



palm springs

INTERNATIONAL AIRPORT

AD HOC DESIGN REVIEW COMMITTEE MEETING AGENDA

Airport Conference Room, Palm Springs International Airport

3400 E. Tahquitz Canyon Way, Palm Springs, CA 92262

Tuesday, April 3, 2024 – 2:30 P.M.

To view/listen/participate in the meeting live, please contact Chrisina Brown at Paula.Pak@palmspringsca.gov or the following telephone number (760) 318-3832 to register for the Zoom meeting. There will be an email with Zoom credentials sent after registration is complete, in order to access the meeting and offer public comment.

In addition, the meeting will also be teleconferenced pursuant to Government Code Section 54953 from the following location(s):

TELECONFERENCE LOCATION(S):

Commissioner Kevin Wiseman – City of Palm Desert

71-703 Highway 111, Suite 2E

Rancho Mirage, CA 92270

Any person who wishes to provide public testimony in public comments is requested to file a speaker card before the Public Comments portion of the meeting. You may submit your public comment to the Noise Committee electronically. Material may be emailed to: Paula.Pak@palmspringsca.gov - Transmittal prior to the start of the meeting is required. Any correspondence received during or after the meeting will be distributed to the Noise Committee and retained for the official record.

- 1. CALL TO ORDER**
- 2. POSTING OF AGENDA**
- 3. ROLL CALL**
- 4. ACCEPTANCE OF AGENDA**
- 5. PUBLIC COMMENTS:** Limited to three minutes
- 6. DISCUSSION AND ACTION ITEMS:**
 - 7.A** Food and Beverage Menu(s) Review
 - 7.B** New Concept Discussion
- 8. COMMISSIONERS REPORTS AND REQUESTS**
- 9. ADJOURNMENT**

AFFIDAVIT OF POSTING

I, Harry Barrett, Jr., Airport Executive Director, City of Palm Springs, California, hereby certify this agenda was posted on April 2, 2024, in accordance with established policies and procedures.

PUBLIC NOTICES

Pursuant to G.C. Section 54957.5(b)(2) the designated office for inspection of records in connection with the meeting is the Office of the City Clerk, City Hall, 3200 E. Tahquitz Canyon Way. Complete Agenda Packets are available for public inspection at: City Hall Office of the City Clerk. Agenda and staff reports are available on the City's website www.palmspringsca.gov. If you would like additional information on any item appearing on this agenda, please contact the Office of the City Clerk at (760) 323-8204.

It is the intention of the City of Palm Springs to comply with the Americans with Disabilities Act (ADA) in all respects. If, as an attendee or a participant at this meeting, or in meetings on a regular basis, you will need special assistance beyond what is normally provided, the City will attempt to accommodate you in every reasonable manner. Please contact the Department of Aviation, (760) 318-3800, at least 48 hours prior to the meeting to inform us of your particular needs and to determine if accommodation is feasible.



SAVORY EMPANADAS

Classic Beef	\$6
Classic Chicken	\$6
Ham & Cheese	\$6
Spinach & Cheese √	\$6
Bacon, Egg & Cheese	\$6

ESPRESSO BEVERAGES

Americano	\$4.00
Cappuccino	\$5.45
Cafe Mocha	\$5.50
Cafe Latte	\$5:45
Macchiato	\$5.25
Sub Milk	\$1.00
Extra Shot	\$1.29
Flavor Shots (Vanilla, Hazelnut, Mocha, Caramel)	\$0.80

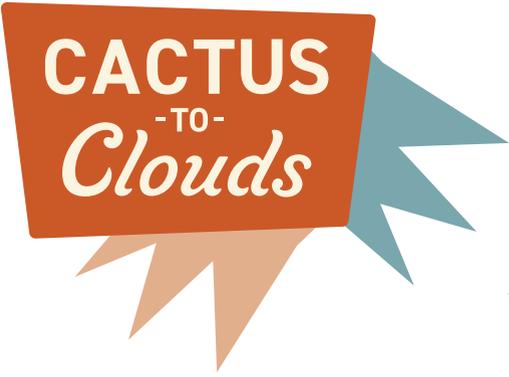
SWEET EMPANADAS

Nutella √	\$6
Dulce de Leche √	\$6

BEVERAGES

Bottled Soda	\$3.89
Gatorade	\$3.89
Topo Chico	\$5.00
Water Bottle SM	\$3.99
Water Bottle LG	\$4.69





