



## 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  
roasted tri-color cauliflower • paprika oil • cauliflower  
purée • pickled purple cauliflower

EMPANADAS 17  
(2) braised short rib • guajillo sauce  
• roasted chilis • corn purée

CALAMARI 22  
tempura battered squid • house  
made tartar sauce • peppers

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

CHEESE FLIGHT VEG 28  
(GF UPON REQUEST)  
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

## 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 •  
grapes • 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

### ADD TO ANY SALAD:

GRILLED CHICKEN 12

BLACKENED CHICKEN 13

CHILLED & GRILLED SHRIMP 13

SALMON 13

BLACKENED SALMON 14

## SANDWICHES & BURGERS

CHICKEN CLUB 22  
grilled chicken • yellow pepper sauce • chipotle aioli •  
cheddar • butter lettuce • house made pickles • bacon • tomato •  
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 • shallot aioli • brioche bun  
• fries or salad • **sub impossible patty \$2**

SMOKEHOUSE BURGER\* (GF UPON REQUEST) 24  
angus beef • smoked cheddar • onion straws • chipotle  
bbq sauce • bacon • jalapeño jam • brioche bun  
• fries or salad • **sub impossible patty \$2**

## FLATBREADS

HUMMUS FLATBREAD VEG (GF UPON REQUEST) 19  
arugula • olives • cucumber • pepitas • pomegranate reduction •  
lemon zest • radish • red pepper sauce

DUCK FLATBREAD (GF UPON REQUEST) 19  
duck confit • birria sauce • pickled onion •  
orange reduction • micro cilantro

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

BBQ CHICKEN FLATBREAD (GF UPON REQUEST) 19  
smoked chicken • house bbq sauce • havarti • crème  
corn salsa • fraiche • cilantro • pickled onions

## SEAFOOD BAR

CEVICHE 20  
shrimp • halibut • jicama • lemon • shallots •  
fresh chili peppers • lime • ginger • cilantro • chips

AGUA CHILE 22  
scallop • shrimp • lime juice • cucumber ribbon  
• shallot • jalapeno • cilantro • chips

OYSTERS NATURAL 22  
horseradish • mignonette • ponzu •  
cocktail sauce • lemon

SHRIMP COCKTAIL 17  
tiger shrimp grilled and chilled • chipotle  
cocktail • chard lemon

**MAKE IT A FLIGHT - \$48**

\*Enjoy all four in a Flight\*

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.

## MAIN ENTRÉES

### DUCK GF 34

seared duck breast *from maple leaf farms* • yellow pepper sauce  
• sage risotto • pistachio crumble • seasonal vegetables

**Suggested Pairing: 2017 Chanson**

### CHICKEN 34

shredded smoked chicken • smoked chicken volute • tagliatelle •  
seasonal vegetables • chive oil • boursin cheese • lemon zest

**Suggested Pairing: 2021 Gewürztraminer**

### SALMON (GF UPON REQUEST) 38

skin-on atlantic salmon • goat cheese and beet puree •  
pickled beets • farro • roasted asparagus • crushed pecans

**Suggested Pairing: 2021 Viognier**

### SCALLOPS AND SQUASH BLOSSOMS 42

jumbo sea scallops • risotto stuffed squash blossoms •  
butternut puree • roasted cauliflower • paprika oil

**Suggested Pairing: 2021 Chardonnay**

### SHORT RIB GF 44

braised short ribs • garlic mash potato • confit pearl onion •  
cremini mushrooms • carrot puree • demi- glace

**Suggested Pairing: 2017 Cabernet Sauvignon**

### BEEF WELLINGTON 65

puff pastry • prosciutto • mushroom duxelles  
• demi-glace • spinach cream

**Suggested Pairing: 2016 Avensole's Legacy**

## STEAK SELECTION

### USDA CERTIFIED ANGUS BEEF

seasoned with fresh cracked pepper and flakey sea salt

### 14 OZ NEW YORK STRIP 48

### 8 OZ FILET MIGNON 55

### 16 OZ BONELESS RIBEYE 56

## SAUCES Select one

RED CHIMICHURRI  
DEMI - GLACE  
STEAK SAUCE

## BUTTERS

HERB- GARLIC \$2  
TRUFFLE \$3  
BONE MARROW \$3

## SIDES

### GARLIC MASHED POTATOES 9

potatoes • roasted garlic • demi-glace

### GRILLED ASPARAGUS 9

marcona almonds • shaved grana padano • lemon zest

### ROASTED BABY YUKONS 12

baby potatoes • garlic butter • chimichurri

### MAC & CHEESE 15

smoked gouda mornay • chopped bacon • chive oil

### CAULIFLOWER 13

roasted tri-color cauliflower • paprika oil • cauliflower  
purée • pickled purple cauliflower

### BRUSSELS SPROUTS 13

roasted brussels sprouts • balsamic reduction  
• pepitas • goat cheese

## DESSERTS

### FLOURLESS CAKE GF 14

chocolate ganache • seasonal berries • chantilly cream

### SEASONAL COBBLER 14

seasonal fruit • oat crumble • vanilla ice cream

### DATE & MAPLE BREAD PUDDING 14

sourdough • maple syrup custard • chantilly •  
candied pecans • dates • blackberries

### NEW YORK CHEESECAKE 14

cheesecake • seasonal berries • caramel  
sauce • chantilly cream

Want 10% off your restaurant visit today, plus  
access to exclusive Avensole wine?

Scan the QR to see how you can receive 20%  
off wine, complimentary glasses at the Tasting  
Room and even more benefits when you  
become a Wine Club Member!



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.