

Lunch at the Panama Hotel Summer 2010



MARIA'S PUEBLO CHICKEN TORTILLA SOUP	6/9
TUSCAN TOAST PLATTER Tuscan relish, goat cheese, olive medley, whole roasted garlic, garlic toasts	13
AHI TUNA CEVICHE with avocado, red onion, Serrano chili, golden cherry tomatoes and cilantro	14
SOPES CAMERONES house made masa cups filled with garlic marinated grilled shrimp, lettuce, queso fresco salsa fresca, sour cream and roasted tomatillo chili arbol salsa	12
FIRE ROASTED POBLANO CHILE stuffed with quinoa, mushrooms, goat cheese and pine nuts with smoky red chili sauce	13
QUESADILLA grilled chicken, Jack cheese, grilled corn, roasted pasilla peppers, salsa fresca and guacamole	11
MIXED BABY GREENS SALAD with shaved fennel, oranges, avocado, and a Champagne vinaigrette	9
RED AND GOLDEN BEET SALAD warm goat cheese, arugula, toasted walnuts and citrus vinaigrette	9
CAESAR SALAD chopped romaine, sourdough croutons and shaved Asiago add grilled chicken/prawns/salmon	8 12/14/19
BUTTER LETTUCE AND RADICCHIO SALAD with pears, Point Reyes blue cheese, spiced pecans and a white balsamic vinaigrette	9
BAJA SALAD with grilled chicken/or fresh seafood, spiced black beans, roasted sweet corn, avocado, queso fresco, lime cilantro vinaigrette, salsa fresca, homemade tortilla chips	14/19
CRISPY CALAMARI FRITTI SALAD mixed greens, avocado salsa fresca and cilantro lime vinaigrette	14
COLCANNON traditional Irish potato cake with honey ham from Zoe's charcuterie of Petaluma, Spring asparagus, poached egg and orange citrus sauce	16
PANAMA BURGER AND HAND CUT FRIES 12oz natural angus burger with avocado, Tillamook cheddar or Jack cheese, tomatoes and Applewood smoked bacon on a La Brea Bakery bun with guajillo and pasilla chili aioli	14
PORK TENDERLOIN PANINI SANDWICH with caramelized onions, pears, brie cheese and tarragon-chive aioli on sourdough bread, served with mixed greens salad	12
GRILLED VEGGIE PANINI SANDWICH grilled eggplant, zucchini and roasted red peppers with chèvre goat cheese, olive and sun-dried tomato tapenade on sourdough bread, served with mixed greens salad	11
MEATLOAF SANDWICH with Jack cheese, caramelized onions and dijonaise on grilled sourdough served with fries or salad	12
FISH TACOS grilled red snapper, cabbage, chipotle lime sauce and salsa fresca on soft corn tortillas served with limes, avocado and mixed baby green salad	12
GRILLED VEGETABLE ENCHILADAS VERDE filled with grilled corn, zucchini, Portobello mushrooms and black beans served with Mexican rice, avocado and a mixed baby green salad	13



415.457.3993 PanamaHotel.com
 20% gratuity may be added to parties of 6 or more, we will accept up to 2 credit cards per table.
Please, no separate checks.