CACTUS
-TO-
Clouds

BREAKFAST

BBQ Pork Breakfast Burrito	9.99
Tortilla, Egg, Cheddar Cheese, Pork with Roasted Potatoes	
Bacon & Egg Sandwich	9.99
Brioche, Bacon, Egg, Cheddar Cheese with Roasted Potatoes	
Spicy Ham & Egg Sandwich	9.99
Brioche, Spicy Ham, Egg, Cheddar Cheese with Roasted Potatoes	
Spinach Egg and Cheese Sandwich V	8.99
Brioche, Egg, Cheddar Cheese And Spinach	
Overnight Oats V	7.49
Oatmeal, Milk, Yogurt, Brown Sugar topped with Citrus Curd	

SOUP & SALADS

Asian Quinoa Bowl V	14.49
Quinoa, Edamame, Shredded Cabbage, Shredded Carrots, Mandarin Oranges, Sesame Vinaigrette, Crispy Noodles	
Antipasto	14.99
Mixed Greens, Ham, Salami, Provolone, Artichokes, Pepperoncini, Tomato, Kalamata Olives, Balsamic Dressing	
Tuna Sala	14.99
Mixed Greens, Tuna Salad, Kalamata Olives, Tomatoes	

SANDWICHES

Smoked Turkey BLT	13.99
Sourdough, Smoked Turkey, Bacon, Lettuce, Tomato, Mayo	
Ham & Swiss	13.99
Sourdough, Ham, Swiss, Dijon Sauce, Lettuce	
Veggie Melt V	12.99
Lettuce, Tomato, Provolone With Mayo And Italian Dressing	
Roast Beef Dip	14.99
Italian Roll, Roast Beef, Swiss, Crispy Onion, Au Jus	
Italian	14.59
Italian Roll, Ham, Salami, Spicy Ham, Provolone, Lettuce, Tomato, Italian Dressing	
BBQ Pork	13.99
Brioche, BBQ Pulled Pork, Coleslaw	

FLATBREAD

Spicy Salami	14.49
Flatbread, Tomato Sauce, Salami, Mozzarella, Red Pepper Flakes	
Cheese V	14.49
Flatbread, Tomato Sauce, Mozzarella	
Artichoke, Pesto, Kalamato Olive V	14.99
Flatbread, Pesto, Mozzarella, Artichokes, Kalamata Olives	

V = Vegetarian

READY TO ENJOY COCKTAILS

Small Hand Cocktails Gin Gimlet Gin, Citrus Cordial, Zest, Juice, 100ml	13.50
Small Hand Cocktails Tequila Gimlet Tequila, Citrus Cordial, Zest, Juice, 100ml	13.50
Small Hand Cocktails Vodka Gimlet Vodka, Citrus Cordial, Zest, Juice, 100ml	13.50
Small Hand Cocktails Pineapple Paloma Tequila, Grapefruit Juice, Pineapple Gum Syrup, Salt, 200ml	15.00
Small Hand Cocktails Plum Blossom Vodka, Ginger, Hibiscus, Salted Plum, 200ml	15.00
Small Hand Cocktails The Marina Vodka, Cucumber, Basil, Elderflower, 200 ml	15.00
Cutwater Bali Hai Tropical Tiki Rum Mai Tai Rum, Bali Hai Tiki Gold Rum, Pineapple, Coconut, Citrus, 12oz	13.50
Cutwater Bali Hai Rum Pina Colada Bali Hai Tiki Gold Rum, Coconut Cream Liqueur, Pineapple 12oz	13.50
Cutwater Long Island Iced Tea Long Island Iced Tea, Vodka, Rum, Gin, Tequila, 12oz	13.50
Cutwater Strawberry Margarita Tequila, Lime Juice, Strawberry, 12oz	13.50
Cutwater Tequila Paloma Tequila, Grapefruit Soda, 12oz	13.50
Cutwater White Russian Vodka, Coffee Cream Liqueur, 12oz	13.50
Organic Prairie Cucumber Lemonade Vodka Vodka, Lemonade, Cucumber, 355ml	13.00
Beagans Coffee & Cream Coffee Liqueur, Cream, Vodka, 200ml	13.00
Line 39 Spritzer Rose Strawberry Rosé, Sparkling Water, Strawberry, 250ml	13.00
Line 39 Spritzer Sauvignon Blanc Lemon Sauvignon Blanc, Sparkling Water, Lemon, 250ml	13.00

