

STARTERS & SOUPS

POMMES FRITES | 7 (GF)
garlic aioli, white balsamic-tartar & ketchup
truffle parmesan | 2

KOREAN SWEET POTATO FRIES | 8 (GF)
lime sriracha aioli

**WHITE TRUFFLE OIL & MUSHROOM
MAC & CHEESE | 10**
panko crusted

SPICY ROASTED CAULIFLOWER | 11 (GF)
cumin spiced, greek yogurt chimichurri, cilantro

CALAMARI FRITTI | 12
lime sriracha aioli, lemon wedge

THAI CHICKEN CUPS | 12 (GF)
minced mary's organic chicken breast, shallots, cilantro,
crispy rice, peanuts, lemongrass vinaigrette, butter lettuce

CHICKEN TORTILLA SOUP (GF)
tomato, chipotle jalapeño, corn, cilantro, red peppers,
avocado, crème fraiche, crispy tortilla strips
cup | 7 | bowl 10

WAGYU MEATBALLS | 11
american wagyu beef, caramelized onions, golden raisins,
pine nut, fresh burrata, pomodoro, balsamic reduction, basil

PIZZETTAS

flat bread pizza
make it with vegan mozzarella | 2

WILD MUSHROOM | 10
mozzarella, white truffle cream sauce, fresh thyme

BLT | 12
applewood smoked bacon, oven roasted tomatoes,
roasted garlic, aged white cheddar cheese, arugula pesto

PEAR & CARAMELIZED ONION | 10
gorgonzola cheese, honey

18% gratuity is automatically added for parties of six, 20% for parties of eight or larger.
Outside dessert fee subject to \$4 charge per person, \$20 corkage fee

Eating raw or uncooked animal products may increase your risk of foodborne illness,
especially if you have a medical condition. Please advise your server of any food allergens.

Taste

at the Palisades



PASTAS

PASTA ADD-ONS
mary's organic chicken breast 7 | tiger shrimp 8 | pan roasted natural salmon 9
substitute brown rice penne 2

PENNE CECCA | 15 (GF)
grape tomatoes, spinach, garlic, pomodoro, brown rice penne, parmigiano

KOBE BEEF MEATBALLS PASTA | 20
wagyu american beef, golden raisins, caramelized onions, pomodoro
white truffle cheese fondue, pine nuts, linguine, parmigiano, pecorino romano

SEAFOOD LINGUINE | 20
natural salmon, shrimp, calamari, bechamel, spicy pomodoro sauce

CACIO E PEPE | 16
bucatini, butter, pecorino romano, parmesan, crusted black pepper

SALADS

SALAD ONS:
mary's organic chicken breast 7 | tiger shrimp 8 | pan roasted OR blackened salmon 9

SUPER FOOD | 15
kale, spinach, romaine, red bell pepper, apple, quinoa, avocado,
dried cranberries, walnuts, golden beets, meyer lemon vinaigrette

ROASTED BEETS | 12
organic baby arugula, red onion, toasted walnuts,
herbed goat cheese, meyer lemon vinaigrette

WALDORF CHICKEN | 14
pulled mary's organic chicken breast, organic mixed greens, apples,
caramelized walnuts, seedless grapes, gorgonzola cheese, gorgonzola dressing

COBB | 15
pulled mary's organic chicken breast, applewood smoked bacon,
hard boiled eggs, avocado, green onions, walnuts, tomatoes,
romaine, gorgonzola cheese, roasted shallot vinaigrette

BLACKENED SALMON | 19
natural salmon, organic mixed greens, fresh herbed
goat cheese, capers, oven roasted tomatoes, roasted shallot vinaigrette

CHOPPED SABROSA | 15
romaine lettuce, avocado, roasted corn, tomatoes,
red bell pepper, black beans, red onions, cilantro, aged white cheddar,
crispy corn tortilla strips, honey-jalapeno vinaigrette

LARGE PLATES

choice of pommes frites, organic mixed greens
parm & truffle fries | 2 korean sweet potato steak fries | 2
substitute with country white | multi grain | gluten free bread | 2

PALISADES CLUB | 14
grilled mary's organic chicken breast, applewood smoked bacon,
roasted cherry tomatoes, butter lettuce, yogurt chimichurri, sesame bun

CHICKEN SALAD SANDWICH | 14
pulled mary's organic chicken breast, tarragon, dried currants, aioli,
apples, toasted brioche bread

FRIED CHICKEN SANDWICH | 16
marinated in gochujang, cole slaw, pepperoncini, sriracha aioli, sesame bun

DOUBLE SMASH BURGER 8oz | 17
double niman's ranch beef patty, yellow cheddar, tomato, butter lettuce,
crispy onions, cornichon & truffle lemon aioli, sesame bun
sautéed cremini mushrooms 3 | applewood bacon 3 | avocado 3

