

Residential ♦ Land ♦ Commercial ♦ Orchards ♦ Vineyards ♦ Farms ♦ Ranches

PREPARATION ♦

PROFICIENCY ♦

PROVEN RESULTS



**Established Farm-to-Table
Restaurant Opportunity**
4354 Highway 78, Julian, CA 92036

Property Highlights

Available for \$110,000

Award-Winning Destination – *Recognized for excellence in dining and hospitality!*

Prime Location – *High-visibility spot in a thriving area with consistent foot traffic.*

Turn-Key & Profitable – *Fully operational and generating strong revenue from day one.*

Versatile Dining & Event Space – *Host intimate dinners, large gatherings, and special events.*

Loyal Customer Base & Tourism – *A beloved spot for locals and a must-visit for travelers.*

Growth & Customization Potential – *Endless opportunities to expand and make it your own!*

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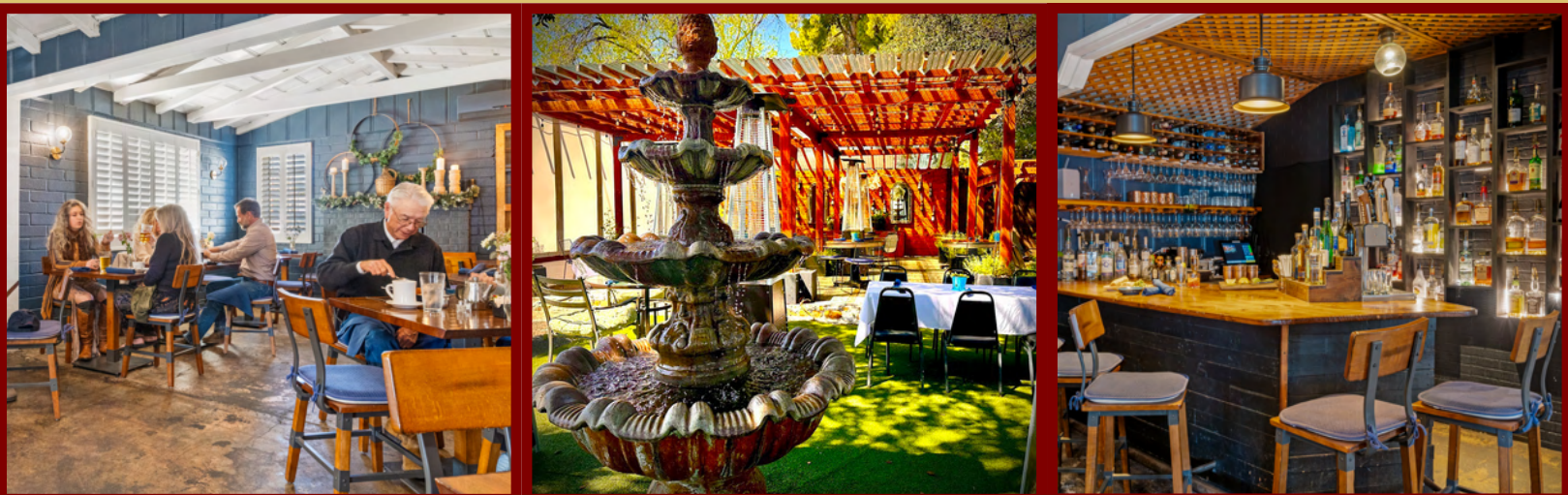


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Established Farm-to-Table Restaurant Opportunity



Seize the opportunity to own a thriving, turn-key restaurant in Julian!

A beloved destination for food lovers and travelers alike! This award-winning, farm-to-table eatery blends rustic charm with upscale dining, featuring a fully equipped commercial kitchen, full bar, and spacious indoor & outdoor seating. With a prime location in a high-traffic corridor, a loyal customer base, and , this restaurant offers immediate income potential and limitless growth potential. Whether continuing its current farm-to-table concept or introducing a new vision, this is a rare chance to own a premier dining and event space in one of Southern California's most sought-after backcountry regions.