BEER ON DRAUGHT

Stella Artois	11.00
Michelob Ultra	10.00
Coachella Valley Brewing I-10 IPA	12.00
La Quinta Brewing Heatwave Amber Ale	12.00
Calidad Mexican Style Lager	11.00
Speakeasy Metropolis Lager	12.00

BEER CANS

Budweiser	8.00
Michelob Ultra	8.00
Speakeasy Big Daddy IPA	9.00
La Quinta Poolside Blonde	9.00
Golden Road Mango Cart	9.00
Cali Squeeze Blood Orange	9.00
Coachella Valley Desert Swarm	9.00
Ace Apple Cider	9.00
Plant Botanicals Hard Seltzer	10.00
O'doul's	8.00

Nine Cities

C R A F T

Breakfast

Bacon & Egg Sandwich 16
brioche or english muffin, bacon, egg, cheddar, comes with roasted potatoes

Breakfast Bowl 14
potato, eggs, cheese, green onions, avocado
add bacon or chicken sausage +3

Oatmeal 9 VG
served with dried fruit & caramelized banana

Egg Bites 12 GF
cheese & bacon or cheese, spinach & tomato

Avocado toast 13 VG/GF
multigrain toast, hand mashed avocado, arugula, tomato
add fried egg +3

Overnight Oats 9 VG
oatmeal, milk, yogurt, brown sugar, topped with citrus curd

Soup & Salad

Seasonal Soup 10
ask server

Asian Quinoa Bowl 15 VG
quinoa, edamame, shredded cabbage, shredded carrots, mandarin oranges, sesame vinaigrette, crispy noodles

Cucumber Tomato Avocado 15 VG
fresh lemon juice, olive oil

Mixed Green Salad 12 VG
mixed green, tomato, red onion, balsamic vinaigrette

Sandwiches

served with chips
or
cole slaw

Smoked Turkey BLT 16
sourdough, smoked turkey, bacon, lettuce, tomato, mayo

Italian 16
italian roll, ham, salami, spicy ham, provolone, lettuce, tomato, italian dressing

Grilled Chicken Club 18
grilled chicken, cheddar cheese, bacon, tomato, roasted jalapeno & garlic aioli

Grilled Vegetable Sandwich 17 VG
multigrain or sourdough, grilled mixed vegetables, pesto, served with salad

California Grilled Cheese 13 V
sourdough, cheddar, thin sliced red onion, avocado

Grilled Salmon Sandwich 18
butter brioche bun, grilled salmon, arugula, tomato, roasted jalapeno garlic aioli

Flatbreads

Spicy Salami 16
flatbread, tomato sauce, salami, mozzarella, red pepper flakes

Cheese 14 V
flatbread, tomato sauce, mozzarella

Veggie Flatbread 15 VG
flatbread, tomato sauce, mozzarella, mixed veggies

Chicken Pesto Flatbread 17
flatbread, pesto, mozzarella cheese, chicken

Dessert

Oreo Cockites & Cream Cheesecake 11
creamy cheesecake, oreo cookies, oreo cookie mousse, chocolate ganache

