Palo Verde
Restaurant & Lounge
IN THE KNOW

Weekday Lunch Special $13

Pork Tenderloin Sandwich

TUESDAY - FRIDAY | 11:00 AM - 2:00 PM

Tuesday (11/3)	11:00am - 6:00pm | Lunch Menu Only 1:00pm - 4:00pm | **Happy Hour** Taco Tuesday All Day | **Carne Asada |** $15
Wednesday (11/4)	1:00pm - 4:00pm | **Happy Hour** 4:00pm | Chef's Special | **Steak Diane** | $30 6:00pm | **Reign N Country** - Live Music
Thursday (11/5)	1:00pm - 4:00pm | **Happy Hour** 4:00pm | **Pasta Station** | $20 5:00pm | Live Music by **Cheryl Thurston**
Friday (11/6)	1:00pm - 4:00pm | **Happy Hour** 4:00pm | Cocktail Corner Buffet | **Lasagna** | $20 4:00pm | **Fish & Chips**
Saturday (11/7)	1:00pm - 4:00pm | **Happy Hour** 4:00pm | **Prime Rib Special** | Starting $25 4:00pm | **Build Your Own Pizza**
Sunday (11/8)	10:00am - 7:00pm | **Happy Hour** 10:00am - 1:30pm | **Brunch Buffet** | $19 (Kitchen Closes After Brunch)
Monday (11/9)	**Bar & Restaurant Closed to setup for Celebration of Golf** 4:00pm **| Celebration of Golf** - Tickets Required
Tuesday (11/10)	11:00am - 6:00pm | Lunch Menu Only 1:00pm - 4:00pm | **Happy Hour** Taco Tuesday All Day | **Grilled Chicken |** $15

Monthly Martini

NOVEMBER

Pumpkin Pie Martini

Your Choice of Vodka or Bourbon, Buttershots, Cream, Pumpkin Spice Drizzle, Caramel Drzzle, Nutmeg

Reservations or Curbside Pickup
(480) 895-1981

Happy Hour
Tuesday – Saturday | 1pm–4pm
Sunday & Monday | All Day

Last Call
Sun - Tue | 6:45pm
Wed - Sat | 8:45pm

November 2026

Palo Verde
Restaurant & Lounge

Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
1	2	3	4	5	6	7
• All Day Happy Hour • 10am - 1:30pm Brunch $19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day | Carne Asada $15 Kitchen Closes 6:00pm	• Special: Steak Diane $30 • **6-9pm Reign N Country**	• 4pm Pasta Station $20 • **5-8pm Cheryl Thurston**	• 4-7pm Cocktail Corner Buffet Lasagna $20 • Fish Fry	• Prime Rib Special $25+ • BYO Pizza
		Lunch Special: Pork Tenderloin Sandwich $13				
8	9	10	11	12	13	14
• All Day Happy Hour • 10am - 1:30pm Brunch $19	• Bar & Restaurant Closed for setup • 4pm | **Celebration of Golf**	Taco Tuesday All Day | Grilled Chicken $15 Kitchen Closes 6:00pm	• Special: Seared Duck Breast $35 • **6-9pm Backdoor Funk**	• 4pm Pasta Station $20 • **5-8pm Cheryl Thurston**	• 4-7pm Cocktail Corner Buffet Shrimp & Chicken Alfredo $20 • Fish Fry	• Prime Rib Special $25+ • BYO Pizza
		Lunch Special: Cudighi Sandwich $13				
15	16	17	18	19	20	21
• All Day Happy Hour • 10am - 1:30pm Brunch $19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day | Crispy Fish $15 Kitchen Closes 6:00pm	• Special: Brisket $30 • **6-9pm Splash**	• 4pm Pasta Station $20 • **5-8pm Cheryl Thurston**	• 4-7pm Cocktail Corner Buffet Chef Carved Sirloin $20 • Fish Fry	• Prime Rib Special $25+ • BYO Pizza
		Lunch Special: Bangers and Mash $13				
22	23	24	25	26	27	28
• All Day Happy Hour • 10am - 1:30pm Brunch $19	All Day Happy Hour Kitchen Closed	Taco Tuesday All Day | Braised Pork $15 Kitchen Closes 6:00pm	• Special: Halibut $35 • **6-9pm Outside the Line**	• Thanksgiving Bufett (Seatings @ 12pm & 2pm) • **5-8pm Cheryl Thurston**	• 4-7pm Cocktail Corner Buffet Fried Chicken $20 • Fish Fry	• Prime Rib Special $25+ • BYO Pizza
		Lunch Special: Bagel and Lox Sando $13				
29	30					
• All Day Happy Hour • 10am - 1:30pm Brunch $19	All Day Happy Hour Kitchen Closed					

