



## SOUPS

### FRENCH ONION SOUP

sautéed onions, sherry wine, veal and chicken broth served with gruyère cheese, croutons 10.50

**SEASONAL DAILY SOUP** 8.75

## SHAREABLES

### CHARCUTERIE AND ARTISAN CHEESE BOARD

house-made pickled vegetables, olives, condiments, rustic bread 19.00

### BEER BATTERED ALASKAN COD TOSTADAS

crisp salad, pickled onions, chipotle aioli, fresh salsa 17.00

### RED SNAPPER BAJA TACOS

spicy avocado slaw, queso fresco, salsa fresca 16.50

### WHITE FISH AND SHRIMP CEVICHE

temecula olive oil, jalapeño and tomato, tortilla chips 18.00

## SALADS

### HEART OF ROMAINE CAESAR

baby kale, parmesan cheese, toasted focaccia 17.50  
add grilled chicken 21.50 add grilled salmon 24.50

### "MIX" COBB SHAKER

romaine lettuce, roasted turkey, hard-boiled egg, tomatoes, bleu cheese crumbles, bacon, black olives, avocado, white balsamic dressing 23.00

### FENNEL AND HEIRLOOM TOMATO

burrata cheese, fennel pollen, arugula, balsamic vinaigrette 16.75

## PIZZA

### MARGHERITA

plum tomato sauce and sliced heirloom tomatoes, fresh mozzarella cheese and basil 18.00

### PEPPERONI

roasted tomato sauce, fontina cheese, fresh mozzarella cheese, sliced pepperoni 18.00

### FLATBREAD

pesto sauce, heirloom tomatoes, shaved ham, raclette cheese, fresh herbs 17.00



## SANDWICHES

served with kettle chips  
substitute for fries or fresh fruit +2.00

### BEEF SHORT RIB GRILLED CHEESE SANDWICH

smoked mozzarella, onion jam, red chili adobo, sourdough bread 20.50

  **CHERMOULA ROASTED MEDITERRANEAN VEGETABLES**  
tomato hummus on cauliflower crust, petite garden salad 17.00

 **CHIPOTLE ROASTED CHICKEN WRAP**  
boston lettuce, avocado, tomato, cilantro cucumber spread, wrapped in a wheat tortilla, fresh salsa 17.50

### CLASSIC BLACK ANGUS BURGER

grilled 8 oz burger, lettuce, tomato, red onions, pickle, brioche bun 18.50

### SLOW ROASTED TURKEY BREAST

lettuce, tomato, bacon, cranberry mustard, rustic cranberry walnut bread 18.50

 **FRIED CHICKEN BREAST SANDWICH**  
sub roll, sriracha sauce, cole slaw 17.00

### GRILLED SEA BASS

saffron aioli, open face on rustic multi-grain bread, petite seasonal mix 22.00

  **THE IMPOSSIBLE BURGER**  
grilled mushrooms, pickled onions, lettuce, tomato, serrano aioli 19.00

 represents health conscious menu selections developed by our Executive Chef

 gluten friendly  spicy

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. 20% gratuity will be added for parties of 6 or more guests we will gladly serve bread and water upon request

**WARNING:** Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm. For more information go to [www.P65Warnings.ca.gov/restaurant](http://www.P65Warnings.ca.gov/restaurant).