



## SHALL WE...?

|                                                                                                      |      |
|------------------------------------------------------------------------------------------------------|------|
| CECIL'S BREAD ROLLS.....                                                                             | \$10 |
| Local Date + Sage Butter.                                                                            |      |
| DEVEILED EGGS (6)(GF).....                                                                           | \$18 |
| Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed.<br>- Add Regiis Ova Royal Caviar + \$45 |      |
| COLOSSAL SHRIMP COCKTAIL (5)(GF).....                                                                | \$33 |
| Bar Cecil Cocktail Sauce. Dill. Lemon                                                                |      |
| CARAMELIZED ONION TART .....                                                                         | \$15 |
| Puff Pastry. Chive. Comté.                                                                           |      |
| STEAK TARTARE* (GF) .....                                                                            | \$26 |
| BC Aioli Seasoning. Truffle Aioli. Cured Egg Yolk. Potato Chips. Chives.                             |      |
| GRILLED CALIFORNIA ARTICHOKE (GF) .....                                                              | \$20 |
| Bar Cecil Aioli. Brown Butter. Lemon.                                                                |      |
| DUCK LIVER PATE.....                                                                                 | \$19 |
| Cherry Chutney. Black Truffle Wild Honey. Maldon Salt. Crostini.                                     |      |
| RED THAI CURRY MUSSELS .....                                                                         | \$22 |
| PEI Mussels. Ginger. Garlic. Lemongrass. Red Chile. Coconut milk.                                    |      |
| GIRL & DUG FARM SALAD BLEND (GF) .....                                                               | \$19 |
| Local Citrus. Feta. Avocado. Radish. Toasted Pepita. Peach Vinaigrette.                              |      |
| BIBB LETTUCE SALAD (GF)(V) .....                                                                     | \$17 |
| Pine Nuts. G & D Radish. Banyuls Vinaigrette. Herbs.                                                 |      |
| ESCARGOT .....                                                                                       | \$20 |
| Garlic Butter. Parsley. Lemon Oil. Grilled Baguette.                                                 |      |

## IN ADDITION

|                                       |      |
|---------------------------------------|------|
| GRILLED BROCCOLINI (GF)(V).....       | \$12 |
| Garlic + Lemon Olive Oil. Red Pepper. |      |
| CHARRED GREEN BEANS (GF)(V) .....     | \$14 |
| Bar Cecil Pepper Blend.               |      |
| JUMBO ASPARAGUS .....                 | \$14 |
| Chive Oil.                            |      |
| POTATOES AU GRATIN (GF).....          | \$14 |
| Herbs. Cream. Garlic. Reggiano.       |      |
| FRITES (GF) .....                     | \$11 |
| Bar Cecil Aioli. Ketchup.             |      |

**CHEF DE CUISINE:** BRYAN RAMIREZ  
**GENERAL MANAGER:** JESSICA CASSEL  
**ASSISTANT GM:** NICHOLAS TURNER

YOUR PLEASURE..



IS OUR PLEASURE.

## PRESENTING

|                                                                                                                                               |      |
|-----------------------------------------------------------------------------------------------------------------------------------------------|------|
| ROASTED MARY'S FREE RANGE HALF CHICKEN (GF) .....                                                                                             | \$41 |
| Charred Green Beans. Weiser Potato. Roasted Chicken Jus.                                                                                      |      |
| PAN SEARED HALIBUT.....                                                                                                                       | \$52 |
| Carrot Puree. Asparagus. Pernod Beurre Blanc. Pistachio Gremolata.                                                                            |      |
| STEAKS + FRITES*(GF) .....                                                                                                                    | \$41 |
| 8 oz. Flat Iron. Fresh Cut Fries. Cafe De Paris Butter. Bearnaise. - Filet Mignon + \$30                                                      |      |
| SMOKED BONE-IN DUROC PORK CHOP*(GF).....                                                                                                      | \$49 |
| Potatoes Au Gratin. Broccolini. Seasonal Chutney.                                                                                             |      |
| CACIO E PEPE.....                                                                                                                             | \$34 |
| Reggiano. Pecorino. Bar Cecil Pepper Blend. Bread Crumb. Capers.                                                                              |      |
| BLANCA'S RATATOUILLE (GF) (V).....                                                                                                            | \$26 |
| Eggplant. Squash. Tomato. Garlic. Basil. Vegan Mozzarella. San Marzano Tomato Sauce.                                                          |      |
| BEATON BURGER* .....                                                                                                                          | \$28 |
| 6 oz Patty. Comté. Bar Cecil Aioli. Onion. Tomato. Lettuce. Dill Pickle. Fresh Cut Fries.<br>- Impossible + \$4 - Avocado + \$2 - Bacon + \$3 |      |

