



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	
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 ARTICHOKE (GF)	\$19
Bar Cecil Aioli. Brown Butter. Lemon.	
SMOKED FISH RILLETES	\$22
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
Local Citrus. Feta. Avocado. Radish. Toasted Pepita. Peach Vinaigrette.	
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.	
JUMBO ASPARAGUS	\$13
Chive Oil.	
POTATOES AU GRATIN (GF)	\$13
Herbs. Cream. Garlic. Reggiano.	
FRESH CUT FRIES (GF)	\$11
Bar Cecil Aioli. Ketchup.	

CHEF / PARTNER: GABRIEL WOO
CHEF DE CUISINE: BRYAN RAMIREZ
GENERAL MANAGER: JESSICA CASSEL

YOUR PLEASURE...



IS OUR PLEASURE.

PRESENTING

ROASTED MARY'S FREE RANGE HALF CHICKEN (GF)	\$39
Charred Green Beans. Weiser Potato. Roasted Chicken Jus.	
PAN SEARED HALIBUT (GF)	\$52
Pea & Sorrel Puree. Artichoke Hearts. Heirloom Carrot. Snap Peas. Lemon Pernod Beurre Blanc.	
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.	
BLANCA'S RATATOUILLE (GF) (V).....	\$26
Eggplant. Squash. Tomato. Garlic. Basil. Vegan Mozzarella. San Marzano Tomato Sauce.	
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. Deviled Egg with Caviar. Sunchoke Chips.	
REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER	\$120
Blini. Chive Dip. Icy Ketel One Vodka Shot.	
FLANNERY BEEF DRY AGED RIBEYE*.....	\$130
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	\$13/42
Rose & Son, Chenin Blanc 2021	\$17/54
Domaine Lequin-Colin, Chardonnay 2021	\$19/64
Ronsard La Pleiade, Sancerre 2022	\$23/80
RED: Domaine du Séminaire, Côtes du Rhône 2022	\$13/42
Domaine des Marrans, Gamay 2022	\$15/50
Château Saint Julian, Bordeaux Supérieur 2019.....	\$15/50
Raúl Pérez, Ultraia Mencia 2021	\$16/52
ROSÉ: Lieu Dit, Rosé of Cabernet Franc 2023	\$17/60
Clos de L'Ours, Côtes de Provence Rosé 2022	\$19/64
BUBBLES: Varichon & Clerc, Privilège Blanc de Blancs	\$13/42
Cuvée Della Contessa, Prosecco.....	\$14/44
NV Louis Morette, Grand Reserve Brut Rosé (375ml).....	\$30/55
NV Moët & Chandon, Impérial Brut	\$35/160

BOOKENDS

WHITE NEGRONI	\$17
APEROL SPRITZ	\$15
PAPER PLANE	\$17
BRANDY ALEXANDER.....	\$17
ESPRESSO MARTINI.....	\$19

BEER BY THE BOTTLE

Kronenbourg Lager / Figueroa Mountain IPA / North Coast Hazy IPA.....	\$9
Tank 7 American Saison / 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		
PINEAPPLE-SAGE SOUR / 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...\$30
BAR CECIL T-SHIRT...\$30
-GIFT CARDS AVAILABLE-