64
pommery, champagne, france 26 | 104

white + rosé

qupe, chardonnay, santa barbara county 16 | 64
the pale by sacha lichine, rosé, provence 16 | 64
saldo, chenin blanc, california 18 | 72
anthem, sauvignon blanc, napa valley 24 | 96

natural

das bronze, pinot gris, nahe germany (1 L) 14 | 70
so far out, chillable red, paso robles 17 | 68
scotty boy, pinot grigio blend, california 20 | 80
zero point zero, skin contact pinot gris, oregon 21 | 84

reds

movia, cabernet sauvignon, slovenia 20 | 80
benton lane, pinot noir, oregon 17 | 68
casa ferreirinha, tempranillo, portugal 20 | 80
anthem 'mt. veeder', cabernet sauvignon, napa valley 30 | 120

beer + hard kombucha

calidad mexican style lager, santa barbara 9
stone tangerine express, hazy ipa, stone brewing 9
el sully mexican lager, 21st amendment brewery 9
organic ipa, eel river brewing company 9
poolside blonde, la quinta brewing 10
amalgamator ipa, beachwood brewing 10
pale ale, madewest brewing 10
juneshine hard kombucha 10

coffee + espresso + tea

la mill drip coffee 7
cappuccino // latte 9
blue bottle cold brew 12
matcha tea latte 10
turmeric latte 10
turmeric, cinnamon, ginger powder, agave
la mill hot tea 7
la mill iced tea 8

*add cbd to any drink + 12

house cocktails

cucumber mezcalita 17
mezcal, cucumber, lime, agave, tajin

citrine 17
vodka, passionfruit, lemon, pineapple, orgeat

tbp lemonade 17
gin, lemonade, infused blueberry syrup

the lady in pink 17
mezcal, ginger syrup, prickly pear, lime

golden spritz 17
gin, turmeric, lime, agave, ginger beer

watermelon cart-a-rita 17
tequila, watermelon, lime, agave, tajin

blood orange old fashioned 19
elijah craig, blood orange, lemon sugar cubes, bitters

*add cbd to any drink + 12

pool menu

10am - 5pm daily

fresh young coconut 15

rum +8

date shake 15

coachella valley medjool dates, banana, almond butter
almond milk | espresso shot +4

little west fresh pressed juices 16

go big

beet, kale, carrot, apple, wheatgrass, lemon, ginger

the clover

kale, cucumber, celery, spinach, pear, cilantro, mint, lime

agua fresca 8

frozen grapes 10

locally sourced

jicama tacos 21 ^{GF + NA}

spiced cauliflower, mint, pine nuts, lime + local honey yogurt
arbol guajillo furikake

tbp classic burger 23

angus patty, cheddar cheese, pickles, lettuce, tomato
remoulade, l'artisan bun
+5 avocado +5 bacon

falafel bowl 21

hearts of romaine, tomato, radish, cucumber, green onion, mint
parsley, hummus, tzatziki, grilled pita

charred vegetables & spicy zhug 24 ^{GF}

grilled cauliflower, leeks, caulilini, brussels sprout, romanesco
hummus, tzatziki
+ 9 grilled chicken + 12 grilled steak

mezze platter 24

hummus, tzatziki, baba ganoush, garbanzo, marinated olives
raw vegetables, pita

soba noodle salad 17 ^{DF + GF + V}

cucumber, scallion, toasted sesame, ginger-tamari dressing

ice cream sandwich 12

charred kings hawaiian bread, coconut cream gelato, toasted coconut

two bunch canned cocktails 15

golden spritz

gin, turmeric, lime, agave, ginger beer, chili

watermelon cart-a-rita

tequila, watermelon, lime, agave, tajin

house cocktails 17

cucumber mezcalita

mezcal, cucumber, lime, agave, tajin

citrine

vodka, passionfruit, lemon, pineapple, orgeat

tbp lemonade

gin, lemonade, infused blueberry syrup

the lady in pink

mezcal, ginger syrup, prickly pear puree, lime

bubbles

segura viudas, cava, spain 16

faire la fete, brut, france 18

white + rosé

qupe, chardonnay, santa barbara county 16

the pale by sacha lichine, rosé, provence 16

natural

so far out, chillable red, paso robles 17

scotty boy, pinot grigio blend, california 21

beer + hard kombucha + canned cocktail

organic ipa, eel river brewing 9

calidad mexican style lager, santa barbara 9

stone tangerine express, hazy ipa, stone brewing 9

poolside blonde, la quinta brewing 10

pale ale, made west brewing 10

juneshine hard kombucha 10

juneshine passionfruit vodka 14

juneshine mai tai 14

ashland hard seltzer strawberry mango 14