



Let's Get Social

@thepalomaresort

@sol.y.sombra.restaurant



Lunch

Served Daily 11:00 am – 3:00 pm

SANDWICHES/ WRAPS

Wagyu Burgers

Brioche Bun, Heirloom Tomatoes, Paprika Alioli, Little Gem Lettuce, Side of Fries

\$22

Turkey Burger

Brioche Buns, Greek Yogurt Spread, Feta Cheese, Piquillo Peppers, Little Gem Lettuce, Side of Fries

\$14

Grilled Chicken Romesco Club Sandwich

Ciabatta Bread, Little Gem Lettuce, Heirloom Tomato, Brie Cheese, Romesco

\$14

Spanish Chicken Wrap

Sunried Tomato Wrap, Bacon, Manchego Cheese, Spinach, Saffron Chile Alioli

\$12

CHILLED / SALADS

Citric Yuzu Salad

Local Mixed Greens, Yuzu Vinaigrette, Marcona Almonds, Oranges, Avocado

\$14

Cesar Salad

Romaine, Garlic Herbed Croutons, Manchego Cheese

\$14

++ Shrimp \$9

++ Salmon \$14

CRAFTED FRIES

Manchego Truffle Fries

Chives, Manchego, Truffle Oil

\$12

Blue Cheese Serrano Fries

Serrano Ham, Cabrales Cheese, Chives

\$15

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.



Tapas

Calamardo Frito

(Fried Calamari)

Calamari Tubes, Tentacles, Pepper Flakes,
Smoked Paprika, Lemon, Tarragon Alioli

\$18

Pan con Tomate

(Tomato Bread)

Grated Heirloom Tomatoes, Olive Oil, Chili
Oil, Micro Greens, Sal de Anana, Sourdough

VG DF

\$10

Elote estilo Español

(Spanish Style Corn)

Whole Corn, Manchego Cheese, Paprika,
Cayenne, Alioli, Parsley

\$13

Aceitunas

(Spanish Olive Mix)

Gordal, Manzanilla, Kalamata, Empeltre and
Arbequina Olives

\$8



Happy Hour

Served Wednesday – Saturday

not applicable during live entertainment

3:00 pm – 5:00 pm

Tablita Española

(Cheese and meat board)

Chefs' choice of meat and cheese

\$16

Tablita Fruta

Platter of fresh seasonal fruit

\$14

Grilled Chicken Romesco Club Sandwich

Ciabatta Bread, Little Gem Lettuce, Heirloom

Tomato, Brie Cheese, Romesco

\$11

Cesar Salad

Romaine, Garlic Herbed Croutons, Manchego

Cheese

\$11

Manchego Truffle Fries

Chives, Manchego, Truffle Oil

\$10



Happy Hour

Served Wednesday – Saturday

not applicable during live entertainment

3:00 pm – 5:00 pm

Classic Cocktails

Margarita

Tequila blanco, Orange, Agave, Lime

\$8

Paloma

Tequila Blanco, Lime, Grapefruit, Squirr

\$7

Mojito

White rum, Mint, Lime, Sugar, Soda Water

\$8

Old Fashioned

Bourbon, Sugar cube, Angostura bitters, orange peel

\$8

Well Drinks

Well spirit and choice of tonic, soda, coke, diet coke,
sprite

\$8

Wines

La Cuadrilla Red Blend

\$9

Foxglove Chardonnay

\$9

Beers

Light Pilsner

\$5

IPA

Offshoot Hazy Ipa

\$7

Almanac

Kolsch

\$8

Lager

Bad Hombre, Estrella Galicia

\$5



Cocktails

The Paloma Clásica

Tequila, Grapefruit Juice, Lime Juice, Tajin
\$7

Spicy Margarita

Blanco Tequila, Ancho Reyes Verde, Agave
\$15

Agua De Valencia

Gin, Vodka, Orange Juice, Campo Viejo Cava
\$15

Kalimotxo

Tempranillo, Cola, Lemon Juice
\$15

Negroni en Llamas

Mezcal, Campari, Pineapple Habanero, Orange Bitters
\$15

Sombrero Purpura

Gin, St. Germaine, Lavender Bitters, Lemon Juice
\$15

Red or White Sangria

Spanish Wines, Seasonal Fruits
\$12

Cheetah Print

Redemption Bourbon, Dry Curacao, Pineapple Juice, Campo
Viejo Cava
\$15

Espresso Martini

Vodka, Frangelico,
Coachella Valley Espresso
\$15

Passionfruit Spritz

Cynar, Cinzano Prosecco, Passionfruit
\$15

Aperol Spritz

Cinzano prosecco, Aperol, Club Soda
\$15

Let's Party

Join us on Saturday's 12-4pm,
for live music featuring
DJ Andres!

Poca Sombra Experience
This prix-fixe dinner takes
place in our private speakeasy,
Poca Sombra.

**& More On Our
Events Calendar**