Drinks

Coffee

Hot Tea

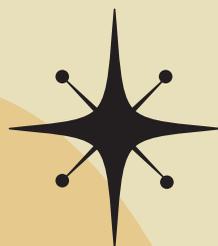
Fountain Soda

Hot Chocolate

Iced Tea

Nine Cities

C R A F T



Cocktails 16

Sunset Old Fashioned
maker's mark bourbon, bitters,
brandied cherry, orange peel

Cactus Margarita
espolon tequila, lime juice,
agave syrup, pink sea salt

Desert Mule
hanson habanero vodka, fever
tree ginger beer, triple sec, lime

Bloody Sunrise
tito's vodka, finest call bloody
mary mix, celery, bacon

Draft Beers

Michelob Ultra

Blue Moon

Modelo Especial

Sierra Nevada Pale Ale

Coachella IPA

Coachella CDMX

La Quinta Poolside Blonde

La Quinta Heatwave

Cans & Bottles

Coors Light

Angry Orchard

Miller Lite

Bud Light

Budweiser

Corona Premier

Stella Artois

Truly Hard Seltzer

Dos Equis

White Claw

Lagunitas IPA

Guinness

Wines

Tommasi Pinot Grigio

Dashwood Sauvignon Blanc

Columbia Chardonnay

7 Daughters Moscato

Columbia Cabernet Sauvignon

Dough Pinot Noir

Archer Roose Rosé

Benvolio Prosecco

Starters & Salads

Tomato Bruschetta <i>v</i>	10
Telera bread, tomato, basil, balsamic glaze, garlic oil, salt and pepper	
Burrata Bowl <i>v</i>	18
Burrata, fresh basil, cherry tomatoes, balsamic drizzle and crostinis	
Arugula Salad <i>v, gf</i>	17
Arugula, lemon oil, shaved parmesan and choice of grilled chicken or tinned tuna	
Vegetable Antipasto <i>v, vg, gf</i>	20
Long stem artichoke, roasted bell peppers, peppadew, marinated chickpeas, marinated olives, dolmades and caperberries	
Vino Volo Chopped Salad <i>gf</i>	17
Shredded iceberg lettuce, spicy ham, salami, olives, cherry tomato, roasted bell pepper, chickpeas, parmesan and balsamic vinaigrette	
Seasonal Soup	11
Served with crostinis	

Meat & Cheese

Butcher's Board	23
Global assortment of cheese, cured meats, cornichon, nuts, mustard and caperberries	
Protein add to any dish	
Salami	3.5
Spicy Ham	3.5
Prosciutto	5
Chicken	5
Tinned Tuna	5

v - vegetarian
vg - vegan
gf - gluten free

Pizzettas & Plates

Tomato Mozzarella & Basil Pizzetta <i>v</i>	17
Tomato sauce, mozzarella, fresh basil chiffonade, extra virgin olive oil, salt & pepper	
Spicy Ham & Olive Pizzetta	19
Spicy ham, olive, mozzarella cheese and tomato sauce finished with olive oil and fresh ground black pepper	
Italian Panino	16
Salami, capicola, prosciutto, provolone, shredded lettuce, balsamic vinaigrette, paired with a simple salad	
Brie & Prosciutto Sandwich <i>v</i>	14
Prosciutto, brie, arugula, strawberry preserves on telera bread	
Four Cheese Cavatappi	24
Cavatappi pasta, four cheese blend with grilled chicken	
Braised Beef Short Ribs	29
Slow braised beef short ribs, roasted potatoes and green peas	

Desserts

New York Cheesecake Brulee <i>v</i>	10
With lemon zest and raspberry drizzle	

Breakfast served until 10am

Strawberry Ricotta Toast <i>v</i>	10
Toasted telera bread, ricotta cheese and strawberry jam, topped with crushed almonds	
Vegan Parfait <i>v, vg, gf</i>	10
Vegan chia parfait with seasonal jam	
Spicy Ham, Egg & Cheese Sandwich	10
Spicy ham, fried egg and provolone cheese on telera bread	
PLT Breakfast Sandwich	10
Prosciutto, fried egg, lettuce, tomato and mayonnaise on telera bread	

