



AMARITH FARMHOUSE

RESTAURANT + PIE SHOPPE

A MODERN, COZY NEIGHBORHOOD
RESTAURANT WHERE GOOD FOOD AND
FRIENDLY SERVICE ARE AT THE HEART OF
EVERYTHING WE DO

The family farm behind Amarith Farmhouse is located in Temecula, CA. In the warm sun and mild climate, we produce organic grapefruit, oranges, lemons, limes, tropical fruits, pastured-raised eggs, and a delightful variety of vegetables. In addition to produce from our own land, our restaurant serves fruits and vegetables that we proudly purchase directly from other farmers in the local community.

Our family values good old-fashioned hospitality and that means the food is prepared from scratch, with quality ingredients. No artificial flavors, colors, or preservatives.

BAKERY | FARMERS MARKET | FAMILY MEALS |
CATERING | PREPARED MEALS



MORNINGS ARE
BETTER WITH
AMARITH
FARMHOUSE

BREAKFAST

organic eggs | fresh flavors | healthy and delicious

PANCAKES, FRENCH TOAST, AND WAFFLES SERVED WITH

SIDE 1: two organic eggs or fruit

SIDE 2: two bacon slices, two pork sausage, one house turkey patty, sauteed kielbasa, or avocado

Want to skip the sides? A la carte option available.

PANCAKES

made fresh daily with real buttermilk

CLASSIC BUTTERMILK 14.5

fluffy buttermilk pancakes, served with whipped butter

LEMON RICOTTA 18.7

buttermilk pancakes w/fresh ricotta, farm-fresh lemon juice and zest, served with blueberry compote, homemade lemon curd, and whipped cream

COCOA STACK 15.5

buttermilk cocoa pancakes with chocolate chip served with fresh strawberries, chocolate sauce, sliced almonds, and whipped cream

BLUEBERRY HARVEST 16.7

buttermilk pancakes with fresh blueberries, served with blueberry compote and whipped butter

APPLE ORCHARD 18.3

buttermilk pancakes, served with homemade apple compote, cinnamon crumbles, walnuts, caramel sauce, whipped butter

ROSEMARY MAPLE BACON 19.7

savory buttermilk pancakes w/ caramelized bacon and rosemary, served with whipped butter and green onions

BANANA PECAN 19.7

buttermilk pancakes with banana puree, served with fresh banana slices, pecans, caramel sauce, whipped butter

FRENCH TOAST

CLASSIC VANILLA 16.2

brioche french toast topped with powdered sugar

BERRY BASKET 19

brioche french toast topped with strawberry, blueberry, & mandarin orange compote

ORANGE BLOSSOM HONEY 19.5

brioche french toast with pistachio cardamom sauce and drizzled with locally-sourced orange blossom honey

BANANA HAZELNUT 19

brioche french toast layered with homemade hazelnut sauce, topped with bananas, fresh whipped cream

WAFFLES

CLASSIC STRAWBERRY 15.7

waffles served with berry compote, strawberries, and whipped cream

CHICKEN AND WAFFLES 18.2

hand-battered chicken served with waffles, sriracha aioli, and whipped butter

COCO PANDAN 17.5

southeast asian waffle made with vanilla egg batter, organic pandan, coconut, and pistachio, served with almonds and whipped cream

BREAKFAST PLATES

GO FIT BOWL 13.7

grilled zucchini, kale, corn, black beans, avocado, scrambled eggs, cotija cheese, mozzarella, pico de gallo, salsa verde, enchilada sauce, and rice

CHILAQUILES 13.7

homemade tortilla chips sauteed with enchilada sauce, topped with melted pepper jack cheese, pico de gallo, two crispy fried eggs, avocado, salsa verde, cotija, pickled red onions

COUNTRY FRIED STEAK 17.5

crispy steak served with white gravy, two organic eggs, sauteed kale, and zucchini

ASADA STEAK & EGGS 18.2

asada steak cooked medium rare and two crispy over medium eggs on top of sauteed house potatoes, grilled bell peppers and onions, and melted jack cheese, salsa verde drizzle, pickled radish

SALMON BENEDICT 18.9

grilled salmon, jammy poached egg, hollandaise, arugula, pickled red onion, english muffin