## WHY NOT?

|                                                                                                                    |       |
|--------------------------------------------------------------------------------------------------------------------|-------|
| 1/2 DOZEN OYSTERS ON THE HALF SHELL* .....                                                                         | \$26  |
| Mignonette Ice. Lemon. Cocktail Sauce. Add Regiis Ova Royal Caviar + 45\$                                          |       |
| THE FIFTY DOLLAR MARTINI .....                                                                                     | \$50  |
| Jean-Charles Boisset Vodka. Alessio Dry Vermouth. House Pickled Onion.<br>Devised Egg with Caviar. Sunchoke Chips. |       |
| REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER .....                                                                   | \$125 |
| Blini. Chive Dip. Icy Ketel One Vodka Shot.                                                                        |       |
| FLANNERY BEEF DRY AGED RIBEYE*.....                                                                                | \$140 |
| 21oz Bone-in Ribeye Basted with Garlic + Herbs. House Made Steak Sauce.                                            |       |

## NOT TO MISS

|                                      |      |                                       |      |
|--------------------------------------|------|---------------------------------------|------|
| ANISTON'S PAVLOVA (GF).....          | \$17 | CHOCOLATE CHIP COOKIES.....           | \$15 |
| Chantilly. Raspberries.              |      | Home Made. Fresh Baked.               |      |
| LOCAL LEMON TART.....                | \$15 | MCCONNELL'S SUNDAE.....               | \$14 |
| Whipped Cream. Date Puree. Pistachio |      | Valrhona Chocolate Sauce. Cocoa Nibs. |      |

## BY THE GLASS



|                                                                   |          |
|-------------------------------------------------------------------|----------|
| <b>WHITE:</b> Anselmo Mendes, Vinho Verde 2023 .....              | \$18/64  |
| Foxen, Chenin Blanc 2023 .....                                    | \$20/70  |
| Dominique Cornin, Chardonnay 2022 .....                           | \$22/78  |
| Domaine Laporte, Sancerre 2023 .....                              | \$26/92  |
| <b>RED:</b> Domaine du Séminaire, Côtes du Rhône 2022 .....       | \$18/64  |
| Domaine des Marrans, Gamay 2023 .....                             | \$18/64  |
| Château Le Bonnat, Bordeaux 2018 .....                            | \$18/64  |
| Raúl Pérez, Ultraia Mencia 2021 .....                             | \$20/70  |
| <b>ROSÉ:</b> Lieu Dit, Rosé of Cabernet Franc 2023 .....          | \$20/70  |
| Rimauresq, Côtes de Provence 2024 .....                           | \$22/78  |
| <b>BUBBLES:</b> Varichon & Clerc, Privilège Blanc de Blancs ..... | \$18/64  |
| Cuvée Della Contessa, Prosecco.....                               | \$18/64  |
| NV Canard-Duchene, Brut Rosé (375ml) .....                        | \$30/70  |
| NV Moët & Chandon, Impérial Brut .....                            | \$35/160 |

## BOOKENDS

|                       |      |
|-----------------------|------|
| WHITE NEGRONI .....   | \$18 |
| APEROL SPRITZ .....   | \$18 |
| PAPER PLANE .....     | \$18 |
| BRANDY ALEXANDER..... | \$18 |
| ESPRESSO MARTINI..... | \$22 |

## BEER BY THE BOTTLE

|                                                    |      |
|----------------------------------------------------|------|
| Kronenbourg Lager / Tank 7 American Saison .....   | \$9  |
| Figueroa Mountain IPA / North Coast Hazy IPA ..... | \$9  |
| Bitburger Non-Alcoholic .....                      | \$9  |
| Duvel Belgium Blonde .....                         | \$11 |

## BEVERAGES

|                                                                |     |                                    |     |
|----------------------------------------------------------------|-----|------------------------------------|-----|
| SAN PELLEGRINO .....                                           | \$7 | ICED TEA .....                     | \$6 |
| Sparkling or Still                                             |     | Black Iced Tea                     |     |
| SUR COFFEE.....                                                | \$8 | COCA COLA .....                    | \$6 |
| French Pressed. Serves 2                                       |     | Mexican Coca-Cola /Diet Coke / 7up |     |
| FENTIMANS BOTANICALLY.....                                     | \$6 | STEVE SMITH TEAS.....              | \$4 |
| BREWED BEVERAGES                                               |     | Black Bergamont / Herbal Hibiscus  |     |
| Rose Lemonade / Ginger Beer                                    |     | Mao Feng Green Tea / Chamomile     |     |
| MOCKTAILS .....                                                |     | \$11                               |     |
| BLOOD ORANGE SPRITZ / PASSION-GUAVA SWIZZLE / ELDERFLOWER MULE |     |                                    |     |

442-332-3800

1555 S. PALM CANYON DR.



PALM SPRINGS, CA 92264

BARCECIL.COM

(GF) GLUTEN FREE  
(V) VEGAN

\* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCES THE RISK OF FOODBORNE ILLNESS. YOUNG CHILDREN, THE ELDERLY AND INDIVIDUALS WITH CERTAIN HEALTH CONDITIONS MAY BE AT A HIGHER RISK IF THESE FOODS ARE CONSUMED RAW OR UNDERCOOKED. PLEASE MAKE YOUR SERVER AWARE OF ANY ALLERGIES.

BAR CECIL HAT...\$30  
BAR CECIL T-SHIRT....\$30  
-GIFT CARDS AVAILABLE-