RedHawkRealty.com



800-371-6669



Established Farm-to-Table Restaurant Opportunity

This celebrated farm-to-table spot offers an award-winning menu, a fully equipped commercial kitchen, full bar, and inviting indoor/outdoor seating. Situated in a bustling corridor with a loyal following and it's primed for immediate income and future growth. A rare chance to own a top dining and event venue in one of Southern California's most coveted backcountry regions.

Points of Interest

Nearby Towns & Distances:

- Ramona: ~16 miles : +/- 25 minutes
- Escondido: ~35 miles : +/- 45 minutes
- Temecula: ~50 miles : +/- 1 hour

Airports:

- San Diego International Airport: ~60 miles : +/- 1 hour 15 minutes
- Ramona Airport: ~16 miles : +/- 25 minutes

Local Amenities:

- Don's Market (Santa Ysabel): ~11 miles : +/- 20 minutes
- La Jolla Trading Post / Gas Station: ~11 miles : +/- 20 minutes
- Lake Henshaw Store: ~8 miles : +/- 15 minutes
- Santa Ysabel Shell Gas Station: ~11 miles : +/- 20 minutes

Fire & Forest Service Stations:

- Warner Springs Fire Station: ~22 miles : +/- 30 minutes
- Julian Fire Station: ~1 mile : +/- 5 minutes
- US Forest Service, Palomar Ranger District: ~5 miles : +/- 10 minutes
- Lake Henshaw Forest Service Station: ~8 miles : +/- 15 minutes

Recreation:

- Santa Ysabel Nature Center: ~11 miles : +/- 20 minutes
- Lake Henshaw: ~8 miles : +/- 15 minutes
- Palomar Mountain State Park: ~5 miles : +/- 10 minutes
- Warner Springs Glider Port: ~22 miles : +/- 30 minutes
- Santa Ysabel Preserve: ~11 miles : +/- 20 minutes
- Downtown Julian: ~1 mile : +/- 5 minutes

Wineries:

- Volcan Mountain Winery (Julian): ~1 mile : +/- 5 minutes
- Shadow Mountain Vineyards (Warner Springs): ~22 miles : +/- 30 minutes
- Hawk Watch Winery (Warner Springs): ~22 miles : +/- 30 minutes
- Menghini Winery (Julian): ~1 mile : +/- 5 minutes



Location





Mom's Pies

Julian Station

Julian Mining Company

Fort Cross

Julian Farm & Orchard

Julian Mountain Bakery

Apple Tree Inn

Heroes Wood-Fired Pizza

Restaurant

Wynola Antiques



Santa
Ysabel, CA

Mom's Pies

Julian Farm
& Orchard

Fort Cross
Julian Station

Heroes
Wood-Fired Pizza

Julian Mountain
Bakery

Apple Tree Inn

Restaurant

Wynola
Antiques



Julian, CA



Calico Cidery



Wynola
Antiques



Restaurant



Heroes
Wood-Fired Pizza



Apple Tree Inn



Julian Mountain
Bakery



Wynola Road

Highway 78
To Santa Ysabel <-- > To Julian

**WELCOME TO JEREMY'S! FROM OUR FAMILY
TO YOURS WE APPRECIATE YOU BEING HERE.**

APPETIZERS

SIGNATURE BRUSSELS SPROUTS \$10/14

Crispy. House made Ponzu topped with pineapple pico de gallo, Togarashi and sesame seeds. **V**

FREE RANGE DEVILED EGGS \$13

Six deviled eggs with applewood-bacon jam, Malden and petite salad. **g/f**

DEVILS ON HORSEBACK \$15

Palm desert dates stuffed with cave aged blue cheese, wrapped in prosciutto with a maple-bourbon glaze.

HAND CRAFTED MAC & BRISKET \$17

House made pepper jack Bechemel with JHC braised pulled pork and house bbq sauce drizzle.

WINTER HARVEST SALAD \$11

Hand tossed organic greens with heritage carrots, oven roasted tomato, quinoa, avocado, feta cheese & sunflower seeds. **V g/f**

KENNEBECK WHITE TRUFFLE FRIES \$12

House cut garlic-herb fries dressed up with truffle-shallot butter and truffle oil. **V g/f**

FRENCH BREAD & OLIVE OIL SERVICE \$5

Oven baked French bread basted with extra virgin olive oil and thyme. Please allow 10 minutes for fresh baking. **V**

SOUPS & ENTREE SALADS

LOBSTER BISQUE \$10/12

Sherry wine & crème fraîche.