BIRRIA BENEDICT 18.9

braised brisket, jammy poached egg, hollandaise, arugula, english muffin



OMELETTES

3 organic egg omelette served with country potatoes and choice of toast:
sourdough, squaw, multigrain, or english muffin

THE LUMBERJACK 13.9

bacon, sausage, ham, organic eggs, cheddar

FARMER'S GARDEN 13.5 (V)

organic eggs, zucchini, mushroom, garlic, tomato, spinach, Swiss

THE OC 13.7

bacon, organic eggs, avocado, Tillamook cheddar & monterey jack blend, pico de gallo, micro cilantro, cheddar

THE RANCHERO 12.5

chorizo, organic eggs, pico de gallo, micro cilantro, cheddar

COWBOY 13.9

kielbasa, peppers, onions, organic eggs, cheese blend

BURRITOS

THE OC 10.2

organic eggs, bacon avocado, cheddar & monterey jack blend, pico de gallo, country potatoes

THE LUMBERJACK 10.4

organic eggs, bacon, sausage, ham, cheddar & pepper jack cheese, country potatoes

THE RANCHERO 9.7

chorizo, organic eggs, pico de gallo, cilantro, cheddar & pepper jack cheese, country potatoes

FARMER'S GARDEN 10.2 (V)

organic eggs, mushroom, garlic, tomato, spinach, Swiss, country potatoes

COWBOY 10.5

organic eggs, kielbasa, peppers, red onions, cheddar & pepper jack cheese, country potatoes

REFRESHING BOWLS

ACAI BOWL 10.7 (V)

acai, banana, strawberry, blueberry, almond milk, organic granola, honey, chia seed, shredded coconut

YOGURT & BERRIES PARFAIT 6.7 (V)

low-fat vanilla yogurt, strawberry, kiwi, blueberry, organic granola

AVOCADO TOAST

we proudly source our avocados from local family-owned farms

HANA'S AVOCADO TOAST 10.5 (V)

grilled sourdough, avocado, poached egg, cucumber, pickled red onion, furikake, soy and spicy drizzle

ALASKAN AVOCADO TOAST 12.5

grilled sourdough, herb ricotta, avocado, tomato, grilled salmon, pickled red onions, chipotle aioli

LINDA'S AVOCADO TOAST 10.5 (V)

grilled sourdough, guacamole, pico de gallo, over-medium egg, cotija, micro cilantro

AVOCADO TOAST 10.5 (V)

arugula, over easy egg, tomato, avocado, olive oil

MADE WITH
ARTISAN BREADS
FOR YOUR HEALTH

SANDWICHES

BACON + EGG CROISSANT 9.7

bacon, organic scrambled eggs, American, croissant

TURKEY BRIOCHE 9.5

house turkey sausage, organic over medium egg, tomato, chipotle aioli, cheddar, brioche bun

BACON EGG BRIOCHE 9.7

bacon, organic over medium egg, tomato, chipotle ketchup, cheddar, brioche bun

MORNING ENGLISH 8.9

pork sausage, scrambled eggs, cheddar, english muffin

PARISIAN 9.7

bacon, organic over medium egg, tomato, organic arugula, Parmesan, basil aioli, croissant

TRY OUR ORGANIC COFFEE AND
FARM FRESH ORANGE JUICE





LUNCH & DINNER

neighborhood restaurant | scratch made | exceptional ingredients

STARTERS

share between 2-3 people

CHICKEN NACHOS 16

crispy tortilla chips topped with melted scratch-made cheese sauce, grilled chicken, shredded cheese, beans, pico de gallo, guacamole, onion, cilantro, sour cream, pickled jalapenos

BRUSSELS SPROUTS 13 (V)

crispy brussels sprouts drizzled with soy reduction and garnished with sriracha aioli, jalapenos, sesame seeds, and lime

AVOCADO EGG ROLLS 14 (V)

avocado, diced red onion, cilantro, and lime

SZECHUAN CHICKEN WINGS 16

crispy chicken wings tossed in house made Szechuan sauce, a perfect combination of sweet, savory, and spicy

BIRRIA MINI-CHIMIS 13

shredded birria and cheese rolled in crispy flour tortilla, served with pico de gallo, lettuce, guacamole, and sour cream, 4 pieces