White Wine

Bonterra Organic Estates, Chardonnay , Mendocino, CA 2021	\$17
Rombauer Vineyards, Estate, Chardonnay , Napa Valley, CA, 2021	\$24
Benvolio, Pinot Grigio , Friuli, Italy, 2021	\$15
Las Mulas, Reserva, Sauvignon Blanc , Chile, 2022	\$17
Caposaldo, Moscato d'Asti Piedmont, Italy, 2021	\$16

Rosé & Sparkling Wine

Rose Gold, Estate, Rosé of Grenache/Cinsault , Provence, France, 2021	\$18
Miguel Torres, Santa Digna Estelado, Sparkling Rosé , Central Valley, Chile, NV	\$18
Opera Prima, Cava Brut Sparkling , Spain, NV	\$12
Piper-Heidsieck, Cuvee 1785, Champagne , Champagne, France, NV	\$23

Red Wine

Browne, Forest Project, Cabernet Sauvignon , Paso Robles, CA 2020	\$20
Darioush Caravan, Cabernet Sauvignon , Napa Valley, CA 2018	\$29
Chamisal Pinot Noir , San Louis Obispo, CA, 2021	\$19
Proemio, Malbec , Mendoza, AR, 2020	\$14
Umani Ronchi, "Podere", Montepulciano d'Abruzzo , Abruzzo, Italy 2020	\$16
Miguel Torres, Cordillera, Carménère , Maipo Valley, Chile 2020	\$16

Mimosa

Fresh Florida Orange Juice & Cava	\$15
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Caus

Vodka Mule, Manifest Distilling	\$10
Vodka Spritz, Manifest Distilling	\$10
White Rum Daiquiri, Manifest Distilling	\$10
Pabst Blue Ribbon, American Lager	\$5
Yuengling, American Lager	\$6
Yuengling Flight, Light Lager	\$7
Leinenkugels Summer Shandy, Fruit Shandy	\$7
Veterans United Raging Blonde, Blonde Ale	\$8
Veterans United Scout Dog, Amber	\$8

Draft Beer

Aardolf Slowking, Pale Lager	\$10.5
Veterans United Hop Banshee, IPA	\$11
Conagree & Penn Seasonal, Cider	\$12

Ask about our rotating seasonal tap



Ensaladas

- GF Chicken Cilantro Salad**
Our famous salad! Chopped and tossed fresh lettuce, cilantro, avocado, carrots, bell peppers and dried grilled chicken. Served with our signature poblano honey vinaigrette
- GF Terraza Mexican Chopped**
Romaine, chicken, bacon, tomato, avocado, olives, onion, peppers, jicama, cilantro, cheese, tortilla strips with red pepper vinaigrette
- GF Tropical Salad**
Tossed fresh lettuce, cilantro, avocado, mango, date, jicama, almond slivers, bell peppers and diced peppers and grilled chicken with medjool date vinaigrette

Breakfast

Served daily until 10:30am

- VG Chia Parfait with Berry Jam**
Mexican breakfast Burrito
- GF Huevos a la Mexicana**
- GF Chilaquiles con Huevos**
- V GF Mexican Veggie Omelette**
- VG Fruta Fresca**
- GF 2 Eggs Any Style**
Add Bacon or Sausage +\$X

Apertivos

- GF Grandma Fajardo's Creamy Guacamole**
- Quesadilla Terraza**
- Nachos Rancheros**
- Traditional Tortilla Soup**

Tacos Y Burritos

Tacos de Asada

Choice of steak or chicken, deliciously seasoned with pico de Gallo and fiesta guacamole

Carne Asada Burrito

Flame-broiled certified flap steak, refried beans, cheese and lettuce. Served with guacamole and our zesty salad de arbol

Burrito Ranchero

Your choice of chicken, vegetable, chile Colorado or pork Chile verde topped with ranchero sauce, melted cheese, sour cream and mild Ortega chile

Kids

12 & Under
Comes with drink and chips

Taco

Soft corn tortilla with choice of chicken or beef

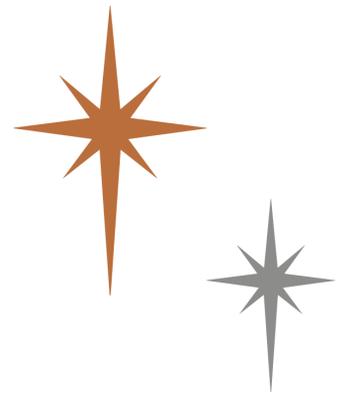
Quesadilla

Add egg or chicken

Scrambled Egg with Toast



Proudly Serving
Coachella Valley Coffee Co.