PALO VERDE

MARTINI MENU



LEMON DROP MARTINI | 7

Vodka | Triple Sec | Sweet N Sour | Lemon | Sugar Rim

ESPRESSO MARTINI | 7

Vodka | Kahlua | Espresso Syrup

MANHATTAN | 7

Bourbon or Whiskey | Sweet Vermouth | Grenadine | Bitters

CHOCOLATE MARTINI | 7

Vodka | Creme De Cocoa | Cream | Chocolate Drizzle

BRONX MARTINI | 7

Gin | Sweet Vermouth | Dry Vermouth | Orange Juice

PRICKLY PEAR COSMOPOLITAN | 7

Vodka | Triple Sec | Prickly Pear Syrup | Cranberry Juice | Lime Juice

MARTINI OF THE MONTH | 7

Pumpkin Pie Martini

Your Choice of Vodka or Bourbon |
Buttershots | Cream | Pumpkin Spice Drizzle |
Caramel Drizzle | Nutmeg



Palo Verde
RESTAURANT & LOUNGE

$13

Nov 3 - Nov 6

STAFF SPOTLIGHT & WEEKLY LUNCH SPECIAL



Pork Tenderloin Sandwich

A thin cut pork cutlet breaded, fried, and served with giardiniera, lettuce, tomato, pickle, purple onion, chipotle aioli, and melted American cheese on a toasted brioche bun with your choice of side

PRESENTED BY: Taylor & Jayden
(Palo Verde -Bartender/Server)

DID YOU KNOW?

Taylor and Jayden are both important team members at Palo Verde and we are very glad to have both of them.

When they are not busy giving excellent service to our wonderful community you can find them watching football or enjoying time with friend and family.

Learn About this Special

The breaded and fried pork tenderloin sandwich originated in the early 1900s in Huntington, Indiana, as an Americanized adaptation of the Austrian and German Wiener Schnitzel

*Available Tuesday - Friday 11:00am - 2:00pm

Palo Verde
RESTAURANT & LOUNGE

ALL DAY TACO TUESDAY

$15

NOVEMBER 3
CARNE ASADA

CHOOSE EITHER
Beef Tacos
or Rotating Special



FOOD SERVICE

11:00am-6:00pm
| Lunch Menu Only

1:00pm - 4:00pm
| Happy Hour

11:00am-2:00pm
| Lunch Special - Spooky Brisket Sandwich | $13

WEDNESDAY NIGHT

November 4

Chef's Special

Steak Diane



Live Music

6 - 9 pm

Reign N Country



Palo Verde

RESTAURANT & LOUNGE

Palo Verde

FRIDAY EVENING COCKTAIL CORNER



4:00pm

Cocktail Corner Buffet

Lasagna $20

Plus, Fish N Chips every Friday



Palo Verde Country Club

PRIME RIB

Saturday's we will be offering slow roasted aged prime rib with your choice of soup or salad, vegetable and starch