ROASTED TOMATO CROSTINI 16 (V)

roasted cherry tomato, freshly shaved parmesan, garlic, fresh herbs, olive oil, served with crostini

SALADS

small 8.5 | large 14.5

COBB & BLUE

grilled chicken, egg, bacon, avocado, tomato, carrot, corn, blue cheese, mixed greens, buttermilk ranch

KHMER NOODLE

noodles, chicken, mixed greens, cucumber, carrot, red bell pepper, red onion, thai basil, cilantro, peanut, khmer dressing

CHICKEN CAESAR

grilled chicken, parmesan, romaine, carrot, garlic butter croutons, caesar dressing

ASIAN CHICKEN

spring mix & napa cabbage blend, chicken, carrot, mandarin orange, sesame, wonton strips, cilantro, sesame dressing

SPECIALTY SALADS

large 14.5

SANTA FE TOSTADA

grilled chicken, crispy tortilla bowl, cotija cheese, corn, black beans, pico de gallo, sour cream, lettuce, southwestern ranch

WEDGE

bacon, blue cheese, boiled egg, tomato, red onion, bleu cheese ranch

ORGANIC BEET

beets, honey-goat cheese, mixed greens, arugula, herbed ricotta, mandarin oranges, citrus vinaigrette, walnuts, crostini

GRILLED PEACH BURRATA

burrata cheese, grilled peach, arugula, honey, olive oil, strawberry, citrus vinaigrette, served with grilled crostini

SOUPS

 6.5 cup / 16 quart

CHICKEN NOODLE

SERVED MON, WED, FRI, SAT

a soothing favorite; made with French mirepoix (onions, celery, carrots), free range chicken, rotelle pasta and herbs

BEEF CHILI

 7.5 cup / 18 qt

SERVED DAILY

kidney and pinto beans, tomato, bell pepper, onion, and beef simmered together and topped with shredded cheese, sour cream, green onion

ZUPPA TOSCANA

SERVED WED

creamy broth with herbed Italian sausage, bacon, potato, kale, onion, celery, and Italian spices

POZOLE

SERVED TUES & THURS

pork and hominy stewed in guajillo chili, served with cabbage, radish, onion, lime

CLAM CHOWDER

SERVED FRI & SAT

a savory and creamy soup; clams simmered with potatoes, vegetables, and herbs

TOMATO BISQUE

SERVED MON, TUES, THURS

ripe tomatoes blended with onion, celery, carrots, herbs, and cream.

recommendation: order with Grilled Cheese for the ultimate comfort combo





QUALITY MEATS | FRESH PRODUCE | HANDCRAFTED SAUCES

add fries \$4 onion rings \$4.5 or a side salad \$3.7

BURGERS 1/2 POUND WAGYU BLEND BEEF

AMARITH* 14.3

beef, grilled onion, American, tomato, lettuce, thousand island, dill pickles, brioche

BURGONZOLA* 14.7

beef, blue cheese, cheddar, arugula, tomato, blue cheese aioli, brioche

SMOKEHOUSE BBQ* 14.7

beef, onion rings, bacon, cheddar, tomato, lettuce, red onion, chipotle aioli, bbq sauce, brioche

CRISPY CHICKEN 14.5

fried chicken, lettuce, tomato, sweet pickles, honey bbq dijon, brioche bun

EARTH 13.9 (V)

veggie patty, tomato, spinach, red onion, pickled jalapeño, pepper jack, chipotle ketchup, chipotle aioli, whole wheat bun

PORTOBELLO 13.7 (V)

portobello, grilled bell pepper, spinach, swiss, balsamic, basil aioli, whole wheat bun

TURKEY 13.9

ground turkey, Swiss, red onion, tomato, arugula, basil aioli, balsamic vinaigrette, whole wheat bun

HAWAIIAN BURGER 13.9

beef, grilled pineapple, red onion, Swiss, lettuce, tomato, mayo, pineapple teriyaki sauce, cilantro, brioche

BAGUETTES

CHICKEN NUM PANG 13.5

grilled house chicken, pickled veggies, jalapeño, cilantro, mayo-butter

AL PASTOR NUM PANG 13.5

al pastor, pickled veggies, jalapeño, cilantro, mayo-butter

CLASSIC NUM PANG 14.5

ham, head cheese, mortadella, pickled veggies, jalapeño, cilantro, mayo-butter

TOASTY ITALIAN 13.7

ham, salami, pepperoni, tomato, lettuce, red onion, black olive, pepperoncini, provolone, Italian dressing