Traditional

Coffee Of The Day: Hot - Cold

Latte

Cappuccino

Americano

M L

4.29 4.79

5.49 6.19

5.49 6.19

4.49 5.19



ESPRESSO

Single - 3.39

Double - 3.89

Triple - 4.09

Specialty Lattes

Vanilla - Try it Skinny

Hazelnut - Try it Skinny

Mocha - Mocha

Caramel Macchiato - Vanilla with Caramel Top 6.79 7.19

White Chocolate Mocha - White Mocha 6.79 7.19

Caramel Mocha - Caramel & Mocha 6.79 7.19

M L

6.19 6.99

6.19 6.99

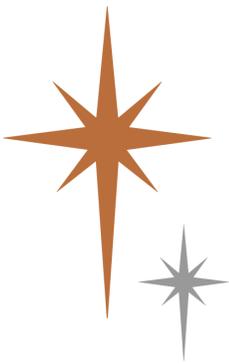
6.59 6.99

6.79 7.19

6.79 7.19

6.79 7.19





Smoothies

M 7.49 | L 8.49

Strawberry - Mango - Strawberry Mango

Chocolate Peanut Butter - Piña Colada



Boosters \$0.90 each

Antioxidant, Fat Burner, Whey Protein, Energy



Tea

Brewed Hot Tea

M L

4.79 5.29

Iced Tea

4.49 5.19

Black Tea, Green Tea, Mango Tea

Chai Tea Latte

M L

6.19 6.99

Add a Shot \$0.90

SPECIALTY DRINKS



M L

Hot Chocolate & Steamer with Flavoring

4.29 4.99

Hazelnut Crème - Hazelnut & White Mocha

5.69 6.19

Flavorings \$0.90

Vanilla, Mocha, White Mocha, Caramel, Passionfruit, Hazelnut, Classic, Dragon Fruit, Pomegranate, Blood Orange, Sugar Free Vanilla, Peach, Lavender, Raspberry, Matcha, Chai

Alternative Milks \$1.00

Oat Milk, Coconut Milk, Soy Milk, Almond Milk





BREAKFAST SANDWICHES

served on an english muffin 8.99

Bacon, Egg & Cheese

Sausage, Egg & Cheese

Spinach, Egg & Cheese

Paninis

13.99

CHICKEN PESTO

BUFFALO CHICKEN



Breakfast Odds & Ends

Bagel with Cream Cheese	5.99
Banana Nut Muffin or Blueberry Muffin	4.99
Blueberry Scone	4.99
Cheese Danish	4.99
Butter or Chocolate Croissant	4.99
Chocolate Chip Cookie or Oatmeal Cinnamon Raisin cookie	4.29
Cinnamon Crumb Coffee Cake	4.99
Lemon Cake	4.99
Fruit Cup	7.69
Yogurt Parfait	7.99

GRAB & GO

Sandwiches

12.99

TURKEY AND CHEDDAR
ON WHEAT

SMOKED TURKEY WITH SWISS

HAM AND CHEDDAR ON
JALAPENO BREAD

TUNA ON RYE

Wraps

11.99

VEGGIE WRAP

CHICKEN BUFFALO WRAP

TURKEY BLT WRAP

Salads

12.99

CHICKEN CAESAR SALAD - COBB SALAD



Come for the coffee,
stay for the Wraps!

