SHALL WE...?

CECIL’S BREAD ROLLS
Local Date + Sage Butter. $10

DEVILED EGGS [GF] $14
Gourmet Whole Eggs. Bar Cecil Aioli. Pickled Mustard Seed. + Add Regis One Royal Caviar = $35

GRILLED CALIFORNIA ARTICHOKEGS (GF) $19
CARMELIZED ONION TART
Puff Pastry. Chive. Comté. $13

BEEF TARTARE* $20

COLOSSIAL SHRIMP COCKTAIL (5) [GF] $28

SMOKED WHITEFISH RILLETES $18

RED THAI CURRY MUSSELS $18

GIRL & DUG FARM SALAD BLEND (GF) $16

BIBB LETTUCE SALAD [GF] $16

IN ADDITION

GRILLED BROCCOLINI [GF] $12

CHARRED GREEN BEANS [GF] $10

JUMBO ASPARAGUS [GF] $13
Chive Oil. Black Cypress Sea Salt.

POTATOES AU GRATIN [GF] $12

FRESH CUT FRIES [GF] $10

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

442-332-3800
1555 S. PALM CANYON DR.
Palm Springs, CA 92264

YOUR PLEASURE...

PRESENTING

ROASTED MARY’S FREE RANGE HALF CHICKEN (GF) $38

PAN SEARED CALIFORNIA WILD CAUGHT HAUBUT (GF) $48

STEAKS + FRIES*[GF] $38

SMOKED BONE-IN DUROC PORK CHOP*[GF] $48

GEMELLI PASTA ALLA GENOVESE $28

JIMMY’S RATATOUILLE [GF] $26

BEATON BURGER* $25
- Impossible + $3. Avocado + $2. Bacon + $2

WHY NOT?

1/2 DOZEN OYSTERS ON THE HALF SHELL* $25

THE FIFTY DOLLAR MARTINI $50

REGIS OVA OSSETRA CAVIAR BY THOMAS KELLER $100

WESTHOLME AUSTRALIAN WAGYU TOMAHAWK STEAK** $135
House Made Steak Sauce.

NOT TO MISS

ANISTON'S PAHAVA [GF] $14
Chantilly. Raspberries.

STRAUS YOGURT PANNA COTTA $14
Seasonal Fruit. White Chocolate Coulis.

CHOCOLATE CHIP COOKIES $11
Home Made. Fresh Baked.

MCCONNELL'S SUNDAY [GF] $13
Valrhona Chocolate Sauce. Cocoa Nibs.

BY THE GLASS

WHITE: Asselmundo Mendes, Vinho Verde 2020 $11/38
Le Rocher des Voiles, Chenin Blanc 2019 $13/44
Domaine Laporte, Sancerre 2020 $18/64
Dominique Cornin, Chardonnay 2018 $18/64
RED: Domaine de l’Espérandieu, Côtes du Rhône 2020 $11/38
Domaine des Marrons, Gamay 2020 $13/44
Château Saint Julien, Bordeaux Supérieur 2018 $13/44
Bodegas Y Viñedos Raúl Pérez, Mencia 2019 $14/50
ROSE: Luv Dll. Rosé of Cabernet Franc 2021 $14/50
Château Mougabier, Côtes de Provence Rosé 2020 $16/54

BUBBLES: Varichon & Clerc, Privilege Blanc de Blancs $11/38
Bianco Vignos, Prosecco $12/42
NV Moët & Chandon, Impérial Brut $35/160

BOOKENDS

WHITE NEGONI $14
APEROL SPRITZ $12
PAPER PLANE $14
BRANDY ALEXANDER $15
ESPRESSO MARTINI $15

BEER BY THE BOTTLE

Kronenbourg Lager/Att. Figueroa’s IPA/Allegash White Ale/Bitterman NA $8
Las Palmas Brewing French Saison 22oz $16

BEVERAGES

SAN PELLEGRINO $7
NING SPARKLING OR STILL

VAGABOND COFFEE $8
French Pressed. Serves 2

FENTIMANS BOTANICALY $6
Black Bergamont / Herbal Hibiscus / Maeng Green Tea

MOCKTAILS $8
Blood Orange Spritz / Hibiscus Collins / Passion-Guava Swizzle

* THOROUGHLY COOKING FOOD OF ANIMAL ORIGIN, INCLUDING BUT NOT LIMITED TO BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLSTOCK REDUCE 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.

(GF) GLUTEN FREE
(V) VEGAN

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