

PALOOZA
BREWERY &
GASTROPUB

P A L O O Z A



HOURS

Sunday - Thursday - 11:30 to 8:00
Friday - Saturday 11:30 - 8:30
Brunch Sat & Sun 11:30 - 2:00
Happy Hour
Monday - Friday 3:00 - 5:30
all day Sunday at the Bar

SPECIALTY
COCKTAILS

THE BOTANIST Hendricks Oasium, St. Germain, dry vermouth, cardamom bitters, tonic water	16
FENCE SITTER Empress Gin, Maraschino, lemon juice, lavender syrup	16
THE GOBLET Tito's Vodka, apple butter, ginger puree, lime, ginger beer	16
BLACK WIDOW La Luna Mezcal, Ancho reyes, lime, agave, prickly pear puree	16
CALI SUNRISE Bumbu rum, amaretto, lemon, simple, grenadine	16
SONOMA SOUR Redemption bourbon, lime, lemon, sugar with a wine reduction syrup	16
PINK PONY CLUB vanilla vodka, chambord, cinnamon simple syrup,raspberry puree lime juice	16
REDEMPTION RYE BARREL	18
AGED MANHATTAN Carpano Antica, Orange bitters	
WHISTLEPIG BARREL	18
AGED OLD FASIONED whistlepig piggyback aged 6 year rye whiskey, whistlepig maple syrup, bitters	

NIGHTCAPS

FRANGELICO	10
FERNET	10
BAILEYS	10
SAMBUCA	11
BASIL HADENS DARK RYE	13
GRAND MARNIER	10
SANDEMAN PORT	12

LOCAL WINE

CABERNET SAUVIGNON Gl Btl	
BENZINGER	12 44
2021 Sonoma County	
DAOU WINERY	44
2022 Paso Robles	
ENKIDU	70
2022 Sonoma County	
IDLE CELLARS	68
2018 Pickberry Vineyard, Sonoma Mountain, Bottled in Kenwood CA	
RED BLEND	
VAUGHN DUFFY	13 48
2019 Old River Red	
SKYSIDE	50
2019 old river red cuvee	
DEERFIELD RANCH WINERY	50
Red Rex 2018 North Coast	
MERLOT	
@MERLOT BY DEERFIELD	42
RANCH WINERY	
Merlot Sonoma 2019	
SÉAMUS WINES	15 56
Ghisla Vineyards Sonoma Co 2022	
PINOT NOIR	
VAUGHN DUFFY	15 58
2023 Sonoma County	
@PINOT BY DEERFIELD RANCH	42
WINERY	
2021 Sonoma Coast	
VAUGHN DUFFY	65
2019 Russian River	

CLASSIC COCKTAILS

NEGRONI gin, GIN, COMPARI, SWEET VERMOUTH	16
MARTINI gin or vodka	14
OLD FASHIONED whisky, simple syrup, Angostura bitters, orange rind	14
MARGARITA tequila, lime, agave add: Raspberry, Strawberry, Blackberry \$1	14
ESPRESSO MARTINI Stoli Vanilla Vodka, borghetti, Baileys, espresso	16

CANNED DRINKS

GOLDEN STATE CIDER 6.3% ABV, 16 oz mighty dry - jamaica - radical pog	10
HIGH NOON 4.5% ABV 12 oz, Vodka seltzer pineapple, watermelon, grapefruit	8
MODELO ESPECIAL 4.5% ABV 12oz	7

PLEASE DRINK RESPONSIBLY
MUST BE 21 OR OLDER TO CONSUME
ALCOHOL

ESPRESSO BAR

WE PROUDLY SERVE EQUATOR COFFEE

DOUBLE SHOT	4.50
AMERICANO	4.50
CAPPUCCINO	5.00
LATTE	6.00
ADD:	.50
CARAMEL - VANILLA -	
MOCHA LATTE	6.50
OAK MILK/VEGAN ADD \$1	
MAKE ANY DRINK ICED	

MOCKTAILS

SHANGHAI SOUR Oolong tea, lemon juice, elderflower syrup, aquafaba	12
VIRGIN 'RITA orange juice, lime and lemon juice, agave	12
PINEAPPLE SPICE MULE Spice Seedlip, ginger beer, pineapple juice, lime juice	12
ZERO-PROOF PALOMA Garden Seedlip, muddled jalapeno, lime and grapefruit juice, agave, splash of soda water	12

