

Public House

41971 Main St, Temecula, CA 92590-2761 · +19514911772 · Updated: Jan 14, 2026

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STARTERS 7

Tomato Addiction \$16.00

Roasted grape tomatoes and garlic in EVOO, with a balsamic reduction, a slice of creamy triple brie, and house-made sourdough

Hummus with House-Made Flatbread \$14.00

House-made hummus, served with our herbed pita and sliced cucumber. Finished with herb oil and toasted pepitas

Meatballs \$17.00

Juicy, house-made meatballs topped with a spicy arrabiata sauce and fresh grated romano. Paired with our sourdough

Avocado Toast \$14.00

Grilled sourdough topped with avocado, sliced cucumber, balsamic, candied tomatoes, toasted pepitas, and arugula tossed in lemon vinaigrette

Brussels Sprouts \$14.00

Crisp brussels sprouts dressed with apple cider vinaigrette, topped with wine-soaked cranberries, bleu cheese, and balsamic reduction

Goat Toast Flatbread \$15.00

Herbed goat cheese, fresh flat bread, roasted in candied beets, arugula tossed in lemon vinaigrette, and topped with a balsamic reduction

Ahi Tartare \$20.00

Sushi grade yellowfin tuna, sesame aioli, seaweed dust, cilantro, lime, hoisin chili sauce, lavash cracker

FRIES 3

House Fries \$11.00

Fries tossed with house herb mix

Togarashi \$12.00

Togarashi spiced fries, topped with house eel sauce, toasted sesame, and pickled ginger

Citrus Romano Fries \$13.00

Herbed fries smothered with fresh grated pecorino romano, served with grilled citrus

SALADS & FLATBREADS 4

Jalapeño Caesar \$14.00

Romaine and arugula tossed with scratch garlic jalapeño, topped with pecorino pepitas, crouton crumbles, balsamic, and cracked pepper. + Add grilled chicken

Cran and Bleu	\$14.00
Fresh greens dressed with apple vinaigrette, topped with crumbled bleu cheese, candied nuts, and wine-soaked cranberries	
Ahi Tuna Salad	\$20.00
Seared seaweed-crusting yellowfin tuna, ginger vinaigrette, mixed greens, peanut sauce drizzle, sliced cucumber	
Pomodoro Flatbread	\$15.00
Blistered cherry tomatoes, mozzarella, fresh cut basil, arugula, topped with balsamic	

HANDHELDS 6

PBLT	\$18.00
Grilled pork belly, grilled buffalo tomato, avocado, toasted sourdough, butter lettuce, shallot aioli. Choice of house fries or side salad	
House Burger	\$22.00
Brisket short rib blend patty, thick cut smoked bacon, melted cheddar, tomato, house-made pickles, caramelized onions, shallot aioli, crisp romaine, on a toasted bun. Choice of house fries or side salad. Ask for vegan/vegetarian option	
Sweet Heat Burger	\$20.00
Brisket short rib blend, melted herb goat cheese, shallot aioli, baby arugula, smothered in a sweet 'n spicy jalapeño jelly, on a toasted bun. Choice of house fries or side salad. Ask for vegan/vegetarian option	
Chipotle Ranch Chicken Sandwich	\$24.00
Grilled chicken breast, cheddar, chipotle ranch, romaine, tomato, pickles, on a toasted bun. Choice of house fries or side salad	
The Reuben	\$22.00
Slow-roasted corned beef on East Coast rye. Dressed with 2K sauce and Gruyère. Choice of house fries or side salad	
Spiced Chicken Tacos	\$16.00
Two stuffed, grilled chicken tacos, topped with avocado cream, cilantro, pickled red onions, and cotija cheese	

ENTRÉES 5

Steak & Frites	\$34.00
10 oz. flat iron, coffee rub, house-made thick-cut french fries, fresh chili chimichurri	
Peppercorn New York Steak	\$48.00
14 oz. certified Angus New York steak over chef veggie, garlic mashed potatoes, and a pink peppercorn sauce	
Cory Lime Chicken	\$20.00
Herb grilled chicken over golden brussels sprouts, finished with citrus coriander sauce, pickled red onions, and cilantro	
Mac and Cheese	\$16.00
Gemelli noodles steeped in bechamel and ample cheddar cheese. Finished with Gruyère cheese and herb panko	
Pesto Linguine	\$19.00
Tender linguine tossed in our house-made pesto, topped with fresh grated parmesan and grilled citrus with roasted pepitas seeds. + Add grilled chicken or steak	

DESSERT 1

S'mores Dessert

\$12.00

Flourless chocolate cake, graham crumble, toasted marshmallow. (Gluten Free upon request)