King Cut - 12oz - $30

Queen Cut - 8oz - $25

Call for Reservations

480-895-1981

*pizza will still also be available

Sunday Brunch Buffet

Palo Verde
RESTAURANT & LOUNGE

$19
Every Sunday
10:00am - 1:30pm





$8 Bloody Mary Bar | $5 Mimosas | $7 Espresso Martinis



The Classics

Fresh eggs, thick-cut bacon, savory sausage, and crispy seasoned potatoes available every single week



From the Griddle

A weekly rotating favorite featuring fluffy pancakes, golden waffles, or cinnamon-infused French toast



Chef's Weekly Feature

A rotating lunch/dinner specialty crafted fresh by our culinary team each Sunday



Bakery & Fresh Fruit

Assorted fresh pastries, warm breakfast treats, and vibrant seasonal fruit spreads



Chilaquiles

Enjoy our authentic Chilaquiles—crisp tortilla chips smothered in rich house salsa, topped with melted cheese, fresh herbs, and eggs made to order for a bold, savory morning meal!



Annual Celebration of Golf

A Cottonwood & Palo Verde Community Celebration

Dinner Ticket Info

Price | $95

- **Admission to Palo Verde Dinner Event**
- **1 Voucher** valid for **one round of golf** at either course thru 10/31/2027

Tickets on Sale Starting October 8 at Homeowner Services.
Oct. 8: annual golf members only
Oct. 9 annual members & Phase 2
Oct. 15+: all Sun Lakes
HO cards will be checked

Invest in Our Greens, Take Home Incredible Prizes!

1 for $10 *or* **3 for $25**

Play a direct role in improving our community's golf facilities. Special raffle during dinner, with 100% of proceeds dedicated to golf course upgrades.

Don't miss your chance to win incredible prizes while investing in the future of our course.

Grab your raffle tickets at dinner and help us make our fairways better than ever!

Golf Tournaments

Palo Verde Country Club
Monday, **November 9**
8:30am Shotgun

Cottonwood Country Club
Wednesday, **November11**
8:00am Shotgun

Sign up at either Pro Shop, call for additional details

Dinner Info

November 9, 4:00pm

Palo Verde Restaurant & Lounge
Dinner Ticket Required

Drinks
Access to select beverages curated by our front of house team and ready to sip as you enter

Appetizers / Salads

Shrimp Cocktail with Cocktail Sauce, Tartar & Chimichurri
Imported & Domestic Meats & Cheeses
Pasta Salad
Roasted Vegetable Salad with Orzo
Salad Bar
Pork Belly Bao with Cucumber & Pickled Cabbage
Leek & Potato Soup

Entrees

Cioppino with Mussels, Clams, Shrimp, Cod, French Bread & Garlic Rouille
BBQ Chicken with Red Cabbage Slaw & Elote
Slow Roasted Prime Rib with Whipped Scallion Potatoes, Asparagus & Red Wine Demi-Glace

Dessert

Pumpkin Panna Cotta
Dark Chocolate Cake with Raspberry Compote
Cheesecake

Palo Verde
RESTAURANT & LOUNGE

ALL DAY TACO TUESDAY

$15

NOVEMBER 10
GRILLED CHICKEN

CHOOSE EITHER
Beef Tacos
or Rotating Special



FOOD SERVICE

11:00am-6:00pm
| Lunch Menu Only

1:00pm - 4:00pm
| Happy Hour

11:00am-2:00pm
| Lunch Special | $13 |
Pork Tenderloin
Sandwich

PALO VERDE

STARTERS

SHRIMP COCKTAIL
10 poached shrimp | cocktail sauce | herb aioli | 16

CHICKEN WINGS
sauce: bbq | sweet chili | buffalo | golden | diablo | celery & carrot stick | (6) 15 | (12) 22

TEMPURA SHRIMP
6 hand battered shrimp | asian slaw | sweet chili | 15

BEEF SLIDERS
2 all beef patties | burger sauce | tomato | american cheese | pickle | brioche roll | 13

SPICY CHICKEN SLIDERS
2 chicken patties | southwest slaw | pickle | brioche roll | 13

