

BRUNCH

at The Restaurant

STARTERS

HOUSE BREAD SERVICE <i>garden focaccia, basil oil, sun dried tomato balsamic</i>	9
BRIE <i>figs, stone fruit, nuts, basil, sourdough toast</i>	19
TRUFFLE FRIES <i>parmigiano romano cheese, herbs, smoked tapenade aioli</i>	15
CEVICHE TATAKI <i>seasonal fish, tomato, cucumber, aji amarillo, avocado, furikake salsa negra, temecula tortilleria blue corn chips, miso citrus soy</i>	21
HUMMUS <i>seasonal crudité, fried chickpeas, chili oil, olive soil, pita</i>	20
CRISPY CALAMARI <i>fennel, marinara, meyer lemon aioli</i>	24
OCTOPUS <i>confit potatoes, calabrian tapenade, cherry tomato, citrus, salsa verde, spicy aioli</i>	23
CHARCUTERIE BOARD <i>italian imported artisan meats, cheese, crackers, olives, fruit, nuts, temecula honey co. honeycomb, fig mostarda</i>	43/56

BREAKFAST

available saturday & sunday 10:00 am - 2:30 pm

CALI BENEDICT <i>garden focaccia, artisan parma ham, farm eggs, avocado hollandaise, vineyard potatoes</i> <i>sub: beef birria 4, smoked salmon 6</i>	22
SHRIMP ENCHILADAS <i>spinach tortillas, salsa ranchera, shrimp rajas, poblano crema, smoked bean purée, avocado, vineyard potatoes</i>	23
FRENCH TOAST <i>seasonal fruit, bacon-powdered sugar, maple syrup, cinnamon sugar brioche, miso caramel café de olla butter</i>	22
STEAK & EGGS <i>proprietary E.M.P dry rub, smoked tri tip, fried farm eggs, chimichurri, blistered garden tomato, whole grain demi, vineyard potatoes</i>	28
CHILAQUILES <i>salsa ranchera, queso fresco, chipotle crema, avocado, red onion, cilantro, smoked bean purée, vineyard potatoes</i> <i>add: beef birria 9, chicken 11, farm egg 4</i>	21
SALADS <i>add chicken 11 shrimp 13 salmon 15 steak 18</i>	
CAPRESE <i>buffalo mozzarella, pea pesto, tomatoes, garden herbs, basil, balsamic, house baguette crostini</i>	20
MEDITERRANEAN <i>mixed romaine, tomatoes, cucumber, onion, artichoke, pepperoncini, marinated olives, feta, za'atar, lemon-oregano vinaigrette</i>	17
CAESAR <i>romaine, tomato, capers, pangrattato, parmigiano, garden caesar dressing</i>	16
AHI SOBA NOODLE <i>furikake crust, crudite, wakame, edamame, fresh herbs, miso soy vinaigrette</i>	25

FLATBREADS

WILD MUSHROOM <i>elsinore mushrooms, champagne onions, mozzarella, black truffle bechamel, pinsa romana</i> <i>add prosciutto 7, steak 9</i>	24
MARGHERITA <i>heirloom tomato, buffalo mozzarella, basil, marinara, pinsa romana</i> <i>add pepperoni 5, prosciutto 7</i>	24

SANDWICHES

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

LOBSTER ROLL <i>adobo butter, furikake, gochujang kewpie, basil gremolata citrus, house brioche</i>	49
BLTAA <i>smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, tapenade aioli, house ciabatta</i>	24
PALOMAR BURGER <i>steak patty, champagne onions, applewood bacon, smoked cheddar, heirloom tomato, arugula, palomar spread, proprietary E.M.P dry rub, house brioche</i>	29
SALMON BURGER** <i>creole remoulade, pickled onion, tomato, avocado, arugula, house brioche</i>	28

GRILLED CHICKEN <i>herb marinade, smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, arugula, tapenade aioli, house ciabatta</i>	29
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SMOKED SALMON TOAST <i>avocado, pickled onion, lemon dill yogurt, radish, citrus, house sourdough</i>	24
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COLD CUT PANINI <i>salami, prosciutto, sun dried tomato, pea pesto, mozzarella, tapenade aioli, arugula, house ciabatta</i>	25
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CHEESESTEAK PANINI <i>champagne onions, peppers, smoked tomato, provolone, arugula, mustard aioli, house ciabatta</i>	26
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ENTRÉES

available 12:00 pm - 4:00 pm

SEAFOOD LINGUINE <i>mussels, shrimp, cherry tomato, basil gremolata, black truffle alfredo or cioppino marinara</i>	29
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SHRIMP SKEWERS <i>adobo marinade, seasonal vegetables, smoked lemon yogurt, chimichurri</i>	29
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SALMON <i>creole rub, seasonal vegetables, cherry tomato vinaigrette, smoked lemon yogurt, calabrian tapenade, herb salsa verde</i>	36
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DESSERT

COCONUT PANNA COTTA <i>seasonal fruit, meringue, ube, garden flowers</i>	15
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S'MORES BROWNIE <i>graham cracker, goji berries, mallow brûlée, caramel, pecan</i>	15
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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