KIDS MENU 3

Kids Mac & Cheese

\$10.00

Kids Burger & Fries

\$12.00

Kids Grilled Chicken & Fries

\$12.00

SALADS 3

Jalapeño Caesar

\$14.00

Romaine and arugula tossed with scratch garlic jalapeño, topped with pecorino pepitas, crouton crumbles, balsamic, and cracked pepper. + Add grilled chicken

Goat Cheese Salad

\$12.00

Fresh greens, herbed goat cheese, champagne-marinated blood orange segments, candied walnuts

Ahi Tuna Salad

\$20.00

Seared seaweed-crusting yellowfin tuna, ginger vinaigrette, mixed greens, peanut sauce drizzle, sliced cucumber

BEVERAGES 7

Bloody and a Buddy

\$15.00

House Bloody Mary with a Pizza Port Sidecar

Watermelon Suga

\$14.00

Gin, watermelon juice, lemon juice, muddled together with fresh mint

Piña Town

\$14.00

Tequila, pineapple juice, lime juice, Ancho Reyes Liqueur, with a Tajin rim

Spritz Me up

\$14.00

Vodka, muddled cucumber, strawberry purée, lemon juice, topped off with champagne

Rum In the Sun

\$14.00

White rum, mango purée, orange juice, lime juice, with a splash of grenadine

The Perfect Margarita

\$12.00

Sandoval Blanco Tequila, organic agave, fresh lime juice, with a salt rim. Add some flavor: Citrus vanilla, Watermelon, Pineapple, Mango

Summer Shots!

\$10.00

Mexican Candy, Breakfast Shot, Strawberry Lemon Drop

FRESH COFFEE 4

Hot or Iced Coffee

\$4.00

Espresso Shot **\$3.50**

Latte **\$7.00**

with caramel almond or oat milk

Iced Latte **\$7.00**

with caramel almond or oat milk

FEATURED DRINK ²

Bottomless Mimosa **AVAILABLE OPTIONS**

Flute: \$20.00

Souvenir Cup: \$30.00

Sangria **AVAILABLE OPTIONS**

Glass: \$12.00

Pitcher: \$40.00

FOOD ⁴

Tomato Addiction **\$8.00**

Roasted grape tomatoes and garlic in EVOO, with a balsamic reduction, a slice of creamy triple brie, and house-made sourdough

Hummus with House-Made Flatbread **\$7.00**

House-made hummus, served with our herbed pita and sliced cucumber. Finished with herb oil and toasted pepitas

Brussels Sprouts **\$7.00**

Crisp brussels sprouts dressed with apple cider vinaigrette, topped with wine-soaked cranberries, bleu cheese, and balsamic reduction

Goat Toast Flatbread **\$7.50**

Herbed goat cheese, fresh flat bread, roasted in candied beets, arugula tossed in lemon vinaigrette, and topped with a balsamic reduction

DRINKS ³

The Perfect Margarita **\$8.00**

Blanco tequila, organic agave, fresh lime juice, with a salt rim. Add some flavor: Mango, Pineapple, Watermelon

Classic Margarita **\$7.00**

Blanco tequila, lime juice, triple sec, organic agave

All Well Drinks **\$8.00**

WINE BY THE GLASS ¹

Red or White **\$8.00**

BEER ⁴

Pizza Port California Honey Blonde Ale

Stone Buenaveza Salt & Lime Lager

Pizza Port Chronic Amber Ale

IPAS

Ask your server about our selection

BARTENDER'S PICK 1

Dragon Bubbles

\$10.00

Dragon berry vodka, lemon juice, passionfruit purée, organic agave, topped with champagne

CRAFT COCKTAILS 9

Public In Paradise

\$13.00

Pineapple vodka, strawberry purée, orange juice, pineapple juice, lime juice

Watermelon Suga

\$14.00

Gin, watermelon juice, lemon juice, topped with fresh mint, with a suga rim

Public Property

\$13.00

Pineapple vodka, Triple Sec, topped with fresh strawberry lemonade

Public Defender

\$13.00

Gin, organic agave, lemon juice, St. Elder liqueur, cucumber

Public Speaker

\$13.00

Ghost pepper tequila, pineapple juice, organic agave, lime juice, with a chamoy sauce and Tajin rim

Citrus Vanilla Margarita

\$13.00

Tequila, citrus vanilla-infused agave, lime juice, Triple Sec

Public Preacher

\$13.00

Bourbon, organic agave, lemon, peach schnapps, fresh mint, over an ice block

Public Policy

\$13.00

Buffalo Trace Bourbon, sugar cube, orange cube, a Luxardo cherry, orange bitters, smoked on a pine plank

Sangria

AVAILABLE OPTIONS

Glass: \$12.00

Pitcher: \$40.00
