

DINNER

at *The Restaurant*

STARTERS

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

SALADS

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

GEM	16
<i>romaine, tomato, capers, pangrattato, parmigiano, garden herb caesar dressing</i>	
MEDITERRANEAN	17
<i>mixed romaine, tomatoes, cucumber, onion, artichoke, pepperoncini, marinated olives, feta, za'atar, lemon-oregano vinaigrette</i>	
CAPRESE	20
<i>buffalo mozzarella, pea pesto, tomatoes, garden herbs, basil, balsamic, house baguette crostini</i>	
AHI SOBA NOODLE	25
<i>furikake crust, crudité, wakame, edamame, fresh herbs, miso soy vinaigrette</i>	

FLATBREADS

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

SANDWICHES

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

LOBSTER ROLL	49
<i>furikake, adobo butter, gochujang kewpie, basil gremolata, citrus, house brioche</i>	
PALOMAR BURGER	29
<i>steak patty, applewood bacon, smoked cheddar, heirloom tomato, arugula, champagne onions, palomar spread, proprietary E.M.P dry rub, house brioche</i>	
GRILLED CHICKEN	29
<i>herb marinade, smoked cheddar, provolone, applewood bacon, avocado, heirloom tomato, arugula, tapenade aioli, house ciabatta</i>	
COLD CUT	25
<i>salami, prosciutto, sun dried tomato, pea pesto, mozzarella, tapenade aioli, arugula, house ciabatta</i>	
CHEESESTEAK	26
<i>peppers, champagne onions, smoked tomato, arugula, provolone, mustard aioli, house ciabatta</i>	

ENTRÉES

SHRIMP SKEWERS	29
<i>adobo marinade, seasonal vegetables, smoked lemon yogurt, chimichurri</i>	
SALMON	36
<i>creole rub, seasonal vegetables, cherry tomato vinaigrette, smoked lemon yogurt, calabrian tapenade, herb salsa verde</i>	
HALIBUT	48
<i>pea pesto, cherry tomato vinaigrette, summer succotash, elsinore mushrooms, black truffle buerre</i>	
SEAFOOD LINGUINE	29
<i>mussels, shrimp, cherry tomato, basil gremolata, black truffle alfredo or cioppino marinara</i>	
AGED RIBEYE ASADA**	65
<i>chiles toreados, cebollitas, salsa negra, grilled avocado, elsinore mushrooms adobada, smoked black bean purée, chimichurri, palomar steak rub</i> <i>surf n turf +18</i>	

DESSERTS

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

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

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

<i>white</i>	bottle wine club glass	<i>red / amber</i>	bottle wine club glass
2021 SAUVIGNON BLANC <i>lemon verbena, white peach, loquat</i>	32 25.6 12	2019 AMBER RIESLING <i>orange bitters, black tea leaf, honey</i>	36 28.8 12
2021 VERMENTINO <i>pomello, green apple, mineral finish</i>	32 25.6 12	2015 CASTELLETTO SANGIOVESE <i>dried strawberry, cherry, leather</i>	42 33.6 15
2021 VIOGNIER <i>apricot, crushed gravel, turned earth</i>	32 25.6 12	2016 QUARTET <i>raspberry, pomegranate, clove</i>	45 36 15
2021 CHARDONNAY <i>green apple, honey, toasted marshmallow</i>	34 27.2 12	NV BISTRO RED <i>chocolate covered cherry, vanilla</i>	36 28.8 15
2018 VELLUTO <i>tart green apple, poached pear, lemon custard</i>	35 28 12	2015 MERITAGE <i>black cherry, red currant, sweet savory peppers</i>	70 56 15
NV DUET <i>apricot, banana, honeydew melon</i>	28 22.4 12	<i>sparkling</i>	bottle wine club glass
NV RIESLING <i>starfruit, guava, white peach, honeycrisp apple</i>	25 20 12	NV ROMANTICA <i>mango, candied peach, tropical fruits</i>	34 27.2 12
<i>rosé</i>	bottle wine club glass	NV BRUT <i>crisp apple, bread-dough, asian pear</i>	30 24 12
2017 SOLSTICE ROSÉ <i>melon, rose petal, grapefruit</i>	18 14.4 12	<i>dessert</i>	bottle wine club glass
2018 CASTELLETTO SANGIOVESE <i>strawberry, orange, marmalade, juicy pear</i>	35 28 12	LIMITED RESERVE PORT <i>medjool date, dried plum, cocoa bean</i>	75 60 20

