



Shorty's Bistro

at Mount Palomar Winery

(951) 676-5047
33820 Rancho California Road
Temecula, CA 92591

MountPalomar.com

Beginnings

Hummus & Pita

*Traditional Hummus plate with olive oil
and warm pita bread*

8

Brie & Berries Platter with Artesian Bread

*A brie triangle surrounded by slices of artesian bread
and side of seasonal fruits*

11

Brie & Apple Bruschetta

*Creamy Brie and apple with a drizzle of honey;
toasted to perfection*

12

Artichoke Dip

Creamy artichoke Dip served with sliced baguette

8

Meat & Cheese Tastings

*Assorted meats and cheeses from Chef's daily
fresh selections and mixed olives served
with sliced baguette and crackers (Perfect for 2)*

14

Pancetta Wrapped Prawns

*Three succulent prawns wrapped in pancetta, grilled
to perfection and served over mixed greens, drizzled
with sweet balsamic glaze*

12

Vegetable Medley

*Blanched assorted seasonal vegetables served with our
house dipping sauce and bread sticks*

6.50

Daily Soup Selection

Two soup specials daily - served with warm pita bread - Ask your server for today's soup selections

Cup 6.00 - Bowl 9.00

Salads

Greek Salad

*Spring greens tossed with red onion, kalamata olives,
feta cheese, green bell peppers, tomatoes
and toasted pita chips*

10

Tuscan Chicken Salad

*Marinated grilled chicken breast, sun dried
tomatoes, walnuts, artichoke hearts, cucumbers,
over baby greens with parmesan crostini*

13

Caprese

Fresh Mozzarella, Tomato, Basil, and EVOO

11

Baby Romaine

*Romaine hearts, tossed with our creamy
Caesar dressing, topped with crispy pancetta
and parmesan cheese*

12

Misto Di Campo

*Mixed greens, onions, tomatoes, Olives
served with herbed vinaigrette*

6

Add Grilled Chicken Breast 3.50, Grilled Salmon 5.00, or Grilled Shrimp 4.00 to any salad



Stone Baked Pizza

12" pizza is served on our herbed thin crust

16.00

Quattro Formaggio

Mozzarella, cheddar, monterey jack, feta and parmesan cheese with fresh rosemary and extra virgin olive oil

Margarita

House pizza sauce topped with fresh mozzarella, tomatoes and basil and finished with Extra Virgin Olive Oil

Tuscan

Sundried tomatoes, artichoke hearts, and chicken breast with mozzarella, parmesan cheese and extra virgin olive oil

Cured Italian

Pepperoni, salami, capicola atop shredded mozzarella and our rustic tomato sauce

Pesto Chicken

Fresh tomatoes, grilled chicken breast, parmesan and mozzarella cheese over a thin layer of pesto sauce

Greek

Onion, tomato, olive, bell pepper, gyro meat, feta and mozzarella cheese, with a garlic vinaigrette

Fig Flatbread

Rustic fig jam and goat cheese finished with prosciutto

Sandwiches

All sandwiches include one side; choose from potato salad, pasta salad, cucumber salad, or fresh green salad

Gyro on Pita

Lamb and beef gyro meat with lettuce, tomato, onion and tzatziki sauce on warm pita bread

11

Vegetarian Pita

Sautéed seasonal vegetables in Pita bread with your choice of dressing

10

Turkey & Avocado on Herbed Flatbread

Oven roasted turkey, sliced thin and served on our herbed flatbread with avocado, lettuce, tomato and our own pesto mayo.

13

Grilled Chicken Caesar on Pita

Grilled chicken breast with romaine lettuce, tomato, parmesan cheese and creamy Caesar dressing on warm pita bread

11

French Dip

Seasoned Roast Beef and provolone on hoagie roll served with our port au jus

14

Italian Baguette

Capicola, prosciutto, salami, pepperoni topped with provolone cheese, lettuce, tomato, onion and old world vinaigrette

13

Blackened Chicken

Served on a whole grain bun topped with crisp bacon, pepper jack cheese, lettuce, tomato and chipotle ranch dressing

13

Turkey Brie

Warm oven roasted turkey, creamy brie, and apple drizzled with honey, served on our herbed flatbread

14

Pesto Chicken

Grilled chicken topped with fresh mozzarella and served on our herbed flatbread with pesto sauce

13

Mount Palomar Wines

(All prices subject to change)

Whites

2008 Viognier <i>Citrus, lemon and floral aromas with a hint of oak</i>	7.50 per glass	20 per bottle
20010 Castelletto Cortese <i>Citrus, apricot, green apple and light floral aromas with hints of minerals and oak</i>	7.50 per glass	24 per bottle
2009 Dry Riesling <i>Tropical fruit and citrus aromas with hints of minerals and oak</i>	7.50 per glass	19 per bottle
Shorty's Bistro White <i>Table wine with aromas of lemon peel, butterscotch and floral/perfume</i>	7.50 per glass	17 per bottle
2009 Sangiovese Rosé <i>Delicate aromas of strawberries, pink grapefruit and pineapple</i>	7.50 per glass	19 per bottle