TRIO

WHERE PALM SPRINGS EATS

BREAKFAST Served until 11am

SMOKED SALMON BENEDICT 21
English Muffin, Poached Eggs,
Lemon Hollandaise, Dill, Breakfast Potatoes
Make it Vegetarian - Sub Grilled Asparagus

EGG SANDWICH 19
Two Eggs Over Easy, Bacon, Cheddar, Arugula,
Tomato, Garlic Aioli, Kaiser Bun, Fries

CLASSIC BREAKFAST 17 *V & VG option*
Two Eggs, Bacon or Sausage or Tempeh Bacon,
Breakfast Potatoes, Sourdough Toast

BREAKFAST BURRITO 20 *GF option*
Bacon or Sausage or Tempeh Bacon, Scrambled
Eggs, Potato, Caramelized Onions, Bell Peppers,
Cheddar, Smashed Avocado, Salsa Roja, Tortilla

SMOKED SALMON LOX TOAST 19
Grilled Sourdough, Smashed Avocado,
Pickled Red Onion, Radish, Hard Boiled Egg,
Dill Crème Fraiche, Fried Capers

CHICKEN N WAFFLES 22
Belgian Waffle, Fried Chicken Thigh,
Hot Honey, Maple Butter, Arugula Salad

EARLY BIRD BURGER 23
Wagyu Patty, Aged Cheddar, Lettuce, Tomato,
Garlic Aioli, Sunny Side Up Egg, Kaiser Bun, Fries
Sub Impossible Burger +3

CHILAQUILES VERDE 17 *GF, V & VG option*
Two Eggs, Salsa Verde, Pico de Gallo,
Avocado, Queso Fresco, Cilantro

STARTERS

COACHELLA VALLEY DATES (6PC) 17 *GF*
Aziz Farms Dates, Bacon Wrapped,
Roasted Jalapeno-Dill Aioli, Arugula

FRIED CALAMARI 18
Sweet n Spicy Thai Chili Sauce, Lemon, Chives

MEZZE PLATTER 16 *VG, GF option*
Red Pepper Hummus, Babaganoush, Seasonal
Vegetables, Spiced Almonds, Olives, Grilled Pita

**BUTTERNUT SQUASH
BRUSCHETTA** 15 *VG*
Butternut Squash, Charred Onion, Calabrian Chili,
Tahini, Pistachio, Grilled Sourdough

SALADS

CAESAR SALAD 15
Romaine, Shaved Parmesan, Herb Breadcrumbs,
White Anchovy

LITTLE GEMS 16 *V & GF with VG option*
Farmers Market Gem Lettuce, Radish, Cherry
Tomato, Ricotta Salata, Dill, Walnut Vinaigrette

COBB SALAD 17 *GF*
Baby Greens, Iceberg, Avocado, Blue Cheese,
Cherry Tomato, Cucumber, Red Onion, Bacon,
Hard Boiled Egg, Dijon Vinaigrette

Add Protein:

Chicken 9 Salmon 14 Steak 14 Tempeh 9

ENTREES

CUBAN SANDWICH 18
Pork Belly, Sliced Ham, Swiss Cheese,
Cornichons, Dijon, Pressed Hoagie Roll, Fries

VEGGIE WRAP 16 *V with VG & GF option*
Grilled Vegetables, Gem Lettuce, Red Pepper
Hummus, Feta, Red Wine Vinaigrette, Fries

CHICKEN SALAD SANDWICH 17
Berbere Spiced Grilled Chicken Salad, Lettuce,
Tomato, Cucumber Tzatziki, Ciabatta, Fries

TRIO BURGER 23
Wagyu Patty, Aged Cheddar, Lettuce, Tomato,
Caramelized Onions, Bacon Jam, Secret Sauce,
Kaiser Bun, Fries
Sub Impossible Burger +3

BUCATINI & MEATBALL 26
Pomodoro, Shaved Parmesan, Basil, EVOO, Oregano

BRAISED SHORTRIB 34
Mashed Potato, Asparagus,
Demi-Glace, Crispy Onions

HANGER STEAK FRITES 31
Truffle Fries, Chimichurri, Arugula, Garlic Aioli

SCOTTISH SALMON 33
Forbidden Rice, Ginger, Bok Choy,
Pickled Onion, Green Harissa, Cilantro

