



STARTERS

SOUP OF THE DAY 7

chef's special soup of the day

BRUSSEL SPROUTS VEG 15

roasted brussels sprouts • pomegranate reduction • goat cheese • pepitas

CAULIFLOWER GF 17

tri-color cauliflower • cilantro gremolata • cauliflower puree • pomegranate reduction

EMPANADAS 17

(2) braised short rib • guajillo sauce • roasted hatch chili • corn purée

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 48

(GF UPON REQUEST)

prosciutto • chorizo • soppressata • calabrese • chef's choice (3) cheeses • seasonal fruit • marcona almonds • fig jam • stone ground mustard • artisan bread

CALAMARI 22

tempura battered squid • house made tartar sauce • red pepper sauce • peppers

OYSTERS 22

half a dozen of natural oysters • served with chef's sauces

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 • 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

SUMMER STRAWBERRY VEG GF 16

red leaf lettuce • white balsamic dressing • black balsamic reduction • strawberries • goat cheese • walnuts • heirloom tomatoes

ADD TO ANY SALAD:

GRILLED CHICKEN 12 | BLACKENED CHICKEN 13

SALMON 13 | BLACKENED SALMON 14

SANDWICHES & BURGERS

CHICKEN KATSU 22

tempura battered chicken • katsu sauce • sriracha aioli • napa cabbage • pickled cabbage • hawaiian bun • *fries or salad* • **sub impossible patty \$2**

AVENSOLE BURGER* (GF UPON REQUEST) 24

angus beef • applewood smoked bacon • mozzarella • butter lettuce • tomato • house pickles • caramelized onion • fire roasted tomato chutney • brioche bun • *fries or salad* • **sub impossible patty \$2**

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* • **sub impossible patty \$2**

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* • **sub impossible patty \$2**

FLATBREADS

AVOCADO TOAST VEG (GF UPON REQUEST) 19

avocado spread • pepitas • pomegranate reduction • lemon zest • radish • sesame seeds • havarti • parmesan

DUCK FLATBREAD (GF UPON REQUEST) 19

duck confit • birria sauce • pickled onion • orange reduction • salsa verde • micro cilantro

BUTCHER'S CHOICE (GF UPON REQUEST) 19

prosciutto • soppressata • bacon • mozzarella • spicy marinara • basil puree • shaved parmesan

BBQ CHICKEN PIZZA (GF UPON REQUEST) 19

smoked chicken • house bbq sauce • havarti • crème fraiche • cilantro • corn salsa • pickled onions

MAIN ENTRÉES

FISH & CHIPS 28

beer battered halibut • house made tartar sauce • *fries or salad*

Suggested Pairing: Seasonal Beer

CHICKEN GF 34

house rubbed chicken supreme • smoked chicken volute • tagliatelle • seasonal vegetables • chive oil • boursin cheese • lemon zest

Suggested Pairing: 2021 Gewürztraminer

SALMON GF 38

skin-on atlantic salmon • red pepper coulis • blistered heirloom tomatoes • quinoa • grilled asparagus

Suggested Pairing: 2018 Aventura

SCALLOPS AND SQUASH BLOSSOMS 42

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. WE GREATLY APPRECAITE YOURE UNDERSTANDING.

SPARKLING

RENDEZVOUS

sparkling • vibrant aromas of caramel & green apple

SOIRÉE ROSÉ

strawberry pink bubbles • aromas of grapefruit & blood orange

GLASS / BOTTLE

14 / 40

14 / 45

DRY WHITE WINE

2021 DRY MUSCAT CANELLI

refreshing & bright • flavors of peach, apricot, & spice

2021 CHARDONNAY

100% chardonnay • tropical & stone fruits • vanilla finish

2021 VIOGNIER

SILVER MEDAL Los Angeles International Wine Competition

100% viognier • greeted by vibrant pineapple • bright notes of lychee & peach cobbler on the palate

2019 TESSA

100% pinot gris • grapefruit & pear aromas

14 / 34

14 / 36

14 / 35

14 / 34

SWEET WHITE WINE

2019 MUSCAT CANELLI

aromatic peach & apricot • accented by hint of green apple

2021 GEWÜRZTRAMINER

100% gewürztraminer • stone fruit • hints of lychee

10 / 26

10 / 32

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

10 / 28

14 / 34

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

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

14 / 42

14 / 45

15 / 52

14 / 52

15 / 55

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

18 / 66

18 / 66

18 / 66

18 / 68

AVENSOLE WINE FLIGHT 25

(3) - 3 oz pours of your choosing

Limit 2 per table

SANGRIA

TROPICAL BREEZE

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

COCKTAILS

PEACH BELLINI MIMOSA

peach schnapps • peach purée • brut sparkling

POM MIMOSA

pomegranate juice • brut sparkling

MANGO A GOGO

rum • mango puree • pineapple juice • fresh sour mix

LAVENDER MARTINI

gin • lavender • fresh lemon juice

CADILLAC MARGARITA

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

STRAWBERRY MARGARITA

tequila • fresh sour mix • strawberry purée • triple sec

JAMESON & GINGER

jameson • ginger ale • lime

OLD FASHION

jim beam bourbon • simple syrup • bitters

16

10

10

14

14

14

14

14

14

BEER

ROTATING TAPS

Please ask your server. \$9 each

NON-ALCOHOLIC

ICED BLACK TEA

freshly brewed tea

SODA

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

JUICE*

cranberry | apple | orange

*Refills not included

3

3

4.5

COFFEE

FRESHLY BREWED COFFEE

ESPRESSO SHOT

CAFE AMERICANO

CAFE LATTE

CAFE MOCHA

ADDITIONAL ESPRESSO SHOT

3

2.5

4

5

5

1.5