SOUP DU JOUR \$9/11

Ask your server for more details.

JULIAN APPLE SALAD \$13

Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles. **V g/f**

SALT & PEPPER CHICKEN SALAD \$21

Pan seared chicken breast with butter and white wine. Hand tossed organic greens with red wine sage vinaigrette, heritage carrots, oven roasted tomato, quinoa, avocado, feta cheese & sunflower seeds. **g/f**

FRIED CHICKEN BREAST SALAD \$21

Organic greens, red wine-sage vinaigrette, blue cheese crumbles, bacon, sunflower seeds, deviled egg, avocado, pickled red onion.

DRAFT BEER \$9

Selection changes

MARGARITA \$12

El Jimador

OLD FASHION \$12

Old Forester

Full Beverage Menu Available

Automatic gratuity of 20% may be added to parties of six or more. We may not always be able to split checks. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness Please notify your server of any allergies. You must notify your server if you would like your dish prepared gluten free. Due to normal kitchen operations, we cannot guarantee an Allergen Free Environment. Not all ingredients are listed in menu descriptions.

SIGNATURE CUISINE

CHICKEN SCHNITZEL \$26

Breaded chicken breast served over Yukon whipped potatoes with braised red cabbage, chef's vegetables & lemon beurre blanc.

50/50 BISON MEATLOAF \$27

Grass fed bison-ground beef topped with provolone cheese, pork brisket, Yukon whipped potatoes, braised red cabbage, chef's vegetables & pork jus.

BAJA HALLIBUT FISH & CHIPS \$23

A seasonal favorite. Local lager beer batter, house cut fries, petite arugula salad & chipotle aioli.

RIB EYE 16 OUNCE \$55

Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. **g/f**

FILET MIGNON 6 OUNCE \$40

Rosemary-garlic butter, Yukon whipped potatoes & chef's vegetables. **g/f**

CATCH OF THE DAY \$36

Ask your Server for more details.

HALF LAMB RACK/ FULL RACK \$43/\$75

Roasted pistachios, honey-Dijon, Yukon whipped potatoes, braised red cabbage & chef's vegetables. **g/f**

BEYOND-QUINOA VEGAN LOAF \$24

Sweet potato puree, avocado & chef's vegetables. **v g/f**

THANK YOU TO OUR LOCAL FARMERS!

- ◆Hatfield Creek Aquaponics
- ◆Gnosis Nursery
- ◆Volcan Valley Apple Farm
- ◆Ft. Cross Farms
- ◆Piecefield Orchard
- ◆Apple Lane Orchard
- ◆Julian Naturals

HALF POUND GRASS FED BURGERS, SANDWICHES & PROTEIN BOWLS

GRASS-FED BEEF APPLEWOOD BACON & ONION BURGER \$18

Plus two pieces applewood bacon, cheddar, caramelized onions & arugula.

BEYOND-QUINOA VEGETARIAN SUNSHINE "BURGER" (sub grass fed beef available) \$19

Plus chipotle aioli, sliced avocado, pineapple pico de gallo & arugula.

GRASS-FED BEEF JUICY J BURGER \$20

Plus cheddar, blue cheese, chipotle aioli, sliced avocado & topped with braised pork brisket.

JHC SLOW BRAISED PORK \$17

Pulled pork, garlic aioli, cheddar & sweet barbecue sauce.

UNCLE J'S FRIED CHICKEN \$16

Fried chicken sandwich with sweet barbecue sauce, provolone cheese, bacon & garlic aioli.