"IMPOSSIBLE" VEGAN BURGER | 18
butter lettuce, tomato, grilled onions, vegan cheese,
vegan sriracha mayo, toasted vegan bun
sautéed cremini mushrooms 3 | bacon 3 | avocado 3

BLACKENED SALMON TACOS | 16
natural salmon, shredded cabbage, avocado, roasted corn salsa,
soft corn tortillas, lime sriracha aioli

BBQ BEEF SHORT RIB TACOS | 16
arugula, corn salsa, sweet soy



HEALTHY & TASTE-Y

PROTEIN & VEGETABLES | 15
grilled chicken, garlic roasted spaghetti squash, fennel,
anaheim chili, basil, blistered tomatoes, meyer lemon sauce
substitute for additional charge:
tiger shrimp 2 | pan roasted natural salmon | 3
grilled skirt steak 6oz. | 5

While we offer gluten free menu items, we are not a gluten free kitchen.
Cross contamination could occur and our restaurant is unable to guarantee
that any items can be completely free of allergens.

WOOD FIRE PIZZA

BLT | 15

applewood smoked bacon, oven roasted tomato, roasted garlic, aged white cheddar, arugula pesto

GRAPE TOMATO BASIL | 16

sautéed fresh grape tomato, fresh basil, pizza sauce, mozzarella

CRISPY CHICKEN | 16

parmesan crusted mary's chicken breast, caramelized onions, organic arugula & red onion salad, mozzarella

POTATO & ROSEMARY | 14

thin sliced potato, fresh rosemary, red onion, extra virgin olive oil, garlic, mozzarella

WILD MUSHROOMS | 15

white truffle cream sauce, fresh thyme, mozzarella

WAGYU BEEF MEATBALLS | 16

american wagyu beef, roasted red pepper, caramelized onion, wild mushrooms, pizza sauce

SMOKED SALMON PIZZA | 16

fingerling potatoes, red onion, dill, creme fraiche, garlic, extra virgin olive oil, lemon zest

PEAR & CARAMELIZED ONION | 14

gorgonzola cheese, honey

TASTE - TWO LUNCH SPECIAL

14

Lunch Specials Are Dine In Only

CHOOSE AN ENTREE

LINGUINI

with choice of sauce:

ARUGULA PESTO

GARLIC CREAM

POMODORO SAUCE

substitute brown rice penne | 2

CLASSIC BLT

applewood smoked bacon, tomato, romaine lettuce, avocado, sriracha mayo, ciabatta bread

CHICKEN SALAD SANDWICH

pulled mary's chicken breast, tarragon, dried currants, aioli, apples, toasted brioche bread

CHOOSE A SIDE

TORTILLA SOUP (CUP)

tomato, chipotle jalapeño, corn cilantro, red peppers, crème fraiche, crispy tortilla strips

MIXED GREEN SALAD

shaved carrots, cherry tomatoes, shallot vinaigrette



WINES BY THE GLASS

BUBBLY

AVISSI, PROSECCO.....12

TAITTINGER, CHAMPAGNE.....16

ROSÉ & WHITES

WHISPERING ANGEL, ROSE.....15

MARTIN RAY, CHARDONNAY.....12

NAPA CELLARS, CHARDONNAY.....15

ANGELINE RESERVE, SAUVIGNON BLANC.....12

LA FIERA, PINOT GRIGIO12

PASCAL JOLIVET, SANCERRE.....16

RED

TALBOTT LOGAN, PINOT NOIR.....16

AUSTERITY, CABERNET SAUVIGNON.....12

JUSTIN, CABERNET SAUVIGNON.....16

VINUM CELLARS, PETITE SIRAH.....13

TERRAZAS, MALBEC.....15

COCKTAILS

TASTY MULE | 13

tito's vodka, ginger beer, fresh lime juice, blood orange bitters

SPICY BLOODY MARY | 13

tito's, bloody mary mix, tabasco, cholula, worcestershire sauce, fresh ground pepper

POMEGRANATE BASIL SANGRIA | 14

sky blueberry vodka, st. germain, pomegranate purée, basil, fresh fruit, sparkling wine, soda

carafe | 26

MARGARITAS

SPICY-RITA | 13

jalapeno infused cazadores blanco OR el silencio mezcal, fresh agave, lime juice, flamed jalapeno

TR HOUSE | 11

el jimador blanco, triple sec, fresh agave, lime juice

ROASTED JALAPENO & MANDARIN | 13

cazadores blanco tequila, bacardi tangerine, agave, fire roasted jalapeño, lime, orange juice

BEERS

805, FIRESTONE | 8

LAGUNITAS IPA | 8

PERONI | 8

SCRIMSHAW PILSNER | 7

EINSTOCK WHITE ALE | 7

ALLAGASH WHITE ALE | 8

ERDINGER (NON ALCOHOLIC) | 7

LUNCH DINNER BRUNCH

HAPPY HOUR SUNSET BAR

DELIVERY EVENTS

taste



THE
HONOLULU
DIPLOMA