WISCONSIN CHEESE CURDS
white cheddar cheese curds | house-made marinara | ranch | 13

PRETZEL BITES
bite sized pretzels | butter | coarse salt | whole grain mustard | cheese sauce | 14

HAND-CRUSHED GUACAMOLE
avocado | lime | cilantro | tomato | jalapeno | house fried chips | 13

SMOKED SALMON BOARD GFO
atlantic salmon | dill cream cheese | capers | pickle | hard-boiled egg | purple onion | rye toast | 17

QUESADILLA GRANDE
seasoned beef or roasted chicken | flour tortilla | pico de gallo | oaxaca cheese | sour cream & salsa | 15 (guacamole +2)

ESCARGOT GFO
escargot | herb garlic butter | crostini | 16

LOADED POTATO SKINS
potato skins | bacon | cheddar jack | pico de gallo | sour cream | southwest slaw | 14

PHILLY EGGROLLS
shaved ribeye | roasted peppers | provolone | vinegar slaw | au jus | 15

GARLIC KNOTS
golden baked knots | garlic infused butter | parmesan | fresh herbs | house made marinara | 12

CRAB CAKES
crab cakes | vinegar slaw | chipotle aioli | fresh herbs | 15

CLAM STRIPS & FRIED OYSTERS
clam strips | breaded oysters | tartar sauce | cocktail sauce | lemon | 16

LEAN & GREEN

Served as full or half

Dressings: Ranch, Oil and Vinegar, Thousand Island, Honey Mustard, Raspberry Vinaigrette, Bleu Cheese, Southwest, Balsamic Vinaigrette, Green Goddess, French, Italian.

CRISPY CHICKEN SALAD
crispy chicken breast | romaine | spring mix | egg | bacon | cheddar jack | tomato | 18 | 14

GARDEN COBB SALAD
roasted chicken breast | romaine | spring mix | avocado | tomato | bacon | black olive | egg | bleu cheese | 18 | 14

CHEF SALAD
ham | turkey | romaine | spring mix | cheddar jack | tomato | bacon | egg | cucumber | 18 | 14

FRY BREAD TACO SALAD
chicken breast or ground beef | romaine | cheddar jack | salsa | pico de gallo | black olives | purple onion | sour cream | fry bread | 17

STRAWBERRY SALMON SALAD
salmon | spring mix | strawberry | cucumber | candied pecan | bleu cheese | 19 | 16

CRAB CAKE SALAD
crab cake | romaine | spring mix | tomato | bacon | black olive | egg | 19 | 16

GREEN GODDESS
roasted chicken breast | romaine | spring mix | avocado | cucumber | basil | tomato | candied pecan | parmesan | 18 | 14

GYRO SALAD
lamb & beef gyro meat | romaine | spring mix | purple onion | cucumber | tomato | feta | kalamata olive | 18 | 14 (naan +2)

Vegetarian · Signature Dish · Gluten Free · GFO Gluten Free Options

*Maricopa County Health Environmental Services Department warns that the consumption of raw or undercooked meats, chicken, seafood and eggs increases the risk of food borne illness. Not a gluten free kitchen.

PALO VERDE

HANDHELDS

All sandwiches served with choice of french fries, coleslaw, house-made chips, fruit. substitute sweet potato fries or onion rings +2 or white cheddar mac and cheese +3

PALO VERDE BURGER* GFO
½ pound wagyu beef | american cheese | lettuce | tomato | purple onion | pickle | special sauce | brioche bun | 17
(make it a diablo burger +1)

CRISPY FISH SANDWICH
battered cod | lettuce | pickle | tartar sauce | american cheese | schiacciata roll | 17

PRIME RIB FRENCH DIP GFO
shaved prime rib | provolone | horseradish aioli | au jus | italian roll | 17 (giardiniera +1)

CLUB SANDWICH GFO
turkey | ham | lettuce | tomato | dijon aioli | avocado | bacon | provolone cheese | schiacciata roll | 17