Our burgers are cooked medium unless otherwise requested & served on a brioche bun with a side of our famous garlic-herb fries. Substitute a house salad for \$3.95 more. Request a gluten free bun for \$2.50 more. Replace the bun & fries with a gluten free salad "Protein" bowl at no additional charge

ACCOMPANIMENTS

AVOCADO OR BACON	\$3
SPLIT PLATE WITH EXTRAS	\$8
BRAISED RED CABBAGE	\$7
CHEF VEGETABLES	\$10
BEURRE BLANC	\$7
MASHED POTATOES	\$7
MACARONI AND CHEESE	\$10

YOUNG MENU

1/2# GRASS FED HAMBURGER \$13
Served with lettuce, tomato,
onion on a brioche bun with house cut fries

1/2# GRASS FED CHEESEBURGER \$14
Served with cheddar, lettuce, tomato and
onion on a brioche bun with house cut fries

MAC AND CHEESE \$10
Heavy cream, cheddar
cheese & macaroni noodles

CHICKEN FINGERS \$12
House breaded chicken breast fried to
golden brown. served with fries

CHEF'S VEGETABLES \$10

FRESH CUT FRUIT \$8

APPLE COFFEE FOUNTAIN DRINKS

LOCAL APPLE CIDER \$6

APPLE PALMER \$6

ICED TEA \$4
Freshly brewed

FOUNTAIN DRINKS \$4
Pepsi, Diet Pepsi, Mug Root Beer,
Sierra Mist, Ginger Beer

MARTINELLI'S SPARKLING \$7
CIDER

HOT TEA \$6
Black, green or herbal

CAFE MOTO COFFEE \$5
Fair trade certified. Regular or decaf

HAND CRAFTED DESSERTS

CAST IRON APPLE COBBLER \$13
Pan glazed & oven roasted with cinnamon,
butter, sugar, German crumble top, whipped
cream & chef's caramel sauce

CHAMBORD CRÈME BRÛLÉE \$11
Chilled custard with a blackberry-raspberry
flavored liquor & blow torched granulated
sugar *g/f*

JEREMY'S SIGNATURE TRIPLE \$15
LAYER CARROT CAKE *g/f*

CHEESECAKE OF THE DAY \$15
House made & fresh. Ask your server what
our flavor of the day is!

CHOCOLATE MARTINI \$15
Absolute Vanilla vodka, chocolate liquor,
cream and house chocolate sauce

MAPLE OLD FASHION \$15
Bulleit bourbon, maple orange, cherry,
orange bitters

**DRAFT BEERS
COCKTAILS
WINE LIST
AVAILABLE**



MID WEEK HAPPY HOUR MENU

JULIAN APPLE SALAD \$10

Organic greens, red wine-sage vinaigrette, glazed walnuts, blue cheese dressing & blue cheese crumbles.

GARLIC-HERB FRIES \$7

House cut Kennebeck potatoes fried and tossed in garlic confit with fresh parsley and chefs seasoning.

BAJA HALIBUT FISH & CHIPS \$15

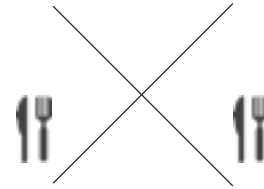
Local lager beer, house cut garlic herb fries & chipotle aioli.

CHICKEN BREAST SCHNITZEL \$17

Chef's lemon-caper sauce, organic mashed potatoes and chefs vegetables.

PETITE LAMB RACK \$19

Single double chop with roasted pistachios, honey-Dijon, organic mashed potatoes & braised red cabbage.



TWO FOR ONE WELL COCKTAILS! 1PM-6PM

2 FOR 1 COCKTAILS MUST BE ORDERED AT THE SAME TIME AND BE THE SAME DRINK.

CYCLES GLADIATOR CABERNET SAUVIGNON

\$8

CYCLES GLADIATOR CHARDONNAY

\$8

DRAFT BEER

\$7

Build-A-Burger!

\$14.95

Choose up to three toppings and served with our famous garlic-herb French fries.

Cheddar

Blue cheese

Provolone

Bacon

Caramelized onion

Avocado

Argula

Red onion

Tomato

Chipotle aioli

Garlic aioli

Pineapple pico de gallo

Pickled red onion

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FRANGELICO	\$9
FERNET BRANCA	\$10
ROMANA SAMBUCA	\$11
BUSNEL CALVADOS V.S.O.P.	\$12
REMY MARTIN 1738	\$19
JAMESON 18 YEAR	\$25
CLASE AZUL TEQUILA REPOSADO	\$34
THE BELVENIE 21 YEAR	\$40

DESSERTS & AFTER DINNER DRINKS

APPLE COBBLER \$13
Pan glazed & oven roasted Fuji apples with cinnamon, butter, sugar, German crumble top, Whip cream & chef's caramel sauce

CHAMBORD CRÈME BRÛLÉE \$11
Chilled custard with a blackberry-raspberry flavored liquor & blow torched granulated sugar **g/f**

JEREMY'S SIGNATURE TRIPLE LAYER CARROT CAKE \$15
g/f

CHEESECAKE OF THE DAY \$15
House made & fresh. Ask your server what our flavor of the day is!