DESSERT

TRIO BROWNIE ALA MODE 12
Espresso Brownie, Chocolate Ganache,
Vanilla Ice Cream

CRÈME BRULEE 12
Burnt Sugar, Macerated Berries, Mint

TRIO

WHERE PALM SPRINGS EATS

COCKTAILS 16

SUNSET OLD FASHIONED

maker's mark bourbon, bitters, brandied cherry, orange peel

CACTUS MARGARITA

espolon tequila, lime juice, agave syrup, pink sea salt

DESERT MULE

hanson habanero vodka, fever tree ginger beer, triple sec, lime

BLOODY SUNRISE

tito's vodka, finest call bloody mary mix, celery, bacon

DRAFT BEERS 13

MICHELOB ULTRA

BLUE MOON

MODELO ESPECIAL

SIERRA NEVADA PALE ALE

COACHELLA IPA

COACHELLA CDMX

LA QUINTA POOLSIDE BLONDE

LA QUINTA HEATWAVE

CANS & BOTTLES

COORS LIGHT

MILLER LITE

BUDWEISER

STELLA ARTOIS

DOS EQUIS

LAGUNITAS IPA

ANGRY ORCHARD

BUD LIGHT

CORONA PREMIER

TRULY HARD SELTZER

WHITE CLAW

GUINNESS

WINES

TOMMASSI PINOT GRIGIO

DASHWOOD SAUVIGNON BLANC

COLUMBIA CHARDONNAY

7 DAUGHTERS MOSCATO

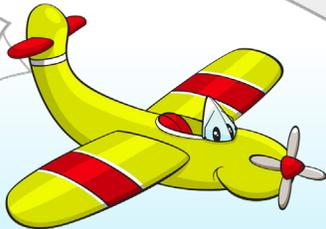
BENVOLIO PROSECCO

ARCHER ROOSE ROSÉ

COLUMBIA CABERNET SAUVIGNON

DOUGH PINOT NOIR

Little Pilot's Menu



\$7.99

Little Pilot's Menu available to children 10 and under



Cheeseburger
Macaroni & Cheese
Cheese Pizza

Chicken Fingers (crispy or grilled)
Turkey & Cheese on Wheat
Peanut Butter & Jelly

Q1: Why was the elephant late for the plane?

Q2: Why do birds fly south for the winter?

Side Salad
Fresh Fruit Cup
Apple Sauce

Potato Chips
French Fries

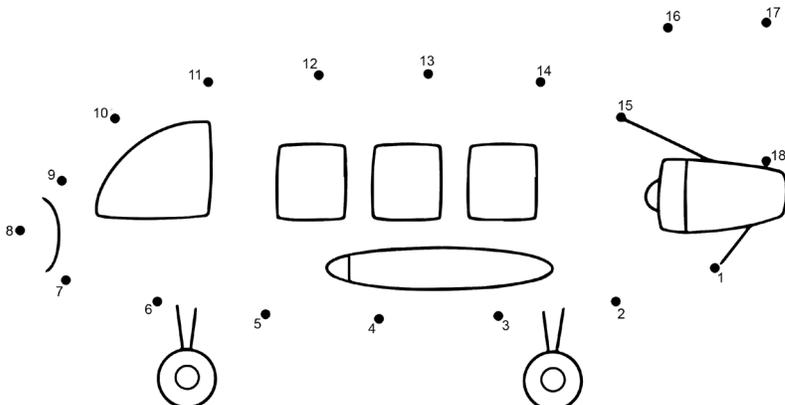


Apple Juice
Orange Juice
Lemonade
Iced Tea

Milk
Pepsi
Diet Pepsi
Sierra Mist

Q3: Why did the kid study in the airplane?

Connect the dots and color!



For every Little Pilot's meal sold, 25% of the retail sales price will be donated to



Parts of a Plane:

Trace the words to label the different parts of the plane.
When you are finished, give your plane a little color!

wing

elevator

rudder

flap

spoiler

slats

turbine engine

cockpit