UNFORGETTABLE CHEESESTEAK 16.2

roast beef, grilled onions, bell pepper, American cheese, provolone

PANINI

TURKEY BRIE 12.7

turkey, tomato, spinach, Brie, red onion, mayo, dijon pressed in multigrain bread

HAM HAVARTI 12.3

ham, tomato, spinach, Havarti, red onion, mayo, dijon pressed in multigrain bread

CHICKEN PESTO 12.7

chicken, Asiago cheese, pesto, marinara, spinach, ciabatta

ALBACORE TUNA MELT 13.2

albacore tuna salad, cheddar, parmesan butter grilled in sourdough

CALIFORNIA ROAST BEEF 15.3

roast beef, bacon, pepper jack, grilled onion, spinach, grilled bell pepper, chipotle aioli, ciabatta

CAPRESE 14.2 (V)

mozzarella, pesto, arugula, red onions, balsamic reduction, ciabatta

GRILLED CHEESE 8.5 (V)

sourdough bread, American cheese, Cheddar cheese

SHORT RIB GRILLED CHEESE 14.5

braised brisket, sourdough bread, American cheese, Cheddar cheese

SANDWICHES

ULTIMATE AMARITH 13.5

turkey, avocado, lettuce, tomato, red onion, cucumber, sprouts, provolone, mayo, dijon, multigrain bread

TURKEY BACON AVOCADO 13.7

turkey, bacon, avocado, lettuce, tomato, red onion, mayo, dijon on ciabatta

ALBACORE & MORE 13.2

albacore tuna salad, lettuce, tomato, red onion, cucumber, alfalfa sprouts, sweet pickles, dijon, squaw

GARDEN DELIGHT 12.2 (V)

spinach, cucumber, tomato, avocado, sprouts, sweet onion, carrot, Swiss, Italian dressing, squash

MARY'S CHICKEN CLUB 13.7

grilled chicken, bacon, avocado, lettuce, tomato, red onion, mayo, dijon on sourdough

BLT + AVOCADO 11.9

bacon, avocado, tomato, lettuce, mayo, mustard, sourdough

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Not all ingredients listed, please inform us of any allergies.



NEW CALIFORNIA CUISINE | AUTHENTIC AND CREATIVE
**NO PRESERVATIVES
NO MSG**

ENTREE

ASIAN

DRUNKEN NOODLES 17.3

rice noodle, chicken, shrimp, egg, bird's eye chili, bell pepper, carrot, red onion, basil, garlic soy sauce

PAD THAI 17.2

tamarind sauce, rice noodle, chicken, shrimp, egg, garlic, bean sprouts, carrot, pickled radish, onions, peanuts

CHICKEN STIR FRY 14.9

portobello, poblano, red pepper, red onion, zucchini, spinach, brown rice, soy sauce
other protein option: beef 18 | shrimp 19 | salmon 21

MEXICAN

CHICKEN ENCHILADAS 15.5

two chicken enchiladas served with guajillo sauce, melted cheese, and side of rice and beans

3 STREET TACOS 15.3

grilled tortillas topped with cheese, choice of meat, salsa verde, onions, cilantro, served with rice and beans
choose one: grilled chicken | birria | al pastor | carne asada

2 CRISPY TACOS 15.2

crispy corn tortilla filled with meat, lettuce, cheese, and taco sauce, served with rice and beans
choose one: shredded chicken | birria

VEGGIE BOWL 15.9 (V)

sautéed portobello, bell peppers, red onion, spinach, black bean, and corn, on top of Spanish rice, pinto beans, and shredded cheese, topped with chipotle aioli, crispy Brussels, pico de gallo, and avocado

NOODLE SOUP 18.5 (COMING SOON)

msg-free premium bone broth; traditional soups from Southeast Asia

pho | beef tri-tip, rice noodle, bean sprouts, onion, mints

katiew phnom penh | beef tri-tip, chrysanthemum greens, rice noodle, sautéed ground pork, mints

FIESTA WET BURRITO 16.7

rice, beans, shredded cheese, onion, cilantro, protein choice, topped with red sauce and melted cheese, sour cream, and cilantro, served with lettuce, pico de gallo, guacamole and salsa
choose one: grilled chicken | birria | al pastor | carne asada

