



DRINK MENU

SPARKLING

GLASS / BOTTLE

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

DRY WHITE WINE

- 2021 CHARDONNAY** 14 / 36
100% chardonnay • tropical & stone fruits • vanilla finish
-  **2021 VIOGNIER** 14 / 35
SILVER MEDAL Los Angeles International Wine Competition
100% viognier • greeted by vibrant pineapple • bright notes of lychee & peach cobbler on the palate
- 2019 TESSA** 14 / 34
100% pinot gris • grapefruit & pear aromas

SWEET WHITE WINE

- 2019 MUSCAT CANELLI** 10 / 26
aromatic peach & apricot • accented by hint of green apple
- 2021 GEWÜRZTRAMINER** 10 / 32
100% gewürztraminer • stone fruit • hints of lychee

ROSÉ

- 2020 ZINFANDEL ROSÉ** 14 / 34
100% estate zinfandel rosé • strawberry • cherry • blood orange • elegant dry finish

RED WINE

GLASS / BOTTLE

- 2017 CHANSON** 14 / 42
cabernet sauvignon, petit verdot & petite sirah • allspice & sweet tobacco aromas • damson plums
- 2017 PETITE SIRAH** 14 / 45
100% petite sirah • full-bodied with seductive smoky notes • dried cherry • plum • cinnamon
- 2018 SOLEA** 15 / 52
tempranillo, cabernet franc & merlot • aromas of baked fig • tart pomegranate & crab apple • silky caramel finish
- 2017 CABERNET SAUVIGNON** 14 / 52
cabernet sauvignon, merlot & cabernet franc • aromas of black currant & plum • hints of clove & spice
- 2015 ENCHANTE** 15 / 52
mourvèdre, grenache, and syrah • notes of light currant and caramel

PREMIER RED WINE

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

AVENSOLE WINE FLIGHT 25

(3) - 3 oz pours of your choosing
* Limit 2 per table *

COCKTAILS

MEGAMOSA	65
brut sparkling • orange juice • fresh fruit (Recommended for 3 or more)	
** with RENDEZVOUS	75
POM MIMOSA	13
pomegranate juice • brut sparkling	
PEACH BELLINI MIMOSA	13
peach schnapps • peach purée • brut sparkling	
SUNRISE MIMOSA	13
grenadine • orange juice • brut sparkling	
BAILEYS & COFFEE	10
baileys • fresh brewed coffee	
BREAKFAST WHISKEY	14
jim beam • kahlua • maple syrup	
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	
BLACK DAHLIA	14
vanilla vodka • coffee liquor • kahlua • espresso	
THE DAME MARTINI	14
rum • chambord • pineapple juice • fresh sour mix	
BLOODY MARY	16
vodka • tabasco • lime juice • bloody mary mix	

SANGRIA

BERRYLICIOUS	16
red wine • whiskey • vodka • apple • cranberry • berry puree	

BEER

ROTATING TAPS

Please ask your server. \$9 each

NON-ALCOHOLIC

ICED 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



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