



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 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.

IN ORDER TO ACCOMMODATE ALL OF OUR GUESTS, WE ARE ASKING TO PLEASE RESPECT OUR 1.5 HOUR MAXIMUM TIME AT YOUR TABLE. THANK YOU!!!!!!!

SPARKLING

	GLASS / BOTTLE
RENDEZVOUS sparkling • vibrant aromas of caramel & green apple	14 / 40
SOIRÉE ROSÉ strawberry pink bubbles • aromas of grapefruit & blood orange	14 / 45

DRY WHITE WINE

2021 CHARDONNAY 100% chardonnay • tropical & stone fruits • vanilla finish	14 / 36
2019 TESSA 100% pinot gris • grapefruit & pear aromas	14 / 34

SWEET WHITE WINE

2017 MUSCAT CANELLI 100% muscat canelli • aromatic peach & apricot	10 / 24
2019 GEWÜRZTRAMINER 100% gewürztraminer • stone fruit • hints of lychee	10 / 28

ROSÉ

2018 BROOKE ROSÉ sweet rosé of 100% merlot • strawberries • raspberries	10 / 28
2020 ZINFANDEL ROSÉ 100% estate zinfandel rosé • strawberry • cherry • blood orange • elegant dry finish	14 / 34

RED WINE

2017 CHANSON cabernet sauvignon, petit verdot & petite sirah • allspice & sweet tobacco aromas • damson plums	14 / 42
2017 PETITE SIRAH 100% petite sirah • full-bodied with seductive smokey notes • dried cherry • plum • cinnamon	14 / 45
2017 DOUBLE CRESCENDO syrah & malbec • fruit forward • brown sugar	14 / 40
2018 SOLEÁ tempranillo, cabernet franc & merlot • aromas of baked fig • tart pomegranate & crab apple • silky caramel finish	15 / 52
2017 CABERNET SAUVIGNON cabernet sauvignon, merlot & cabernet franc • aromas of black currant & plum • hints of clove & spice	14 / 52
 2018 AVENTURA 92pt GOLD MEDAL Los Angeles International Wine Competition zinfandel & syrah • jammy blackberry • toffee & caramel	15 / 55

PREMIER RED WINE

2016 HERITAGE mourvèdre, zinfandel & malbec • ripe cherry • blackberry	18 / 66
2016 AVENSOLE'S LEGACY estate zinfandel, petite sirah & syrah • bold • dark black fruit	18 / 66
2017 FOURTH BLOCK zinfandel & syrah • bright berries complementing notes of cocoa & silky tannins	18 / 66
 2017 SOUTH SLOPE SILVER MEDAL Los Angeles International Wine Competition estate cabernet sauvignon, merlot & petite sirah • aromas of smoked blackberry • dark cherry • plum • vanilla	18 / 68

SANGRIA

TROPICAL BREEZE white wine • malibu • pineapple • peach schnapps • citrus • tropical juices	14
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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
CADILLAC MARGARITA casamigos • triple sec • fresh sweet and sour • grand marnier	14
STRAWBERRY MARGARITA tequila • fresh sour mix • strawberry purée • triple sec	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.
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NON-ALCOHOLIC

ICED BLACK TEA freshly brewed tea	3
LEMONADE	3
SODA coke diet coke sprite ginger ale club soda	3
JUICE* cranberry orange <i>*Refills not included</i>	3

COFFEE

FRESHLY BREWED COFFEE	3
ESPRESSO SHOT	2.5
CAFE AMERICANO	4
CAFE LATTE	5
CAFE MOCHA	5
ADDITIONAL ESPRESSO SHOT	1.5