



SUNDAY BRUNCH

Available on Sundays from 10 am – 2 pm

SHAREABLES

- FRENCH TOAST STACK VEG** 14
brioche bread • bourbon custard • peanut butter whip cream • chocolate drizzle • house made granola
- BRUSSEL SPROUTS & PORK BELLY VEG** 16
roasted brussels sprouts • smoked pork belly • pomegranate reduction • goat cheese • pepitas • **add egg \$2**
- BLOODY MARY OYSTERS** 22
half a dozen of chef's choice oysters • bloody mary cocktail sauce • chard lemon
- CHEESE FLIGHT** 28
chef's choice (3) cheeses • seasonal fruit • marcona almonds • boursin cheese • fig jam • artisan bread
- CHARCUTERIE & CHEESE BOARD** 48
prosciutto • chorizo • soppressata • calabrese • chef's choice (3) cheeses • seasonal fruit • marcona almonds • fig jam • stone ground mustard • artisan bread

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 • figs • crushed walnuts • white balsamic dressing
- TEMECULA FARMERS MARKET VEG GF** 16
mixed greens • feta • heirloom tomato • green olives • cucumber • pickled onion • pistachio crumble • lemon vinaigrette

SPECIALTIES

- WINE COUNTRY BREAKFAST VEG** 16
steel cut oats • almond croissant • figs • cinnamon • granola • honey • grapes • fresh berries
- BREAKFAST YOUR WAY** 16
eggs your choice • bacon or sausage • english muffin or toasted baguette • hollandaise or chimichurri
- EGG WHITE & AVOCADO SCRAMBLE GF** 16
egg white scramble • seasonal vegetables • chimichurri hollandaise • avocado spread • crispy potatoes • arugula salad
- AVENSOLE BENEDICT** 20
house smoked pork belly • english muffin • poached egg • hollandaise • chives • crispy potatoes
- BISCUITS & GRAVY with DUCK** 20
confit duck breast • house made biscuits • crispy potatoes • spiced gravy • fresh herbs
- SALMON LOX** 20
smoked salmon • warm baguette • everything seasoned cream cheese • capers • arugula • shallot • dill • cucumber
- CRAB BENEDICT** 22
jumbo lump crabcake • poached egg • old bay hollandaise • crispy potatoes • arugula • lemon vinaigrette
- SHORT RIB CHILAQUILES** 22
short rib • guajillo • blue corn chips • havarti • cotija • cilantro • sunny side up egg • corn puree
- BREAKFAST BURGER** 24
angus beef • fried egg • croissant • bacon • tomato • lettuce • cheddar • hollandaise
- STEAK & EGGS** MP
chefs steak selection • sunny side up egg • chimichurri hollandaise • breakfast potatoes

BRUNCH COCKTAILS

POM MIMOSA	10
pomegranate juice • brut sparkling	
PEACH BELLINI MIMOSA	10
peach schnapps • peach purée • brut sparkling	
SUNRISE MIMOSA	10
grenadine • orange juice • brut sparkling	
BAILEYS & COFFEE	10
baileys • fresh brewed coffee	
BREAKFAST WHISKEY	14
jim beam • kahlua • maple syrup	
BLOODY MARY	16
vodka • tabasco • lime juice • bloody mary mix	

COCKTAILS

MANGO A GOGO	14
rum • mango puree • pineapple juice • fresh sour mix	
LAVENDER MARTINI	14
gin • lavender • fresh lemon juice	
CADILLAC MARGARITA	14
casamigos • triple sec • fresh sweet and sour • grand marnier	
STRAWBERRY MARGARITA	14
tequila • fresh sour mix • strawberry purée • triple sec	
JAMESON & GINGER	14
jameson • ginger ale • lime	
OLD FASHION	14
jim beam bourbon • simple syrup • bitters	

SPARKLING

GLASS / BOTTLE

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

SANGRIA

TROPICAL BREEZE	16
white wine • malibu • pineapple • peach schnapps • citrus • tropical juices	

BEER

ROTATING TAPS

Please ask your server. \$9 each

NON-ALCOHOLIC

ICED BLACK TEA	3
freshly brewed tea	
SODA	3
coke diet coke sprite ginger ale club soda	
JUICE*	4.5
cranberry apple orange	
<i>*Refills not included</i>	

COFFEE

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