CHOCOLATE MARTINI \$15
Absolute Vanilla vodka, chocolate liquor, cream and house chocolate sauce

WHITE RUSSIAN \$14
Vodka, Kahlua & cream

MANHATTAN \$15
Buliet rye bourbon, sweet vermouth, bitters

IRISH COFFEE \$11
Hot coffee, Irish whiskey

LEMONDROP \$15
Vodka citron, s.s., lemon juice & cointreau

MAPLE OLD FASHION \$15
Buliet bourbon, maple orange, cherry, orange bitters

RED COSMO \$14
Vodka citron, cranberry juice, lime juice & cointreau



CHEF & SOMMELIER CURATED WINE BY THE GLASS OR BOTTLE

5oz/8oz/BTL

PROSECCO, CARLETTO ITALY 13/.../45
Elegant with a delicate nose and crisp taste of green apple.

BRUT ROSE, BOUVET-LADUBAY FRANCE 11/.../37
Crisp with succulent red fruit and a clean, persistent finish.

SAUV. BLANC, MATUA NEW ZEALAND 9/13/33
Bursting with ripe lemon citrus notes and a hint of passionfruit.

CHARDONNAY, CYCLES GLADIATOR COASTAL 9/13/33
Flavors of pineapple, mango, vanilla & butter with toasted oak.

REISLING, CHATEAU STE. MICHELLE WA 9/13/33
Flavors of white peach, apricot, pear and zest grapefruit.

CAB. SAUVIGNON, CYCLES GLADIATOR COASTAL 9/13/33
Fruit forward with layers of dark fruit flavors.

MALBEC, VOLCAN MOUNTAIN WINERY JULIAN 10/14/39
Characteristics of violet, dried herbs, blackberry, plum and spice.

MERLOT, VOLCAN MOUNTAIN WINERY JULIAN 10/14/39
Hints of plum, raspberry, strawberry, and slight notes of green pepper.

CAB. SAUVIGNON, BULLS BY THE HORNS PASO 13/18/50
91 points. Plush dark fruit with spice-cake flavors and a musky sweetening touch of tobacco.

SPARKLING, ROSE AND WHITE WINE

PROSECCO, CARLETTO ITALY 45
Elegant with a delicate nose and crisp taste of green apple.

BRUT ROSE, BOUVET-LADUBAY FRANCE 37
Crisp with succulent red fruit and a clean, persistent finish.

CHARDONNAY, ROMBAUER CARNEROS 65
Rich with layers of tropical fruit, peaches & pears opening into creamy textures of apples & pears. Hints of citrus and oak.

VIOGNEIR, JULIAN WINERY RAMONA 42
Elegant with a delicate nose and crisp taste of green apple.

ARNEIS, LA SERENISSIMA WARNER SPRINGS 45
Pinot Grigio on steroids. Full bodied with layers. Seafood lovers.

ALBARINO, STORUM RANCH JULIAN 35
Full body with a citrus-grapefruit finish.

DESSERT WINE BY THE GLASS

JULIAN GOLD, MENGHINI WINERY JULIAN 2.5 OZ. 10
Muscat Canelli grapes. Light and crisp with hints of apricot and pear.

WARM HEART, JULIAN WINERY JULIAN 2.5 OZ. 10
Cabernet Sauvignon grapes. A taste of local at its finest.

GRANDFATHER, 20 YR PENFOLDS AUSTRALIA 1 OZ. 10 2.5 OZ. 18
97 points. Solera aged extended wood maturation. Aromas of raisin, fruitcake, licorice and roasted walnuts.

RESERVE LIST

Proprietary Red Blend, Realm Cellars -The Bard *Napa* 190
97 pt. A full-bodied palate with bright black and blue fruits with fine tannins, finishing with floral and exotic spice layers.