HOGFATHER PANINI GFO
grilled pork loin | bacon | swiss | american | lettuce | tomato | purple onion | pickle | bbq aioli | panini bread | 17

CRISPY CHICKEN SANDWICH
breaded chicken cutlet served spicy or tame | lettuce | tomato | purple onion | pickle | dijon aioli | brioche bun | 17

FISH AND CHIPS
atlantic cod | coleslaw | house-made tartar sauce | french fries | 20 (additional piece of fish +4)

FRIED SHRIMP BASKET
8 tempura battered shrimp | coleslaw | house made tartar sauce | cocktail sauce | french fries | 20

REUBAN OR RACHEL GFO
corned beef or turkey | swiss | sauerkraut | thousand island dressing | rye bread | 17

CRAB BURGER
crab patty | provolone | lettuce | tomato | purple onion | pickle | chipotle aioli | brioche bun | 18
(make it a diablo crab burger +1)

DIABLO CHICKEN SANDWICH GFO
grilled chicken breast | roasted jalapeno cream cheese | onion ring | bacon | diablo sauce | schiacciata roll | 17

PASTRAMI SANDWICH
pastrami | provolone | pickle | purple onion | herb aioli | schiacciata roll | 17

GYRO
lamb and beef gyro meat | romaine | purple onion | tomato | feta | kalamata olive | pickle | tzatziki | naan | 17

CHICKEN SALAD SANDWICH
chicken | dried cranberry | candied pecans | lettuce | tomato | purple onion | schiacciata roll | 17

CAPTAIN'S RESERVE
atlantic cod | tempura battered shrimp | clam strips | fried oysters | coleslaw | house made tartar sauce | cocktail sauce | french fries | 28 (additional piece of fish +4)

FEATURED ENTRÉES & PASTAS

TUSCAN TORTELLACCI
shrimp | italian sausage | artichokes | sun dried tomato | capers | mushroom | bell pepper | caramelized onion | cheese tortellacci | blush sauce | garlic knot | 27
pairs perfectly with pinot noir | heineken

CHICKEN PICCATA
chicken breast | lemon | white wine | caper | broccoli | tomato | parsley | spaghetti | parmesan | garlic knot | 26
pairs perfectly with pinot grigio | lemon drop martini | strongbow

SHORT RIB
braised short rib | red wine demi glace | mashed potato | carrot | bell pepper | purple onion | 28
pairs perfectly with cabernet | bronx martini | guinness

VEGAN VEGETABLE STIR FRY
mushroom | broccoli | green bean | mushroom | onion | teriyaki glaze | sesame seeds | jasmine rice | 25
pairs perfectly with pinot grigio | prickly pear martini | pilsner

CHOPPED STEAK STACK* GFO
chopped steak | mashed potatoes | beef gravy | sauteed onions | buttermilk fried onions | carrot | bell pepper | purple onion | scallions | 25
pairs perfectly with malbec | espresso martini | kilt lifter

MEDITERRANEAN GRILLED CHICKEN
grilled chicken | sun dried tomato | tomato | cucumber | fingerling potatoes | bell pepper | tzatziki | 26
pairs perfectly with pinot grigio | lemon drop martini | corona

CHICKEN PARMESAN
chicken breast | marinara | caper | broccoli | tomato | parsley | spaghetti | parmesan | basil | garlic knot | 26
pairs perfectly with pinot noir | bronx martini | pilsner

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PALO VERDE

PRIME CUTS & COASTAL PLATES

served with choice of soup or salad and two side dishes

side choices: jasmine rice, mashed potatoes, vegetable of the day, french fries, fresh fruit, baked potato, loaded baked potato +2, onion rings +2, sweet potato fries +2, white cheddar mac and cheese +3

