



@HIGHMOONPALMSPRINGS

AFTERGLOW

5PM TO 10PM | THURSDAY-SUNDAY

STARTERS

Smokin' Marcona (GF) 8

Thyme Smoked Nueske Bacon Almonds

Date & Thyme (GF) 15

Coachella Valley Dates, Thyme-Honey
Goat Cheese, Prosciutto

Citrus Olives (VG) (GF) 9

Castelvetrano, Kalamata, and Cerignola Olives,
California Oranges, Garden Sage, Gilroy Garlic,
Fresh Thyme

Truffle Fries (V) 10

Grana Padano, Garden Parsley,
Roasted Garlic Aioli

CHEF-CURATED BOARDS

Charcuterie 28

Chef-Selected Meats and Cheeses,
Crostoni, Nueske Bacon Almonds, Berries

Confit Garlic Hummus (V) 18

Garlic Confit, EVOO, Slow Roasted Chickpeas,
California Citrus, Crispy Garlic, Garden Herbs,
English Cucumbers, Flatbread

Churrasco del Desierto (GF) 19

Charred Tenderloin, Red Bell Pepper, Roasted
Onion, Roasted Nopal, Date-Sage Chimichurri

High Tide Skewers (GF) 22

Herb-Garlic Shrimp, Lemon-Garlic Butter,
Wild Baby Arugula, Local Citrus, EVOO

ENTREES

Desert Bloom Short Rib 28

Slow Braised Short Rib, Roasted Herb Potatoes,
Heirloom Carrots, Sage Demi-Glace

High Tide, Full Moon 32

Herb-Garlic Shrimp, Lemon-Garlic Butter,
Charred Tenderloin, Guajillo-Sage Butter,
Roasted Herb Potatoes, Heirloom Carrots

ADD BACON 4

High Moon Burger 18

Mishima Beef*, Roasted Garlic Aioli,
Caramelized Onions, Pepper Jack Cheese,
Wild Baby Arugula, Local Tomato, Pretzel Bun,
Kettle Chips

*Sub Vegan Burger | Sub Chicken 3

ADD BACON 4

ADD FRIES 4

S Crème Brûlée (GF) 16

Three Bean Vanilla, Strawberry

T Ice Cream Sundae 14

House-made Baked Cookies, Vanilla Gelato,
Chocolate Sauce, Chantilly, Mint

R Micro Lemon Meringue Tart 14

Local Lemon, Swiss Meringue, Lemon Sugar
Crystals, Bougainvillea Dust

E Chocolate Lava Cake (GF) 14

Vanilla Bean Gelato, Flourless Chocolate Lava
Cake, Hot Chocolate Ganache, Powdered Sugar

S Vanilla Bean Gelato, Flourless Chocolate Lava

S Cake, Hot Chocolate Ganache, Powdered Sugar

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D



(VG) VEGAN (V) VEGETARIAN (GF) GLUTEN FREE

(May Contain Dairy or Eggs) Please note that some dishes may contain ingredients that are not listed above. Check with our staff if you have specific dietary restrictions.

High Moon

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NIGHTCAP

Velvet Sunset 20

Angel's Envy, Amaro Averna, Pineapple,
Lemon, Agave, Angostura Bitters,
Prosecco, Cherry

The Mirage 16

Rosemary Mezcal, Cynar, Zucca,
Cranberry Juice, Maraschino Cherry,
Rosemary

North of the Border 16

Sage Tequila, Yellow Chartreuse, Lime,
Pineapple, Serrano Agave, Sage

Citrus Fizz 18

Grey Goose Le Citron, Aperol, Grapefruit,
Lemon, Prosecco

Heart of Gold 16

Bombay Sapphire, Ginger, Barr Hill Honey,
Lemon, Mint, Soda, Honeycomb

Basil Blush 16

Humboldt Vodka, English Cucumber
Wheels, Basil, Lemon, Strawberry

Sweet Heat 16

Espolon Tequila, Luxardo Apricot
Liqueur, Lime, Jalapeño

Mountain Sunset 18

Angel's Envy, Disaronno, Lemon,
Angostura Bitter, Orange, Cherry



WINE

Sparkling

Gambino	12/36
Chandon Brut	16/58
Veuve Cliquot Brut	150

White

Josh Vineyards, Sauv Blanc	16/65
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Red

My Favorite Neighbor, Cabernet	16/65
Conundrum, Red Blend	16/65

BEER

Scrimshaw, Pilsner NC Brewery	10
Foggy Day, IPA NC Brewery	10
Bad Hombre, Mexican Lager	10
Duvel, Blonde Ale	13
Duvel, IPA	14
Chimay, Belgian Ale	14
Saison	14

ZERO PROOF

Beautiful Day 16

Gin Alternative, Falernum,
Passion Fruit, Orgeat, Lemon

Peaceful Punch 16

Rum Alternative, Coconut,
Pineapple

Spice of Life 16

Tequila Alternative, Lime,
Jalapeño, Soda

OWL'S BREW

BOOZY TEAS

White Tea & Watermelon	10
English Breakfast & Lemon	10
Hibiscus & Raspberry	10