N/A BEER

GUINNESS 0 .05% ABV malt beverage	8
LAGUNITAS HOP WATER	7
HEINEKEN 0	8
DESCHUTES BREWING Fresh Squeezed NA IPA	8

N/A DRINKS

FEVER TREE GINGER BEER	6
PELLEGRINO	6
FLAVORED LEMONADE mango, lavender, strawberry, elderflower, blackberry, raspberry	6
ADD A SHOT: TEQUILA-GIN-VODKA	8
SOFT DRINKS pepsi diet pepsi sierra mist root beer iced tea ginger ale lemonade (1 free refill)	4

ZINFANDEL Gl Btl	
ST FRANCIS	13 48
2021 Old Vine Zin, Sonoma Co	
LEDSON WINERY	54
2021 Rockpile, Sonoma County	
KENWOOD	44
2021 California	
SEGHEGIO	60
2021 Sonoma County	
GRANACHE	
IDLE CELLARS	56
2017 Kick Ranch Vineyard, Sonoma Co, Bottled in Kenwood CA	
SPARKLING	
CHANDON	15 58
Blanc De Pinot Noir	
KORBEL	44
Extra Dry	
GLORIA FERRER	10 38
Sonoma Brut	
DEERFIELD RANCH WINERY	50
2021 Naked Lady Sparkling Rosé of Sarah	
PROSECCO Gl Btl	
ZONIN 187ml split bottle	13
1275ml bottle	24
PINOT GRIGIO	
KENDALL-JACKSON	10 38
2023 Vintner's Reserve	

ROSÉ Gl Btl	
VAUGHN DUFFY	12 46
2023 Rose of Pinot Noir	
TY CATON	46
Rose of Sarah, 2023 Sonoma Co	
HAMILTON FAMILY WINES	13 48
Rose of Grenache, 2023 Estate Grown, Sonoma Co	
SAUVIGNON BLANC	
@SAUV. BLANC.	12 44
by Deerfield Winery	
2020 Sonoma Valley	
ST. FRANCIS	12 44
2023 Sonoma County	
LEDSON WINERY	58
2023 Little Horse Vineyard, Kenwood, CA	
CHARDONNAY	
SÉAMUS WINES	60
2016 Buena Tierra Vineyards	
FERRARI CARANO	13.50 49
2022 Sonoma County	
ST FRANCIS	12 49
2022 Sonoma County	
THE CALLING	60
2022 Sonoma County	
REISLING	
LAUREL GLEN VINEYARDS	75
2023 Sonoma CountyWirz Vineyard	

\$15 CORKAGE FOR EACH BOTTLE

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SMALL PLATES

FRIED PICKLES \$15
house made butter pickles, beer battered, fried, malt vinegar aioli
OYSTERS GF \$15
3 - choice of; BBQ, panko garlic parmesan, mango habanero or raw
AHI POKE NACHOS \$24
sushi grade ahi tuna, crispy wontons, cucumber salad, sriracha aioli, sesame seeds
BUFFALO HOT RIBS \$18
baby back pork ribs, buffalo sauce, blue cheese dipping sauce
CHICKEN WINGS \$16
choice of: bbq-mild, buffalo-medium, habanero-hot: blue cheese dipping sauce

BRUSSEL SPROUTS GF \$16
roasted apples, Andouille sausage, Parmesan, lemon dijon aioli
MOZZARELLA BALLS \$15
breaded, deep fried, house smokey ranch aioli
TRUFFLE FRIES GF \$14
white truffle oil, truffle powder, freshly shaved parmesan
SWEET POTATO FRIES \$14
CHICAGO DOG \$18
Vienna beef dog, onions, tomatoes, sports pepper, pickle spear, neon green relish mustard, celery salt

TACOS

BAJA FISH TACOS \$20
two breaded and fried cod tacos, coleslaw, chipotle aioli, pico mango salsa, fresno chilis, fresh cilantro microgreens
SUB: Fried avocado VEG
BARBACOA TACOS \$20
two braised short rib tacos, chimichurri, pickled onions, pickled Fresno chiles, cilantro avocado crema
PRAWN TACOS \$20
two sautéed prawn tacos with slaw, cilantro avocado crema, pickled onion, pickled Fresno chiles
SUB: CORN TORTILLAS

