



## SUNDAY BRUNCH

Available on Sundays from 10 am – 2 pm

### SHAREABLES

- FRENCH TOAST STACK VEG** 15  
brioche bread • bourbon custard • peanut butter whip cream • chocolate drizzle • house made granola
- BRUSSEL SPROUTS & BACON** 16  
roasted brussels sprouts • bacon • 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 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

### 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

### SPECIALTIES

- EGG WHITE SCRAMBLE GF** 18  
egg white scramble • seasonal vegetables • chimichurri hollandaise • avocado spread • crispy potatoes • arugula salad
- AVENSOLE BENEDICT (GF UPON REQUEST)** 20  
smoked brown sugar bacon • 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 • dill
- SHORT RIB CHILAQUILES GF** 24  
short rib • guajillo • blue corn chips • havarti • cotija • cilantro • sunny side up egg • corn puree
- BREAKFAST BURGER (GF UPON REQUEST)** 24  
angus beef • fried egg • hawaiian bun • bacon • tomato • lettuce • cheddar • hollandaise
- HANGOVER BURRITO** 25  
carnitas • eggs • black bean puree • salsa verde • cheddar • breakfast potatoes
- PORK BELLY CHOPS GF** 25  
grilled 10 oz bone- in pork belly • sunny side up egg • black bean puree • chipotle hollandaise • breakfast potatoes
- STEAK & EGGS** 30  
8 oz flat iron steak • sunny side up egg • chimichurri hollandaise • breakfast potatoes

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  
\$40 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.

## BRUNCH 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	
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	
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	
PEACH COCKTAIL	14
rum • peach schnapps • peach purée • brut sparkling	

## SPARKLING

GLASS / BOTTLE

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

## 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	
*Refills not included	
FRESHLY BREWED COFFEE	3



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