Reds

2008 Zinfandel <i>Blackberry, black pepper and briarwood aromas with a long finish and light tannins</i>	7.50 per glass	24 per bottle
2007 Castelletto Trovato <i>Raspberry jam, black cherries and cinnamon</i>	7.50 per glass	28 per bottle
Shorty's Bistro Red <i>Everyday red table blend of mostly Sangiovese and Cabernet Sauvignon</i>	7.50 per glass	18 per bottle
2007 Merlot <i>Aromas of black plums, black cherries and chocolate with a touch of oak</i>	7.50 per glass	25 per bottle
2007 Cabernet Sauvignon <i>Big black cherry aromas with subtle vanilla and green bell pepper undertones</i>	7.50 per glass	26 per bottle
2007 Meritage <i>Complex nose with black cherry, leather, black pepper and black olive aromas</i>	7.50 per glass	24 per bottle
2007 Syrah <i>Aromas of black fruit and spice</i>	7.50 per glass	25 per bottle
2005 Best of Vintage - Charbono <i>Very dark with black plum, black pepper and earthy aromas</i>	10.00 per glass	35 per bottle
2006 Best of Vintage – Petite Sirah <i>Deep color with aromas of black plums, black pepper, and blackberries</i>	10.00 per glass	46 per bottle

Sweet and Dessert Wines

Brut Sparkling Wine	5.00 per flute	16 per bottle
Riesling 2009 <i>Citrus, floral and tropical aromas with a smooth, long finish</i>	7.50 per glass	18 per bottle
Zilah – Late Harvest 2008 <i>Black fruit, caramel and cooked plum aromas with a rich, long finish</i>	7.50 per glass	14 per bottle
Limited Reserve Port <i>Blend of vintages aged up to 5 years in the barrel</i>	7.50 per glass	38 per bottle
Solera Cream Sherry <i>Roasted hazelnut, almond and caramel aromas with a smooth, long finish</i>	7.50 per glass	29 per bottle

Dinner Selections

(Available Friday – Sunday after 5 pm)

Side Choices

Garlic mashed potatoes, mixed vegetables, rice pilaf, risotto, Misto di campo (green salad)

Fillet Mignon

*Pan seared 8 oz Angus Beef fillet served
with your choice of two sides*

34

Salmon

*Pan Seared Salmon with white wine butter sauce,
served with your choice of two sides*

18

Chicken Cordon Bleu

*Lightly breaded bone-in chicken breast filled with Swiss cheese
and honey ham served with your choice of two sides*

16

Shish Kebab

*Mediterranean style beef & chicken
Shish Kebab, served over rice pilaf*

18

Braised Short Ribs

*Tender and succulent Mount Palomar Port
braised short ribs drizzled with Port demi glace
and served with your choice of two sides*

16

Catch of the Day

*Ask your server
market price*

Eggplant parmesan

*Breaded eggplant with parmesan cheese topped
with house made marinara and served with seasonal
vegetables and a side green salad*

16

Spinach & Ricotta lasagna

*Generously sized portion of our house made Lasagna served
with house marinara and a side green salad.*

16

Mushroom Ravioli

*Ravioli's served with your choice of house marinara, pesto cream
or Alfredo sauce and a side green salad*

16

Lunch Plates

Salmon Florentine

*Pan seared salmon topped with sautéed spinach and hollandaise,
served with herbed roasted potatoes*

14

Steak & Papas

*Tender steak and herbed roasted potatoes
served with our Port demi glace*

16

Spinach & Ricotta Lasagna

*Layers of fresh spinach, Italian cheese blend and house made marinara baked to
perfection and served with a side of mixed greens and your choice of dressing*

12

Sweet Endings

Ask your Server for Today's Selections

Beverages

Coffee	2.25	Soft Drinks	1.75
Iced Tea	2.25	Domestic Bottled Beers	4.75
Bottled Water	1.75	Imported Bottled Beers	5.75

No Corkage Fee on wines purchased in the tasting room - 18% Gratuity will be added to parties of 8 or more

** Wine Club Members receive 10% off their Shorty's Bistro Food Purchase*

Mount Palomar Winery has been growing and producing award winning wines since 1969. Mount Palomar helped pioneer this wine country and has become a long-time favorite of the Temecula wineries for many locals and visitors alike. The winery, vineyards, and citrus groves of Mount Palomar Winery are situated on more than 315 acres in the heart of wine country. Today, the goal of Mount Palomar Winery remains the same as it did in 1969, "enhance the lives of friends and guests with an exceptional wine country experience." Salute!

**Have your
Wedding,
Corporate Event,
or Holiday Party
in one of our many
event locations!**

Our Annual Events include
Grape Stomp,
Oktoberfest,
Valentine's Day,
Blending Competition,
Mother's Day,
Father's Day...etc...
Check our website
for details!

Featuring the
*RedDoor
Lounge*
Music, Wine, & more...
Hosted in our Barrel Room!
For the Lounge schedule &
further details go to
mountpalomar.com/events