



YOUR PLEASURE...



IS OUR PLEASURE.



SHALL WE...?

- COLOSSAL SHRIMP COCKTAIL (5) (GF) \$27
Mexican Blue Diamond Shrimp. Cocktail Sauce. Dill. Lemon.
- DEVILED EGGS (GF) \$13
Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed.
- Add Regiis Ova Royal Caviar + \$35
- GRILLED CALIFORNIA ARTICHOKE (GF) \$18
Bar Cecil Aioli. Brown Butter. Lemon.
- CECIL'S BREAD ROLLS \$10
Local Date + Sage Butter.
- CARAMELIZED ONION TART \$13
Puff Pastry. Chive. Olive. Comté.
- LOCAL SALAD BLEND (GF) \$16
Danish Feta. Pomegranate. Pear. Pepita. Spiced Sherry Vinaigrette.
- BIBB LETTUCE SALAD (GF) \$16
Pine Nuts. Radish. Banyuls Vinaigrette. Herbs.

IN ADDITION

- GRILLED BROCCOLINI (GF) \$12
Garlic. Olive Oil. Red Pepper. Salt.
- POTATOES AU GRATIN (GF) \$12
Herbs. Cream. Garlic. Reggiano.
- CHARRED GREEN BEANS (GF)(V) \$10
Fresh Ground Pepper Blend. Cyprus Sea Salt.
- SPROUTING CAULIFLOWER (GF) \$12
Garlic Butter. Herbs. Lemon.
- FRESH CUT FRIES (GF)(V) \$9
Bar Cecil Aioli. Ketchup.

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

PRESENTING

- ROASTED GONESTRAW FARMS CHICKEN (GF) \$37
Weiser Farms Potato. Charred Green Beans. Chicken Jus.
- SALMON AL PAPILOTE (GF) \$44
Sprouting Cauliflower. Truffle Potato Puree. Garlic. Lemon.
- STEAKS + FRITES*(GF) \$38
Fresh Cut Fries. Duxelles Butter. Bearnaise.
- SMOKED BONE-IN PORK CHOP*(GF) \$38
Potatoes Au Gratin. Broccolini. Chutney.
- BUCATINI CACIO E PEPE \$24
Bar Cecil Pepper Blend. Reggiano. Pecorino. Capers
- DIEGO'S RATATOUILLE (GF) (V) \$24
Eggplant. Squash. Tomato. Fennel. Garlic. 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.
- OYSTERS ON THE HALF SHELL (6)* \$25
Mignonette Ice. Lemon. Cocktail Sauce.
- THE FIFTY DOLLAR MARTINI \$50
Beluga Vodka. Alessio Vermouth. Deviled Egg with Caviar. Sunchoke Chips.
- WESTHOLME AUSTRALIAN WAGYU TOMAHAWK STEAK* \$MP
House Made Steak Sauce.
- ROASTED WILD CAUGHT KING CRAB LEG \$MP
Garlic Butter. Lemon. Cocktail Sauce.

NOT TO MISS

- ANISTON'S PAVLOVA (GF) \$14
Chantilly. Raspberries.
- APPLE TARTE TATIN \$14
Vanilla Bean Ice Cream.
- CHOCOLATE CHIP COOKIES \$11
Fresh Baked.
- MCCONNELL'S ICE CREAM (GF) \$12
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 du Carrou, Sancerre 2020 \$16/54
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:** 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
Sparkling or Still
- VAGABOND COFFEE \$8
French Pressed. Serves 2
- FENTIMANS BOTANICALLY \$6
Rose Lemonade / Ginger Beer
- MOCKTAILS \$8
AMASS Riverine & Tonic / Blood Orange Spritz / Cape Citrus Collins
- ICED TEA \$6
Steven Smith Black Iced Tea
- COCA COLA \$6
Mexican Coca Cola /Diet Coke / 7up
- STEVEN SMITH TEAS \$4
Black Bergamont / Herbal Hibiscus
Mao Feng Green Tea

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-