



YOUR PLEASURE...



IS OUR PLEASURE.

SHALL WE...?

CECIL'S BREAD ROLLS	\$10
Local Date + Sage Butter.	
DEVEILED EGGS (GF)	\$14
Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed.	
- Add Regiis Ova Royal Caviar + \$45	
COLOSSAL SHRIMP COCKTAIL (GF)	\$32
Bar Cecil Cocktail Sauce. Dill. Lemon	
CARAMELIZED ONION TART	\$14
Puff Pastry. Chive. Comté.	
STEAK TARTARE*	\$25
BC Aioli Seasoning. Truffle Aioli. Cured Egg Yolk. Potato Chips. Chives.	
GRILLED CALIFORNIA ARTICHOKEs (GF)	\$19
Bar Cecil Aioli. Brown Butter. Lemon.	
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
Applewood Bacon. Tomato. Feta. Croutons. Radish. Green Goddess.	
BIBB LETTUCE SALAD (GF)(V)	\$16
Pine Nuts. G & D Radish. Banyuls Vinaigrette. Herbs.	
ESCARGOT	\$18
Garlic Butter. Parsley. Lemon Oil. Grilled Baguette.	

IN ADDITION

GRILLED BROCCOLINI (GF)(V)	\$11
Garlic + Lemon Olive Oil. Red Pepper.	
CHARRED GREEN BEANS (GF)(V)	\$13
Bar Cecil Pepper Blend.	
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

PRESENTING

ROASTED MARY'S FREE RANGE HALF CHICKEN (GF)	\$39
Charred Green Beans. Weiser Potato. Roasted Chicken Jus.	
SOLE MEUNIÈRE	\$44
Filet of Sole. Celery Root Puree. Braised Greens. Delicata Squash. Brown Butter. Caper.	
STEAKS + FRITES*(GF)	\$39
8 oz. Flat Iron. Fresh Cut Fries. Cafe De Paris 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. Bread Crumb. Capers.	
VEGAN LASAGNA (V)	\$38
Impossible Bolognese. Parmesan. Mozzarella. New Zealand Spinach.	
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. Add Regiis Ova Royal Caviar + 45\$	
THE FIFTY DOLLAR MARTINI	\$50
Jean-Charles Boisset Vodka. Alessio Dry Vermouth. House Pickled Onion.	
Devised Egg with Caviar. Sunchoke Chips.	
REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER	\$110
Blini. Chive Dip. Icy Ketel One Vodka Shot.	
FLANNERY BEEF DRY AGED RIBEYES*	\$115
21oz bone in ribeye Basted with Garlic + Herbs. House Made Steak Sauce.	

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 2022	\$12/42
Precedent, Chenin Blanc 2021	\$16/54
Domaine Lequin-Colin, Chardonnay 2021	\$18/64
Laporte, Sancerre 2022	\$22/80
RED: Domaine du Séminaire, Côtes du Rhône 2022	\$12/42
Domaine des Marrans, Gamay 2022	\$14/50
Château Saint Julian, Bordeaux Supérieur 2019	\$14/50
Raúl Pérez, Utrera Mencia 2020	\$15/52
ROSÉ: Lieu Dit, Rosé of Cabernet Franc 2022	\$16/54
Clos de L'Ours, Côtes de Provence Rosé 2022	\$18/64
BUBBLES: Varichon & Clerc, Privilège Blanc de Blancs	\$12/42
Bianca Vigna, Prosecco	\$13/44
NV Louis Morette, Grand Reserve Brut Rosé (375ml)	\$30/55
NV Moët & Chandon, Impérial Brut	\$35/160

BOOKENDS

WHITE NEGRONI	\$16
APEROL SPRITZ	\$14
PAPER PLANE	\$15
BRANDY ALEXANDER	\$16
ESPRESSO MARTINI	\$18

BEER BY THE BOTTLE

Kronenbourg Lager/Figueroa Mountain IPA/Bitburger Non-Alcoholic	\$8
Duvel Belgium Blonde	\$10
Las Palmas French Saison 22 oz	\$16

BEVERAGES

SAN PELLEGRINO	\$7	ICED TEA	\$6
Sparkling or Still		Black Iced Tea	
CAFFÈ UMBRIA 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	\$10
HIBISCUS COLLINS / PASSION-GUAVA SWIZZLE / GINGER-COLADA	

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-