

LUNCH

at 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 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

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

TIRAMISU 15

seasonal fruit, meringue, ube, garden flowers

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

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

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



SPECIALTY COCKTAILS

GARIBALDI 15

vodka campari, orange juice, lemon, simple syrup

BLOODY MARY 15

vodka, bloody mix, lime, celery foam, cracked pepper

MICHELADA 13

beer, bloody mix, lime, tabasco hot sauce

MPW MIMOSA 15

mount palomar winery sparkling wine, local fresh squeezed orange juice

GIN FIZZ 14

gin, lemon, simple syrup, egg white soda water

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 sugar, 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, MPW sherry, sweet vermouth, aromatic bitters

