



## STARTERS

SOUP OF THE DAY 7  
chef's special soup of the day

BEET CARPACCIO 15  
trio of roasted beets • goat cheese • shallot • olive oil • micro arugula

BRUSSEL SPROUTS VEG 15  
roasted brussels sprouts • pomegranate reduction • goat cheese • pepitas

CAULIFLOWER VEGAN GF 17  
tri-color cauliflower • cilantro gremolata • cauliflower puree • pomegranate reduction

STEAK TARTARE 20  
filet brochette • capers • cured egg yolk • garlic aioli • baguette crisp

BRIE EN CROUTE VEG 24  
baked triple crème french brie • puff pastry • cranberry-pear chutney • candied walnuts

CHEESE FLIGHT VEG (GF UPON REQUEST) 28  
chef's choice (3) cheeses • seasonal fruit • marcona almonds • boursin cheese • fig jam • artisan bread

CHARCUTERIE & CHEESE BOARD 46  
(GF UPON REQUEST)  
prosciutto • chorizo • soppressata • capicola • smoked salmon • chef's choice (3) cheeses • seasonal fruit • marcona almonds • fig jam • stone ground mustard • artisan bread

## SEAFOOD

SMOKED SALMON RILLETTE 20  
poached salmon belly • smoked salmon • shallots • chives • crème fraiche • toasted baguette

OYSTERS 22  
half a dozen of your choice\*:  
- Natural • served with chef's sauces  
- Chef's Choice • chef's curated selection  
- Oscar • salmon rillette • béarnaise • bread crumbs

\*Choose one

SEAFOOD FLIGHT 48  
chef's choice oysters • ceviche • chilled grilled jumbo shrimp • ahi tartare • cocktail sauce • aguachile

## SALADS

AVENSOLE CAESAR GF 16  
crisp romaine leaves • bacon • shaved parmesan • pepitas • house caesar dressing • parmesan crisp

CELEBRATION VEG GF 16  
mixed greens • goat cheese • roasted beets • strawberries • crushed walnuts • champagne vinaigrette

TEMECULA FARMERS MARKET VEG GF 16  
mixed greens • feta • heirloom tomato • green olives • cucumber • pickled onion • pistachio crumble • lemon vinaigrette

### ADD TO ANY SALAD:

GRILLED CHICKEN 11 | BLACKENED CHICKEN 12  
SALMON 12 | BLACKENED SALMON 13

## SANDWICHES & BURGERS

CHICKEN KATSU (GF UPON REQUEST) 22  
tempura battered chicken • katsu sauce • sriracha aioli • napa cabbage • pickled cabbage • hawaiian bun • fries or salad

AVENSOLE BURGER\* (GF UPON REQUEST) 24  
angus beef • applewood smoked bacon • mozzarella • butter lettuce • tomato • caramelized onion • fire roasted tomato chutney • brioche bun • fries or salad

SMOKEHOUSE BURGER\* (GF UPON REQUEST) 24  
angus beef • applewood smoked bacon • smoked cheddar • onion straws • house bbq sauce • jalapeño jam • brioche bun • fries or salad

AHI SANDWICH 24  
seared yellow fin tuna • orange sesame glaze • avocado spread • sriracha aioli • asian slaw • pickled watermelon radish • sweet hawaiian bun • fries or salad

\*VEGAN OPTION 27  
impossible patty • vegan cheese • gouda or pepperjack cheese

## FLATBREADS

AVOCADO TOAST VEG (GF UPON REQUEST) 19  
avocado spread • pepitas • pomegranate reduction • lemon zest • radish • sesame seeds

BRAISED SHORT RIB (GF UPON REQUEST) 19  
braised short rib • portobello mushrooms • red bell peppers • havarti • crème fraiche • guajillo sauce • cotija • radish

BUTCHER'S CHOICE (GF UPON REQUEST) 19  
prosciutto • soppressata • bacon • mozzarella • spicy marinara • basil pesto • shaved parmesan

## MAIN ENTRÉES

FISH & CHIPS 28  
beer battered halibut • house made tartar sauce • fries or salad  
Suggested Pairing: Seasonal Beer

CHICKEN GF 32  
spice rubbed chicken supreme • baby yukons • chipotle au-jus • asparagus • baby carrots  
Suggested Pairing: 2019 Gewürztraminer

SALMON GF 36  
skin-on atlantic salmon • red pepper coulis • blistered heirloom tomatoes • quinoa • grilled asparagus  
Suggested Pairing: 🍷 2018 Aventura

SCALLOPS AND SQUASH BLOSSOMS 38  
jumbo sea scallops • squash blossoms • verde risotto  
Suggested Pairing: 2021 Chardonnay

SHORT RIB GF 44  
braised short ribs • garlic mash potatoes • cremini mushrooms • tri-color cauliflower • radish • demi-glaze  
Suggested Pairing: 2017 Cabernet Sauvignon

GF = Gluten Free / (GF upon request) = can be made Gluten Free for \$2 per item – Gluten free options are available per request. Please note we are not a gluten free facility.  
Notify your server of food allergies.  
Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.  
Veg = Vegetarian / Vegan = Vegan  
\$20 per person Food & Beverage minimum for parties of 8 or more.  
A 20% gratuity will be added to parties of 8 or more.  
All sales are subject to a 1% Temecula Valley Wine & Agricultural Heritage District fee.