FISH TACOS 16.2

crispy swai fish, cabbage, pico de gallo, avocado, shredded cheese, tartar sauce, crema, cayenne, 2 tacos, rice, and beans

SALMON BOWL 16.5

blackened salmon, rice, beans, cabbage, cucumber, pico de gallo, cotija cheese, jalapeno, guacamole, tartar sauce, chipotle aioli

STEAK & SHRIMP BURRITO 18.7

steak, grilled shrimp, mushroom, guacamole, cheese, and chipotle aioli

AMERICAN

FISH & CHIPS 17.9

battered cod, fries, homemade tartar sauce

CHICKEN STRIPS & FRIES 14.7

battered chicken tenders and gourmet fries

**SOCAL FAVORITES
COOKED
FROM SCRATCH**





CHEF'S FAVORITES

AVAILABLE AFTER 4PM

PIZZA

ULTIMATE CHEESE 12 (V)

shredded and whole mozzarella cheese, marinara

AMARITH WORKS 16.5

pepperoni, sausage, bell pepper, onion, mushroom, olive, mozzarella, marinara

MARGHERITA 16.5 (V)

fresh mozzarella, basil, tomato, marinara

HULA HAWAIIAN 16.5

ham, bacon, pineapple, mozzarella, red onion, marinara

BBQ CHICKEN 16.5

chicken, southern bbq sauce, cilantro, red onion, mozzarella cheese, marinara

GOAT CHEESE & VEGGIES 17.5 (V)

goat cheese, mushroom, onion, red bell pepper, zucchini, mozzarella, marinara

SPICY BIRRIA 17.5

birria, pickled jalapeno, onion, cilantro, mozzarella, marinara, guajillo sauce, crema

CHICKEN TIKKA MASALA 16.5

masala chicken, red onion, mozzarella, yogurt sauce, garlic, cilantro

THE DIFFERENCE IS
IN THE CRUST

ENTREES

ENCHILADAS DEL MAR 29.5

one crab and two shrimp enchiladas, served with salsa verde, melted cheese, and side of rice and beans

SANA'S SPAGHETTI 17.5

Italian sausage, bell peppers, and mushrooms added to a rich bolognese, served on pasta with a side of garlic bread

ASADA STEAK & CHIMICHURRI 19.5

grilled steak, house chimichurri, arugula salad, grilled ciabatta

CHICKEN ALFREDO PASTA 17.5

grilled chicken, alfredo sauce, spinach, parmesan, served on pasta with a side of garlic bread

LEMON SALMON PASTA 23.5

linguine with light citrus, dill cream sauce, pan-seared salmon, spinach





SCRATCH MADE DESSERTS

APPLE PIE A LA MODE 11

perfectly flaky farmer made pie crust filled with sweet and aromatic apple slices and topped with cinnamon crumbles, served with homemade vanilla bean ice cream, whipped cream, caramel sauce

SALTED CARAMEL AFFAGATO 8

homemade vanilla bean ice cream topped with rich, creamy award-winning Klatch espresso and salted caramel

BROWNIE SUNDAE 8

dark chocolate rich brownie topped with homemade vanilla ice cream, whipped cream, caramel sauce

HANDCRAFTED DRINKS

ORGANIC COFFEE & ESPRESSO

DRIP COFFEE

LATTE

vanilla / rose / lavender / salted caramel / creme brulee / tiramisu / honey / baklava

