



YOUR PLEASURE...



IS OUR PLEASURE.



SHALL WE...?

COLOSSAL SHRIMP COCKTAIL (5) (GF)	\$28
Mexican Blue Diamond Shrimp. Cocktail Sauce. Dill. Lemon.	
DEVEILED EGGS (GF)	\$14
Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed. - Add Regiis Ova Royal Caviar + \$35	
GRILLED CALIFORNIA ARTICHOKEs (GF)	\$19
Bar Cecil Aioli. Brown Butter. Lemon.	
CECIL'S BREAD ROLLS	\$10
Local Date + Sage Butter.	
CARAMELIZED ONION TART	\$13
Puff Pastry. Chive. Comté.	
GIRL & DUG FARM SALAD BLEND (GF)	\$16
Feta. Local Citrus. Sunflower Seeds. Pickled Beets. Jalapeño Vinaigrette.	
BIBB LETTUCE SALAD (GF)(V)	\$16
Pine Nuts. Radish. Banyuls Vinaigrette. Herbs.	
SMOKED WHITEFISH RILLETES	\$18
Smoked Trout. Halibut. Crème Fraiche. Lemon. Dill.	
BEEF TARTARE	\$20
Bar Cecil Aioli. Capers. Onion. Mustard Seed. Pickles. Chive. Sunchoke.	

IN ADDITION

GRILLED BROCCOLINI (GF)(V)	\$12
Garlic + Lemon Olive Oil. Red Pepper.	
POTATOES AU GRATIN (GF)	\$12
Herbs. Cream. Garlic. Reggiano.	
CHARRED GREEN BEANS (GF)(V)	\$10
Fresh Ground Pepper Blend. Roasted Garlic.	
JUMBO ASPARAGUS (GF)(V)	\$13
Chive Oil. Black Cypress Sea Salt.	
FRESH CUT FRIES (GF)	\$10
Bar Cecil Aioli. Ketchup.	

CHEF / PARTNER: GABRIEL WOO
GM / PARTNER: NATE VANDEVENTER

PRESENTING

ROASTED GONESTRAW FARMS HALF CHICKEN (GF)	\$40
Weiser Farms Potato. Charred Green Beans. Chicken Jus.	
PAN SEARED HALIBUT (GF)	\$52
Celeriac Puree. Snap Peas. Lemon Beurre Blanc.	
STEAKS + FRITES* (GF)	\$38
8 oz. Flat Iron. Fresh Cut Fries. Duxelles Butter. Bearnaise. - Filet Mignon Option + \$30	
SMOKED BONE-IN DUROC PORK CHOP* (GF)	\$48
Potatoes Au Gratin. Broccolini. Seasonal Chutney.	
RIGATONI ALLA VODKA	\$28
San Marzano Tomato. Bread Crumbs. Burrata. Basil.	
SPAGHETTI ALLA NERANO (V)	\$27
Fried Zucchini. Plant Butter. Vegan Parm. Basil.	
BEATON BURGER*	\$25
8oz Patty. Comté. Bar Cecil Aioli. Onion. Tomato. Lettuce. Dill Pickle. Fresh Cut Fries. - Impossible + \$3 - Avocado + \$2 -Bacon + \$2	

WHY NOT?

REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER	\$100
Blini. Crème Fraiche. Lemon. Everything Spice. Icy Ketel One Vodka Shot.	
1/2 DOZEN OYSTERS ON THE HALF SHELL*	\$25
Mignonette Ice. Lemon. Cocktail Sauce.	
THE FIFTY DOLLAR MARTINI	\$50
Jean-Charles Boisset Vodka. Alessio Dry Vermouth. House Pickled Onion. Deveiled Egg with Caviar. Sunchoke Chips.	
WESTHOLME AUSTRALIAN WAGYU TOMAHAWK STEAK*	\$MP
House Made Steak Sauce.	
ROASTED WILD CAUGHT KING CRAB LEG	\$MP
Garlic Butter. Old Bay. Lemon. Cocktail Sauce.	

NOT TO MISS

ANISTON'S PAVLOVA (GF)	\$14	CHOCOLATE CHIP COOKIES	\$11
Chantilly. Raspberries.		Home Made. Fresh Baked.	
PARIS - BREST	\$15	MCCONNELL'S SUNDAE (GF)	\$13
Pate Au Choux. Hazlenut Praline Cream.		Valrhona Chocolate Sauce. Cocoa Nibs.	

BY THE GLASS

WHITE: Anselmo Mendes, Vinho Verde 2020	\$11/38
Domaine De L'enchantoir, Chenin Blanc 2019	\$13/44
Domaine Laporte, Sancerre 2020	\$18/64
Dominique Cornin, Chardonnay 2018	\$18/64
RED: Domaine la Réméjeanne, Côtes du Rhône 2020	\$11/38
Domaine des Marrans, Gamay 2019	\$13/44
Château Saint Julian, Bordeaux Supérieur 2018	\$13/44
Bodegas Y Viñedos Raúl Pérez, Mencia 2019	\$14/50
ROSÉ: Lieu Dit, Rosé of Cabernet Franc 2021	\$14/50
Château Maupague, Côtes de Provence Rosé 2020	\$16/54
BUBBLES: Varichon & Clerc, Privilège Blanc de Blancs	\$11/38
Bianca Vigna, Prosecco	\$12/42
NV Moët & Chandon, Impérial Brut	\$35/160

BOOKENDS

WHITE NEGRONI	\$14
APEROL SPRITZ	\$12
CARPANO & SODA	\$10
AMERICANO COCKTAIL	\$14
ESPRESSO MARTINI	\$15

BEER BY THE BOTTLE

Kronenbourg Lager/Mt. Figueroa IPA/Allagash White Ale/Bitburger NA	\$8
Las Palmas Brewing French Saison 22oz	\$16

BEVERAGES

SAN PELLEGRINO	\$7	ICED TEA	\$6
Sparkling or Still		Steven Smith Black Iced Tea	
VAGABOND COFFEE	\$8	COCA COLA	\$6
French Pressed. Serves 2		Mexican Coca Cola /Diet Coke / 7up	
FENTIMANS BOTANICALLY	\$6	STEVEN SMITH TEAS	\$4
BREWED BEVERAGES		Black Bergamot / Herbal Hibiscus	
Rose Lemonade / Ginger Beer		Mao Feng Green Tea	
MOCKTAILS		\$8	
Blood Orange Spritz / Cape Citrus Collins / Passionfruit 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
MARTINI T-SHIRT....\$25
-GIFT CARDS AVAILABLE-