



SHALL WE...?

CECIL'S BREAD ROLLS.....	10
Local Date + Sage Butter.	
DEVEILED EGGS (6)(GF)	19
Gonestraw Farms Eggs. Bar Cecil Aioli. Pickled Mustard Seed. - Add Regiis Ova Royal Caviar + \$45	
COLOSSAL SHRIMP COCKTAIL (5)(GF)	35
Bar Cecil Cocktail Sauce. Dill. Lemon	
CARAMELIZED ONION TART	16
Puff Pastry. Chive. Comté.	
STEAK TARTARE* (GF)	26
BC Aioli Seasoning. Truffle Aioli. Cured Egg Yolk. Potato Chips. Chives.	
GRILLED CALIFORNIA ARTICHOKE (GF)	21
Bar Cecil Aioli. Brown Butter. Lemon.	
DUCK LIVER PATE	21
Cherry Chutney. Black Truffle Wild Honey. Maldon Salt. Crostini.	
RED THAI CURRY MUSSELS	22
PEI Mussels. Ginger. Garlic. Lemongrass. Red Chile. Coconut milk.	
GIRL & DUG FARM SALAD BLEND (GF)	20
Strawberries. Pine Nuts. Danish White Feta. Mint. Peach Vinaigrette.	
BIBB LETTUCE SALAD (GF)(V)	18
Pine Nuts. G & D Radish. Banyuls Vinaigrette. Herbs.	
ESCARGOT.....	21
Garlic Butter. Parsley. Lemon Oil. Grilled Baguette.	

IN ADDITION

GRILLED BROCCOLINI (GF)(V)	13
Garlic + Lemon Olive Oil. Red Pepper.	
CHARRED GREEN BEANS (GF)(V)	15
Bar Cecil Pepper Blend.	
POTATOES AU GRATIN (GF)	15
Herbs. Cream. Garlic. Reggiano.	
FRITES (GF)	12
Bar Cecil Aioli. Ketchup.	

CHEF / PARTNER: GABRIEL WOO
MANAGING PARTNER: PHILLIP CONNER
GENERAL MANAGER: JESSICA CASSEL



PRESENTING

ROASTED MARY'S FREE RANGE HALF CHICKEN (GF)	42
Charred Green Beans. Weiser Potato. Roasted Chicken Jus.	
PAN SEARED HALIBUT	52
Summer Squash. White Corn Polenta. Cherry Tomato. Basil Espuma.	
STEAKS + FRITES* (GF)	45
8 oz. Lot 29 Flat Iron. Fries. Cafe De Paris Butter. Bearnaise. Filet Mignon + \$30 Grilled Shrimp + 7\$	
SMOKED BONE-IN DUROC PORK CHOP* (GF)	51
Potatoes Au Gratin. Broccolini. Seasonal Chutney.	
CACIO E PEPE.....	34
Reggiano. Pecorino. Bar Cecil Pepper Blend. Bread Crumb. Capers. Grilled Shrimp + 7\$	
BLANCA'S RATATOUILLE (V) (GF)	26
Eggplant. Squash. Tomato. Fennel. Garlic. Basil.	
BEATON BURGER*	28
6 oz Patty. Comté. Bar Cecil Aioli. Onion. Tomato. Lettuce. Dill Pickle. Fries. - Impossible + \$4 - Avocado + \$2 - Bacon + \$3	

WHY NOT?

1/2 DOZEN OYSTERS ON THE HALF SHELL*	26
Mignonette Ice. Lemon. Cocktail Sauce. Add Regiis Ova Royal Caviar + 45\$	
THE FIFTY DOLLAR MARTINI	50
Jean-Charles Boisset Vodka. Alessio Dry Vermouth. House Pickled Onion. Devised Egg with Caviar. Sunchoke Chips.	
REGIIS OVA OSSETRA CAVIAR BY THOMAS KELLER	125
Blini. Chive Dip. Icy Ketel One Vodka Shot.	
FLANNERY BEEF DRY AGED RIBEYE*.....	140
21oz Bone-in Ribeye Basted with Garlic + Herbs. House Made Steak Sauce.	

NOT TO MISS

ANISTON'S PAVLOVA (GF).....	18
Chantilly. Raspberry. Passion Fruit. Kiwi.	
LOCAL LEMON TART.....	16
Whipped Cream. Date Puree. Pistachio	
CHOCOLATE CHIP COOKIES.....	15
Home Made. Fresh Baked.	
MCCONNELL'S SUNDAE.....	14
Valrhona Chocolate Sauce. Cocoa Nibs.	

BY THE GLASS



WHITE: Anselmo Mendes, Vinho Verde 2024	18/64
Foxen, Chenin Blanc 2024	20/70
Dominique Cornin, Chardonnay 2023	22/78
Jean-Paul et Jean-Luc Millet, Sancerre 2024	26/92
RED: Domaine du Séminaire, Côtes du Rhône 2024.....	18/64
Domaine Jean-Michel Dupré, Gamay 2023	18/64
Vignobles Ducourt, Bordeaux 2020	18/64
Raúl Pérez, Ultraia Mencia 2022	20/70
ROSÉ: Lieu Dit, Rosé of Cabernet Franc 2024	20/70
Rimauresq, Côtes de Provence 2024	22/78
ORANGE: Ryme, Vermintino Orange 2023	22/78
BUBBLES: Varichon & Clerc, Privilège Blanc de Blancs	18/64
Cuvée Della Contessa, Prosecco	18/64
NV Canard-Duchene, Brut Rosé (375ml)	30/70
NV Moët & Chandon, Impérial Brut	35/160

BOOKENDS

AMERICANO	20
WHITE NEGRONI	21
APEROL SPRITZ	21
BRANDY ALEXANDER.....	21
ESPRESSO MARTINI.....	23

BEER BY THE BOTTLE

Kronenbourg Lager / Stella Artois Classic Lager.....	9
North Coast Hazy IPA / Elysian Space Dust IPA	9
Bitburger Non-Alcoholic	9
Duvel Belgian Blond / Saison Dupont Farmhouse Ale	11

BEVERAGES/MOCKTAILS

SAN PELLEGRINO	7	ICED TEA	7
Sparkling or Still		Black Iced Tea	
SUR COFFEE.....	8	COCA COLA	7
French Pressed. Serves 2		Mexican Coca-Cola /Diet Coke / 7up	
FENTIMANS BOTANICALLY.....	6	STEVE SMITH TEAS.....	5
BREWED BEVERAGES		Black Bergamont / Herbal Hibiscus	
Rose Lemonade / Ginger Beer		Mao Feng Green Tea / Chamomile	
MOCKTAILS			12
HUGO SPRITZ / NA MARGARITA / PAPER PLANE / NA BUBBLES			

442-332-3800

1555 S. PALM CANYON DR.



PALM SPRINGS, CA 92264

BARCECIL.COM

(GF) GLUTEN FREE
(V) VEGAN

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

BAR CECIL HAT...\$30
BAR CECIL T-SHIRT....\$30
-GIFT CARDS AVAILABLE-