ESPRESSO

MOCHA

classic / hazelnut / red reishi

AMERICANO

FRAPPE

vanilla bean / dark chocolate / white mocha raspberry

CAPPUCINO

hot or iced

HONEY BEET LATTE

beet, vanilla, honey, milk

CHAI LATTE

tea, spices, cinnamon, milk

GOLDEN LATTE

turmeric, ginger, banana, coconut, spices

BLUE SPIRULINA

spirulina, blueberry, vanilla, cinnamon, milk

UBE

purple yam, coconut, vanilla, milk

MATCHA LATTE

ceremonial matcha, vanilla, milk

STRAWBERRY MATCHA

ceremonial matcha, strawberry, vanilla, milk



NON-COFFEE

hot or iced

HONEY BEET LATTE

beet, vanilla, honey, milk

CHAI LATTE

tea, spices, cinnamon, milk

GOLDEN LATTE

turmeric, ginger, banana, coconut, spices

BLUE SPIRULINA

spirulina, blueberry, vanilla, cinnamon, milk

UBE

purple yam, coconut, vanilla, milk

MATCHA LATTE

ceremonial matcha, vanilla, milk

STRAWBERRY MATCHA

ceremonial matcha, strawberry, vanilla, milk



CANE SUGAR SODA refills at the counter

Cola, Zero Cola, Pineapple Cream, Agave Vanilla Cream, Black Cherry, Root Beer, Lemon Berry Acai

FARMSTAND LEMONADE

Eureka lemons direct from our farm

ORGANIC LEMONADE

ORGANIC BERRY LEMONADE

ICED BLACK TEAS

REGULAR

SWEETENED

georgia peach or mango

LOOSE LEAF SPECIALTY TEA

16oz hot or iced

EARL GREY

ORGANIC GREEN

ENGLISH BREAKFAST

GARDEN TREAT*

TOasted BROWN RICE

BERRY PATCH*

CHINA JASMINE

KIR QUINCY BERRY*

*decaf

SMOOTHIE

add: moringa, red reishi, or superfood shot 2

BERRY FUSION PROTEIN 7.9

strawberry, blueberry, raspberry, blackberry, yogurt, orange juice, protein powder

PINA COLADA 7.9

pineapple, coconut, yogurt

STRAWBERRY BANANA 7.9

strawberry, banana, almond milk

MANGO PEACH 7.9

peach, mango, almond milk, orange juice

GREEN GOODNESS 9

spinach, kale, zucchini, carrot, peach, mango, strawberry, banana, almond milk, orange juice

AVOCADO 9.7

organic avocado blended with vanilla and cream

BLUE POWER 9.7

mango, pineapple, plain yogurt, collagen, butterfly pea flower



KIDS MENU

UP TO AGE 9



BREAKFAST

Blueberry Pancakes	\$8.90
Blueberry pancake with whipped cream, butter, syrup, 1 scrambled egg, choice of bacon or pork sausage	
Buttermilk Pancakes	\$8.90
Buttermilk pancake with whipped cream, butter, syrup, 1 scrambled egg, choice of bacon or pork sausage	
Hot Cocoa Pancakes	\$8.90
Chocolate pancake with whipped cream, butter, syrup, 1 scrambled egg, choice of bacon or pork sausage	
Chicken & Waffles	\$8.90
Half waffle, 2 pieces of crispy, hand-battered chicken, syrup, butter	
Farm Kid Omelette	\$8.90
2 eggs, cheddar, spinach, ham, tomato, country potatoes	
Breakfast Burrito	\$8.90
eggs, cheddar, spinach, ham, tomato, tortilla, ketchup	

LUNCH & DINNER

choice of 1 side

Grilled Cheese	\$8.90
American cheese, cheddar cheese, sourdough bread, butter (add ham +1.50)	
Mac & Cheese	\$8.90
made from scratch cheese sauce, pasta	
Butter Noodles	\$8.90
pasta, butter, chicken broth, Parmesan cheese	
Chicken Strips & Fries	\$8.90
chicken breast with a crispy batter, fries, and ketchup	
Kid's Pizza	\$8.90
cheese, marinara, and choice of 2 toppings (onion, bell pepper, mushroom, pepperoni, chicken, sausage)	
Chicken Nachos	\$8.90
melted cheese, grilled chicken, beans, guacamole, tomato, onion, cilantro, and sour cream	
Chicken Alfredo	\$8.90
pasta, creamy alfredo sauce, grilled chicken, Parmesan	
Drunken Noodles	\$8.90
rice noodles, chicken, eggs, carrot, red bell pepper, onion, and basil	

DRINKS

12 oz.

Milk	\$3.00
Cane Sugar Soda	\$3.00
Orange Juice	\$3.95
Lemonade	\$3.00
original, strawberry	
Hot Chocolate	\$3.95
with fresh whipped cream	

SIDES

a la carte price

Fries	\$3.00
Hand-Battered Onion Rings	\$3.00
Seasonal Fruit	\$3.00
Carrots & Corn	\$3.00