GRILLED RIBEYE* GFO

12oz ribeye | garlic butter | buttermilk fried onions | 39

pairs perfectly with cabernet sauvignon | manhattan | IPA

FILET MIGNON* GFO

7oz beef tenderloin | garlic butter | buttermilk fried onions | 42

pairs perfectly with merlot | manhattan | stella artois

CANADIAN WALLEYE

pan seared walleye | beurre blanc | sun-dried tomatoes | capers | 27

pairs perfectly with chardonnay | bronx martini | pilsner

SHRIMP DEJONGHE

shrimp | white wine | lemon | garlic butter breadcrumbs | 26

pairs perfectly with chardonnay | prickly pear martini | stella artois

PORK RIBEYE* GFO

12oz duroc ribeye | garlic butter | buttermilk fried onions | 31

pairs perfectly with pinot grigio | prickly pear martini | strongbow

BUILD YOUR OWN PLATE

choose one protein

GRILLED SALMON | 27

GRILLED CHICKEN BREAST | 25

SAUTEED SHRIMP | 25

LIVER WITH BACON & ONION | 25

choose one sauce

BEEF GRAVY

BEURRE BLANC

BOURSIN CREAM SAUCE

TZATZIKI

GARLIC BUTTER

TERIYAKI GLAZE

choose one soup or salad

SOUP OF THE DAY

LOBSTER BISQUE

SIDE SALAD

CAESAR +2

choose two sides

VEGETABLE OF THE DAY

BAKED POTATO

FRENCH FRIES

JASMINE RICE

MASHED POTATOES

FRESH FRUIT

FINGERLING POTATOES

SWEET POTATO FRIES +2

LOADED BAKED POTATO +2

ONION RINGS +2

WHITE CHEDDAR MAC & CHEESE +3

Vegetarian | Signature Dish | Gluten Free | GFO Gluten Free Options

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PALO VERDE

MARTINIS

LEMON DROP MARTINI | 7
Vodka | Triple Sec | Sweet N Sour | Lemon | Sugar Rim

ESPRESSO MARTINI | 7
Vodka | Kahlua | Espresso Syrup

MANHATTAN | 7
Bourbon or Whiskey | Sweet Vermouth | Grenadine | Bitters

CHOCOLATE MARTINI | 7
Vodka | Creme De Cocoa | Cream | Chocolate Drizzle

BRONX MARTINI | 7
Gin | Sweet Vermouth | Dry Vermouth | Orange Juice

PRICKLY PEAR COSMOPOLITAN | 7
Vodka | Triple Sec | Prickly Pear Syrup | Cranberry Juice | Lime Juice

MARTINI OF THE MONTH | 7
Rotating martini curated by the Palo Verde team. Ask your server for more info or scan here to see what's featured this month

PALO VERDE

DRAFTS | BOTTLES | CANS

DRAFT SPECIAL | 4
16oz Pint Busch Lite

DOMESTIC DRAFT | 5 | 9 | 17
16oz Pint | Half Pitcher | Full Pitcher
Miller Lite | Michelob Ultra | Coors Light

PREMIUM DRAFT | 6 | 10 | 19
16oz Pint | Half Pitcher | Full Pitcher
Stella Artois | Kilt Lifter | Church Music | 1 Rotating Craft Handle*

DOMESTIC BOTTLES | 5
Budweiser | Bud Light | Coors Light | Coors Banquet | Miller Lite | Miller 64 | Michelob Ultra | Ultra Zero NA | O'Doul's Green NA

PREMIUM BOTTLES | 6
Corona | Corona Premier | Dos XX Lager | Dos XX Amber | Heineken | Heineken Zero NA

16OZ CANS
Bud Light Chelada | 6
Guinness Stout | 7
Strongbow Cider | 7

SELTZERS | 6
Nutrl Variety

PALO VERDE

WINE LIST

HOUSE

Silvergate by James Foster	8 | 22
Chardonnay	
Pinot Grigio	
Sauvignon Blanc	
Moscato	
Cabernet	
Merlot	

