

LUNCH

at *The Restaurant*

STARTERS

HOUSE BREAD SERVICE 9
garden focaccia, basil oil, sun dried tomato balsamic

CEVICHE TATAKI 21
seasonal fish, tomato, cucumber, aji amarillo, miso citrus soy, avocado, furikake salsa negra, temecula tortilleria blue corn chips

OCTOPUS 23
confit potatoes, calabrian tapenade, cherrytomato, citrussalsa verde, spicy aioli

CRISPY CALAMARI 24
fennel, marinara, meyer lemon aioli

HUMMUS 20
seasonal crudité, fried chickpeas, chili oil, olive soil, pita

TRUFFLE FRIES 15
parmigiano romano cheese, herbs, smoked tapenade aioli

STEAMED MUSSELS 24
calabrese, cioppino fumet, herb salsa verde, sourdough

BRIE 19
figs, stone fruit, nuts, basil, sourdough toast

CHARCUTERIE BOARD 43/56
Italian imported artisan meats, cheese, housebread, olives, fruit, nuts, temecula honey co. honeycomb, fig mostarda

FLATBREADS

WILD MUSHROOM 24
*elsinore mushrooms, champagne onions, mozzarella, black truffle bechamel, pinsa romana
add prosciutto 7, steak 9*

MARGHERITA 24
*heirloom tomato, buffalo mozzarella, basil, marinara, pinsa romana
add pepperoni 5, prosciutto 7*

ENTRÉES

SEAFOOD LINGUINE 29
mussels, shrimp, cherry tomato, basil gremolata, black truffle alfredo or cioppino marinara

SHRIMP SKEWERS 29
adobo marinade, seasonal vegetables, smoked lemon yogurt, chimichurri

SALMON 36
creole rub, seasonal vegetables, cherry tomato vinaigrette, smoked lemon yogurt, calabrian tapenade, herb salsa verde

DESSERT

COCONUT PANNA COTTA 15
seasonal fruit, meringue, ube, garden flowers

S'MORES 15
graham cracker, mallow brulee, goji berry, caramel, pecan

SALADS

add chicken 11 | shrimp 13 | salmon 15 | steak 18

CAPRESE 20
buffalo mozzarella, pea pesto, tomatoes, garden herbs, basil, balsamic, house baguette crostini

CAESAR 16
romaine, tomato, capers, pangrattato, parmigiano, garden caesar dressing

MEDITERRANEAN 17
mixed romaine, tomatoes, cucumber, onion, artichoke, pepperoncini, marinated olives, feta, za'atar, lemon-oregano vinaigrette

AHI SOBA NOODLE 25
furikake crust, crudite, wakame, edamame, fresh herbs, miso soy vinaigrette

SANDWICHES

choice of fries, or garden salad | sweet potato fries 2, truffle fries 6

LOBSTER ROLL 49
adobo butter, furikake, gochujang kewpie, basil gremolata, citrus, house brioche

BLTAA 24
smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, tapenade aioli, house ciabatta

PALOMAR BURGER 29
steak patty, champagne onions, applewood bacon, smoked cheddar, heirloom tomato, arugula, palomar spread, proprietary E.M.P dry rub, house brioche

SALMON BURGER** 28
creole remoulade, pickled onion, tomato, avocado, arugula, house brioche

GRILLED CHICKEN 29
herb marinade, smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, arugula, tapenade aioli, house ciabatta

SMOKED SALMON TOAST 24
avocado, pickled onion, lemon dill yogurt, radish, citrus, sourdough

COLD CUT PANINI 25
salami, prosciutto, sun dried tomato, pea pesto, mozzarella, tapenade aioli, arugula, house ciabatta

CHEESESTEAK PANINI 26
short rib, peppers, champagne onion, smoked tomato, arugula, mustard aioli, house ciabatta

The Restaurant is proud to partner with the following companies allowing us to prepare our menu items using fresh, locally sourced seasonal ingredients.

