



YOUR PLEASURE...



IS OUR PLEASURE.



SHALL WE...?

CECIL'S BREAD ROLLS	\$10
Local Date + Sage Butter.	
DEVILED EGGS (GF)	\$14
Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed.	
- Add Regiis Ova Royal Caviar + \$45	
GRILLED CALIFORNIA ARTICHOKES (GF).....	\$19
Bar Cecil Aioli. Brown Butter. Lemon.	
CARAMELIZED ONION TART	\$14
Puff Pastry. Chive. Comté.	
BEEF TARTARE*	\$25
Bar Cecil Aioli. Capers. Onion. Mustard Seed. Pickles. Chive. Sunchoke.	
PATE DE POULET	\$18
Chutney. Maldon. Hot Honey. Cornichons. Crustini.	
SMOKED FISH RILLETES	\$18
Smoked Trout. Halibut. Crème Fraiche. Lemon. Dill.	
RED THAI CURRY MUSSELS	\$19
PEI Mussels. Ginger. Garlic. Lemongrass. Red Chile. Coconut milk.	
GIRL & DUG FARM SALAD BLEND (GF).....	\$18
Blue Cheese. Beets. Pecan.Pommegranate.Spiced Sherry Vinaigrette.	
BIBB LETTUCE SALAD (GF)(V)	\$16
Pine Nuts. G & D Radish. Banyuls Vinaigrette. Herbs.	

IN ADDITION

GRILLED BROCCOLINI (GF)(V)	\$12
Garlic + Lemon Olive Oil. Red Pepper.	
CHARRED GREEN BEANS (GF)(V).....	\$11
Fresh Ground Pepper Blend. Roasted Garlic.	
SPAGHETTI SQUASH (GF)(V)	\$13
Tomato Sauce. Plant Butter. Fennel. Basil.	
POTATOES AU GRATIN (GF)	\$13
Herbs. Cream. Garlic. Reggiano.	
FRESH CUT FRIES (GF).....	\$11
Bar Cecil Aioli. Ketchup.	

CHEF / PARTNER: GABRIEL WOO
GENERAL MANAGER: JESSICA CASSEL
CHEF DE CUISINE: ERWIN VASQUEZ

PRESENTING

ROASTED MARY'S FREE RANGE HALF CHICKEN (GF)	\$39
Weiser Farms Potato. Charred Green Beans. Chicken Jus.	
PAN SEARED JUMBO SCALLOPS (GF)	\$52
Celery Root Puree. Carrot. Caulilini. Vadouvan Curry Beurre Blanc.	
STEAKS + FRITES*(GF)	\$39
8 oz. Flat Iron. Fresh Cut Fries. Duxelles Butter. Bearnaise. - Filet Mignon + \$30	
SMOKED BONE-IN DUROC PORK CHOP*(GF)	\$48
Potatoes Au Gratin. Broccolini. Seasonal Chutney.	
CACIO E PEPE	\$32
Reggiano. Pecorino. Bar Cecil Pepper Blend. Capers. Bread Crumb.	
KING TRUMPET MUSHROOMS (GF)(V)	\$30
Butternut Squash Risotto. Peas. Plant Butter. Vegan Parm. Basil.	
BEATON BURGER*	\$26
6 oz Patty. Comté. Bar Cecil Aioli. Onion. Tomato. Lettuce. Dill Pickle. Fresh Cut Fries.	
- Impossible + \$4 - Avocado + \$2 -Bacon + \$3	

WHY NOT?

1/2 DOZEN OYSTERS ON THE HALF SHELL*	\$26
Mignonette Ice. Lemon. Cocktail Sauce.	
THE FIFTY DOLLAR MARTINI	\$50
Jean-Charles Boisset Vodka. Alessio Dry Vermouth. House Pickled Onion.	
Deviled Egg with Caviar. Sunchoke Chips.	
REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER	\$110
Blini. Chive Dip. Icy Ketel One Vodka Shot.	
WESTHOLME AUSTRALIAN WAGYU TOMAHAWK STEAK*	\$MP
Basted with Garlic + Herbs. House Made Steak Sauce.	
COLOSSAL SHRIMP COCKTAIL	\$30
Mexican Blue Diamond Shrimp. Cocktail Sauce. Dill. Lemon.	

NOT TO MISS

ANISTON'S PAVLOVA (GF).....	\$15	CHOCOLATE CHIP COOKIES.....	\$11
Chantilly. Raspberries.		Home Made. Fresh Baked.	
LOCAL LEMON TART	\$14	MCCONNELL'S SUNDAE.....	\$14
Whipped Cream. Date Puree. Pistachio.		Valrhona Chocolate Sauce. Cocoa Nibs.	

BY THE GLASS

WHITE: Anselmo Mendes, Vinho Verde 2021	\$12/42
Le Rocher des Violettes, Chenin Blanc 2021	\$14/50
Domaine Laporte, Sancerre 2021	\$18/64
Dominique Cornin, Chardonnay 2019	\$18/64
RED: Domaine la Réméjeanne, Côtes du Rhône 2020.....	\$12/42
Domaine des Marrans, Gamay 2020	\$14/50
Château Saint Julian, Bordeaux Supérieur 2019.....	\$14/50
Bodegas Y Viñedos Raúl Pérez, Mencia 2020	\$15/52
ROSÉ: Château Maupague, Côtes de Provence Rosé 2020	\$16/54
Domaine Dyckerhoff, Petit Gris Rosé 2021	\$18/64
BUBBLES: Varichon & Clerc, Privilège Blanc de Blancs	\$12/42
Bianca Vigna, Prosecco	\$13/44
NV Moët & Chandon, Impérial Brut	\$35/160

BOOKENDS

WHITE NEGRONI	\$15
APEROL SPRITZ	\$13
PAPER PLANE	\$15
BRANDY ALEXANDER.....	\$16
ESPRESSO MARTINI	\$16

BEER BY THE BOTTLE

Kronenbourg French Lager / Figueroa Mountain Hoppy Poppy IPA	
Allagash White Belgian-Style Wheat / Bitburger Non-Alcoholic	\$8

BEVERAGES

SAN PELLEGRINO	\$7	ICED TEA	\$6
Sparkling or Still		Black Iced Tea	
VAGABOND 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 Bergamot / Herbal Hibiscus	
Rose Lemonade / Ginger Beer		Mao Feng Green Tea / Chamomile	
MOCKTAILS		\$8	
Blood Orange Spritz / Hibiscus Collins / Passion-Guava Swizzle			

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...\$20
BAR CECIL T-SHIRT....\$25
-GIFT CARDS AVAILABLE-