SALADS

chicken breast 10
salmon 19
prawns 3 for 10
SOUTHWEST CHICKEN GF \$22
napa cabbage, black beans, fresh corn, cotija, cherry baby tomatoes, cilantro, spicy chipotle ranch dressing, grilled chicken
SHREDDED KALE GF \$14
gorgonzola crumbles, pepitas, apples, lemon vinaigrette dressing
BEET SALAD GF \$16.5
whipped laura chanel goat cheese, arugula, citrus, almonds, lemon vinaigrette dressing
LIL' GEM CAESAR \$15
house made croutons, anchovies, parmesan, caesar dressing
SOUP SM \$9 LG \$14
creamy tomato with chili oil, house croutons,
CHECK OUT OUR WEEKLY SOUP SPECIAL

PLATES

1/2 RACK BBQ RIBS \$32
FULL RACK \$57
house bbq sauce, lightly spiced, pork baby back ribs, fries, coleslaw
PAN SEARED SALMON MUSHROOM RISOTTO \$38
Cremini and Maitake mushrooms, parmesan cheese, microgreens, fried kale
FISH 'N 'FRY \$29
two beer battered cod fillets, deep fried, malt vinegar aioli
CHICKEN FETTUCCINI ALFREDO \$26
creamy Alfredo sauce, garlic bread
14OZ RIBEYE STEAK GF \$46
pan seared and butter based ribeye steak, chimichurri sauce, fries, house salad
FALAFEL PLATE \$23
house made falafel, humus drizzled with hot oil, grilled pita bread, pickled onions, olives, tzatziki, arugula, feta

SANDWICHES

CLASSIC CHEESE BURGER \$22
1/2 lb burger, flame broiled, lettuce, tomato, red onion, cheddar cheese, Palooza pickles, roasted garlic aioli, fries sub beyond burger 2
FRENCH DIP \$22
rib eye steak, grilled onions, Swiss cheese, horseradish aioli, au jus, on a french roll served with potato chips
PULLED PORK SANDO \$20
house bbq sauce topped with coleslaw, served with potato chips
CRISPY CHICKEN SANDO \$22
fried chicken, lettuce, tomato, pickles, onion, buttermilk ranch dressing, with potato chips
SMOKED SALMON CLUB \$25
house smoked salmon, bacon, lettuce, red onion, tomato, pickles, caper aioli, toasted white bread
OYSTER PO' BOY \$27
fried oysters coleslaw, tomato, pickles, caper aioli, french roll
GUTEN FREE BUN AVAILABLE

UPGRADES

FRY SUBS
truffle fries 3
garlic fries 2
house salad 2
caesar salad 2
sweet potato fries 3
ADD5
fried egg 3
grilled onions 2.5
bacon 4
avocado 4
Gluten Free Bun 2

WOOD FIRED PIZZA

PROSCIUTTO & ARUGULA \$26
prosciutto, arugula, garlic cream sauce, shallots, mushrooms, white truffle oil, mozzarella cheese
MARGHERITA \$23
fresh mozzarella, baby tomatoes, fresh basil, marinara sauce
MEAT LOVERS \$26
pepperoni, sausage, bacon, red onion, marinara sauce, mozzarella cheese
PESTO \$25
mozzarella, arugula pesto, mushrooms, cherry tomato, red onion
BBQ CHICKEN \$25
grilled chicken, house made bbq sauce, ranch, jalapeños, red onion, mozzarella
GLUTEN FREE CRUST \$6

DESSERTS & SHAKES

CAST IRON COOKIE \$13
warm chocolate chip cookie, chocolate syrup, sea salt and vanilla ice cream
BREAD PUDDING \$13
chocolate chip bread pudding,served hot, vanilla ice cream à la mode
ESPRESSO TIRAMISU \$13
ladyfingers, espresso, chocolate
CHEESECAKE \$13
topped with seasonal fruit
AFFOGATO GF \$11
espresso over vanilla ice cream
MUD PIE \$13
mocha almond fudge ice cream cake with chocolate cookie crust, chocolate shavings, almonds, whipped cream
MILK SHAKE \$11
chocolate caramel
strawberry cherry
vanilla mango
topped with whipped cream , and a cherry
SCOOP OF VANILLA ICE GF \$7
CREAM add chocolate syrup \$2

Parties of 8 or more may have a 20% gratuity added to their check
\$15 corkage fee
\$2.00 charge for the kitchen to split an order
Checks can only be split a maximum of 4 way

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PLEASE NOTIFY YOUR SERVER OF ANY ALLERGIES