FEATURING LOCALLY SOURCED SEASONAL AND FARM FRESH INGREDIENTS WITH CREATIVE PAIRINGS.

## SPARKLING

### RENDEZVOUS

sparkling • vibrant aromas of caramel & green apple

### SOIRÉE ROSÉ

strawberry pink bubbles • aromas of grapefruit & blood orange

## DRY WHITE WINE

### 2020 DRY MUSCAT CANELLI

100% estate muscat canelli • floral aromas • creamy texture & balanced acidity • crisp finish

### 2021 DRY MUSCAT CANELLI

100% muscat canelli • bright floral aromas • peach • apricot • spice

### 2021 CHARDONNAY

100% chardonnay • tropical & stone fruits • vanilla finish

### 2021 SUSAN

100% sauvignon blanc • lemon blossom & jasmine petal aromas • grapefruit • orange zest • kiwi

## SWEET WHITE WINE

### 2017 MUSCAT CANELLI

100% muscat canelli • aromatic peach & apricot

### 2019 GEWÜRZTRAMINER

100% gewürztraminer • stone fruit • hints of lychee

## ROSÉ

### 2018 BROOKE ROSÉ

sweet rosé of 100% merlot • strawberries • raspberries

### 2020 ZINFANDEL ROSÉ

100% estate zinfandel rosé • strawberry • cherry • blood orange • elegant dry finish

## RED WINE

### 2017 CHANSON

cabernet sauvignon, petit verdot & petite sirah • allspice & sweet tobacco aromas • damson plums

### 2017 PETITE SIRAH

100% petite sirah • full-bodied with seductive smokey notes • dried cherry • plum • cinnamon

### 2017 DOUBLE CRESCENDO

syrah & malbec • fruit forward • brown sugar

### 2018 SOLEÁ

tempranillo, cabernet franc & merlot • aromas of baked fig • tart pomegranate & crab apple • silky caramel finish

### 2017 CABERNET SAUVIGNON

cabernet sauvignon, merlot & cabernet franc • aromas of black currant & plum • hints of clove & spice

### 2018 AVENTURA

**92pt GOLD MEDAL** Los Angeles International Wine Competition

zinfandel & syrah • jammy blackberry • toffee & caramel

## PREMIER RED WINE

### 2016 HERITAGE

mourvèdre, zinfandel & malbec • ripe cherry • blackberry

### 2016 AVENSOLE'S LEGACY

estate zinfandel, petite sirah & syrah • bold • dark black fruit

### 2017 FOURTH BLOCK

zinfandel & syrah • bright berries complementing notes of cocoa & silky tannins

### 2017 SOUTH SLOPE

**SILVER MEDAL** Los Angeles International Wine Competition

estate cabernet sauvignon, merlot & petite sirah • aromas of smoked blackberry • dark cherry • plum • vanilla

GLASS / BOTTLE

14 / 40

14 / 45

12 / 32

14 / 34

14 / 36

14 / 36

10 / 24

10 / 28

10 / 28

14 / 34

14 / 42

14 / 45

14 / 40

15 / 52

14 / 52

15 / 55

18 / 66

18 / 66

18 / 66

18 / 68

## SANGRIA

### TROPICAL BREEZE

white wine • malibu • pineapple • peach schnapps • citrus • tropical juices

14

## COCKTAILS

### BELLA MIMOSA

peach schnapps • pineapple juice • brut sparkling

10

### POM MIMOSA

pomegranate juice • brut sparkling

10

### LAVENDER MARTINI

gin • lavender • fresh lemon juice

14

### BLACK DAHLIA ESPRESSO MARTINI

kahlua • vanilla vodka • espresso

14

### CADILLAC MARGARITA

casamigos • triple sec • fresh sweet and sour • grand marnier

14

### MANGO MARGARITA

casamigos • fresh lime juice • mango purée • grand marnier

14

### JAMESON & GINGER

jameson • ginger ale • lime

14

### OLD FASHION

jim beam bourbon • simple syrup • bitters

14

## BEER

### ROTATING TAPS

Please ask your server. \$7 each.

## NON-ALCOHOLIC

### ICED BLACK TEA

freshly brewed tea

3

### LEMONADE

3

### SODA

coke | diet coke | sprite | ginger ale | club soda

3

### JUICE\*

cranberry | orange

3

\*Refills not included

## COFFEE

### FRESHLY BREWED COFFEE

3

### ESPRESSO SHOT

2.5

### CAFE AMERICANO

4

### CAFE LATTE

5

### CAFE MOCHA

5

### ADDITIONAL ESPRESSO SHOT

1.5