WHITE

Chateau St Michelle Chardonnay	13 | 36
Oyster Bay Sauvignon Blanc	14 | 40
Stemmari Moscato	10 | 28
Sutter Home White Zinfandel	8 | 22
Chateau St Michelle Riesling	11 | 32

RED

Intrinsic Red Blend	14 | 40
J. Lohr Merlot	13 | 36
Columbia Crest Cabernet	11 | 32
Sea Sun Pinot Nior	13 | 36
Uno Antigal Malbec	13 | 37
Beso Sangria	8

SPARKLING

Archer Roose Sparkling Wine	8
Le Grand Courtage Brut	10

NON-ALCOHOLIC

Ariel Chardonnay	10
Ariel Cabernet	10

PALO VERDE

PREMIUM SPIRITS

SINGLE MALT SCOTCH

Macallan 12 yr	18
Glenfiddich 15 yr	16
Glenlivet 12 yr	16

BLENDED SCOTCH WHISKY

Chivas	12
Johnnie Walker Black	11
Johnnie Walker Red	9

SMALL BATCH & SINGLE BARREL BOURBON

Jefferson's Ocean Aged at Sea	20
Larceny Barrel Proof	14
Basil Hayden	14
Whistlepig Piggyback 6yr	14
Jefferson's Reserve	12
Knob Creek	12
Elijah Craig Small Batch 94 Proof	10
Bulleit	10
Buffalo Trace	9
Makers Mark	9

RYE

Whistlepig Canadian Rye	14
Knob Creek Rye	12
Bulleit Rye	10
Jefferson's Rye	10

TEQUILA

Casamigos Anejo	13
Casamigos Reposado	12
Patron Silver	11
Lalo Blanco	10

PALO VERDE

DESSERTS

DESSERT BLOSSOM FRY BREAD | 9
Navajo Fry Bread | Cinnamon Sugar | Vanilla Bean Ice Cream | Local Honey

BREAD PUDDING | 9
Artisan Bread | Egg Custard | Blue Berries | Whipped Cream | Berry Compote

HANK'S BIRCH BEER FLOAT | 8
Hank's Birch Beer | Real Vanilla Ice Cream | Frosted Mug

HOT BROWNIE COBBLER | 9
House-made Brownie Cobbler | Vanilla Ice Cream | Whipped Cream | Chocolate Sauce

RASPBERRY WHITE CHOCOLATE CHEESECAKE | 10
White Chocolate and Raspberry Cheesecake | Raspberry Sauce | Whipped Cream

GLUTEN FREE CHOCOLATE TORTE | 9
Flourless Chocolate Torte | Vanilla Ice Cream | Whipped Cream | Chocolate Sauce

TWO SCOOPS | 6
Chocolate Ice Cream | Vanilla Ice Cream | Strawberry Ice Cream | Sherbert | Whipped Cream | Chocolate or Berry Sauce

PALO VERDE

AFTER DINNER COCKTAILS

IRISH COFFEE | 7
Brendan's Irish Cream | Fresh Brewed Coffee | Whipped Cream

SAMBUCA | 7
Iced Cold Sambuca (Light or Dark) | 3 Espresso Beans

RUSTY NAIL | 9
Dewar's Scotch Whisky | Drambuie | On the Rocks | Twist of Lemon

CLASSIC SIDECAR | 9
Korbel Brandy | Cointreau | Fresh Lemon Juice | Twist of Orange

BIN 27 FONSECA RUBY RED PORTO | 8
A rich, full-bodied port with vibrant notes of dark cherry, blackberry, and subtle spice. Smooth and warm with a velvety finish—ideal with rich chocolate desserts.

GRAHAMS 10YR TAWNY PORTO | 10
Oak-aged with rich notes of ripe fig, toasted nuts, and orange peel. Smooth, honeyed, and perfectly paired with fruit tarts or aged cheeses.

TELL US HOW WE'RE DOING

GENERAL COMMENTS

FOOD & BEVERAGE COMMENTS