Proprietary Red Blend, Saxum- G2 *Paso Robles* 230
94 pt. Dense & chewy with black fruits, charcoal, peppery herbs & leather. Full-bodied & concentrated on the palate with length.

Estate Proprietary Blend, Continuum Sage Mtn. *Napa* 280
95 pt. Soars out of the glass with blueberries, plum, blackcurrant with nuances of chocolate mint, wild sage, violets finishing long & opulent.

Cabernet Sauvignon, Hourglass Blueline Estate. *Napa* 160
97 pt. Fireworks of crème de cassis, blackberry pie & chocolate covered cherries explode from the glass. Opulent & exotically spiced.

Cabernet Sauvignon, Stags Leap *Napa* 95
94 pt. 2018 with dark berry fruits, herbal notes, classic depth, integrated oak, refined tannins and complex layers.

Zinfandel, Rombauer Vineyards *El Dorado* 80
92 pt. Aromas of bright blackberry, black cherry and briar notes. Expansive flavors of baking spices, vanilla and dried floral.

GSM, Frequency Wines *Santa Barbara* 80
94 pt. Wild strawberry and blueberry fruits with notes of herbs de Provence and pepper. Medium to full bodied.

Super Tuscan, Carmignano *Tuscany, Italy* 75
Full Bodied with 80 percent Sangiovese & 20 percent Cabernet Blend.

PINOT NOIR

PINOT NOIR, FRANK FAMILY *CARNEROS* 75
92 point.

PINOT NOIR, BALLETTO *RUSSIAN RIVER* 95
Sexton Hill Vineyard, Reserve

LOCAL WINE BY THE BOTTLE

CAB. FRANC, WOOF 'N ROSE WINERY *RAMONA* 55
Beautiful nose with dark cherries and a vanilla finish.

CAB. SAUVIGNON, JULIAN WINERY *JULIAN* 69
Black fruit notes with a softness on the palate and a firm structure.

CAB. SAUVIGNON, VOLCAN MTN. WINERY *JULIAN* 60
Toasted French oak & dark fruit on the nose. Complex-balanced.

GRENACHE, VOLCAN MTN. WINERY *JULIAN* 55
Notes of ripe cherries & a soft dance of velvet on the tongue.

MALBEC, STORUM RANCH *JULIAN* 41
Earthy notes of plumb and cherry. Easy drinking with a smooth finish.

MALBEC, CHUPAROSA VINEYARDS *RAMONA* 57
Complex and smooth with oaky notes. Rich and dark fruit.

SANGIOVESE, VOLCAN MTN. WINERY *JULIAN* 50
Classic notes of cherry, plumb, hints of vanilla and bright acidity.

SANGIOVESE, CHUPAROSA VINEYARDS *RAMONA* 60
90 point. Complex and ripe. Aged two years in European oak.

GRENACHE NOIR, WOOF 'N ROSE WINERY *RAMONA* 50
Butterscotch notes with a delicious cherry pie finish.

MERITAGE BLEND, WOOF 'N ROSE *RAMONA* 55
Eglantine. Smooth with dark fruit of cherry and plumb. Creamy.



Signature Cocktails

APPLE CIDER MULE \$14

Green Apple Vodka, Fresh Julian Apple Cider, Ginger Beer, Cinnamon S.S. & Lime

Raspberry Lemon Drop \$16

Absolut Citrus, Triple Sec, Lemon Juice & Float of Chambord

SPARKLING CRANBERRY PROSECCO \$15

Chilled Prosecco with Grand Marnier & Splash of Sweetened Cranberry Juice

CADILLAC MARGARITA \$21

Patron Silver, Cointreau, Grand Marnier, Lime Juice, S.S. & served on the rocks with Kosher Salt

MOUNTAIN MAI TAI \$16

Captain Morgan Rum, Malibu Coconut Rum, Pineapple Juice, Orange Juice, Grenadine & Myers Dark Rum

APPLE CIDER BOURBON COCKTAIL \$16

Maker's Mark Bourbon, Julian Apple Cider, Sweet Vermouth, Fresh Lemon & Orange Bitters

"On busy days we will do our best to accommodate your drink requests. We are a small family run restaurant and we value your support." -Chef Jeremy



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