OG Juice | Temecula Orange Co. |
Elsinore Mushrooms | Temecula Tortilleria |
Fallbrook Blood Orange Farm |
Temecula Valley Honey Co. | Kenny's Strawberry Farm |

*18% gratuity will be added on to parties of 8 or more. ** Limited Availability*

DRINKS

at The Restaurant



COCKTAILS

WATERMELON SUMMER 16

*vida mezcal, house vermentino, watermelon, lime,
house tajin, black pepper*

SPICY MARGARITA 16

*real del valle tequila, house chardonnay, ancho verde,
jalapeño agave, lime*

STRAWBERRIES ON TOP 16

*tito's vodka, temecula spice merchant strawberry shortcake tea,
coconut milk, lemon, strawberry, house graham cracker*

WINE MOJITO 16

white rum, house vermentino, lime, rich cane sugar, mint, soda

CITRUS OF TEMECULA 16

citrus infused tito's vodka, aperol, lemon, blood orange oleo

MOUNT PALOMAR COFFEE-TINI 16

vodka, licor 43, coffee, coconut milk

RASPBERRY LEMON DROP 16

*absolut raspberry vodka, lemon, grenadine,
cane sugar, raspberry*

THE OLD FASHIONED 16

templeton rye whiskey, demerara suagr, orange, aromatic bitters

MIXED BERRY MARGARITA 16

*real del valle tequila, lime, cane sugar, citric acid,
strawberry, blackberry, blueberry*

STONE FRUIT SOUR 17

*knob creek bourbon, house red bistro, apricot, peach,
honey, lemon, egg white*

THE GARDEN MARTINI 18

sipsmith gin, dry vermouth, basil, cucumber, lime, basil oil

DESSERT COCKTAILS

SEASONAL SIP & BITE 16

*vodka, pineapple, lemon, vanilla, sparkling wine,
paired with a lemon bar*

NIGHT CAP 19

*gold bar whiskey, house sherry,
sweet vermouth, aromatic bitters*

BEER ON TAP

PLEASE INQUIRE ABOUT OUR ROTATING SELECTION OF LOCAL BEERS 12

WINE LIST

white

bottle | wine club | glass

2021 SAUVIGNON BLANC
lemon verbena, white peach, loquat

32 | 25.6 | 12

2021 VERMENTINO
pomello, green apple, mineral finish

32 | 25.6 | 12

2021 VIOGNIER
apricot, crushed gravel, turned earth

32 | 25.6 | 12

2021 CHARDONNAY
green apple, honey, toasted marshmallow

34 | 27.2 | 12

2018 VELLUTO
tart green apple, poached pear, lemon custard

35 | 28 | 12

NV DUET
apricot, banana, honeydew melon

28 | 22.4 | 12

NV RIESLING
starfruit, guava, white peach, honeycrisp apple

25 | 20 | 12

rosé

bottle | wine club | glass

2017 SOLSTICE ROSÉ
melon, rose petal, grapefruit

18 | 14.4 | 12

2018 CASTELLETTO SANGIOVESE
strawberry, orange, marmalade, juicy pear

35 | 28 | 12

red / amber

bottle | wine club | glass

2019 AMBER RIESLING
orange bitters, black tea leaf, honey

36 | 28.8 | 12

2015 CASTELLETTO SANGIOVESE
dried strawberry, cherry, leather

42 | 33.6 | 15

2016 QUARTET
raspberry, pomegranate, clove

45 | 36 | 15

NV BISTRO RED
chocolate covered cherry, vanilla

36 | 28.8 | 15

2015 MERITAGE
black cherry, red currant, sweet savory peppers

70 | 56 | 15

sparkling

bottle | wine club | glass

NV ROMANTICA
mango, candied peach, tropical fruits

34 | 27.2 | 12

NV BRUT
crisp apple, bread-dough, asian pear

30 | 24 | 12

dessert

bottle | wine club | glass

LIMITED RESERVE PORT
medjool date, dried plum, cocoa bean

75 | 60 | 20

