

The Restaurant

STARTERS

CEVICHE TATAKI 21

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

CRISPY CALAMARI 20

fennel, marinara, meyer lemon aioli

HUMMUS 15

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

TRUFFLE FRIES 15

parmigiano romano cheese, herbs, smoked tapenade aioli

CHARCUTERIE BOARD 43

italian imported artisan meats, cheese, housebread, olives, fruit, nuts, temecula honey co. honeycomb, fig mostarda

FLATBREADS

STEAK 24

top sirloin, mozzarella, jalapenos, red onions, chipotle aioli, avocado mousse

MARGHERITA 18

heirloom tomato, buffalo mozzarella, basil, marinara, pinsa romana
add pepperoni 5, prosciutto 5

VEGGIE 18

sauteed seasonal vegetables, marinara sauce
add prosciutto 5, steak 5

ENTRÉES

SHRIMP LINGUINE 29

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

STEAK DINNER 28

6oz. top sirloin steak, mashed potatoes, grilled seasonal vegetables, chimichurri

BUILD YOUR OWN PASTA 26/29

linguine pasta - your choice of marinara or alfredo sauce
grilled chicken \$26 top sirloin steak \$29

SALADS

add chicken 7 | shrimp 9 | salmon 10 | steak 10

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

STEAK 24

6oz. top sirloin steak, mixed romaine, tomatoes, cucumber, your choice of dressing

SANDWICHES

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

PALOMAR SMASH BURGER 18

smash 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 22

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

FRENCH DIP 24

6oz. angus beef, provolone cheese, baguette, au jus dip

CLUB SANDWICH 24

honey ham, oven roasted turkey, bacon, tomato, arugula, sourdough bread

DESSERT

TIRAMISU 15

seasonal fruit, meringue, ube, garden flowers

SEASONAL DESSERT 15

please ask your server

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

CITRUS OF TEMECULA 16
citrus infused tito's vodka, aperol, lemon, blood orange oleo

THE OLD FASHIONED 16
templeton rye whiskey, cane suagr, orange, aromatic bitters

RASPBERRY LEMON DROP 16
absolut raspberry vodka, lemon, grenadine, cane sugar, raspberry

WATERMELON SUMMER 16
vida mezcal, house vermentino, watermelon, lime, house tajin, black pepper

BEER ON TAP

PLEASE INQUIRE ABOUT OUR ROTATING SELECTION OF LOCAL BEERS 12

WINE LIST

white

bottle | wine club | glass

2022 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

2018 SOLSTICE ROSÉ
melon, rose petal, grapefruit

22 | 17.6 | 12

2018 CASTELLETTO SANGIOVESE
strawberry, orange, marmalade, juicy pear

35 | 28 | 12

dessert

bottle | wine club | glass

LIMITED RESERVE PORT
medjool date, dried plum, cocoa bean

75 | 60 | 20

WHITE PORT
pippin apple, angosta bitters, lavender, peach

75 | 60 | 20

SOLERA CREAM SHERRY
butterscotch, burbon, honeyed aprocot

120 | 96 | 28

red / amber

bottle | wine club | glass

2016 QUARTET
dried strawberry, cherry, leather

45 | 36 | 15

NV BISTRO RED
raspberry, pomegranate, clove

36 | 28.8 | 15

2017 CABERNET SAUVIGNON
chocolate covered cherry, vanilla

55 | 44 | 15

2016 CLOUDBURST
black cherry, red currant, sweet savory peppers

65 | 52 | 15

2016 VERNAL EQUINOX
boysenberry, plum, red licorice spice

50 | 40 | 15

2017 DOLCETTO
dark stone fruit, citrus, black pepper, pipe tobacco

85 | 68 | 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

