



SUNDAY BRUNCH

Available on Sundays from 10 am – 2 pm

SHAREABLES

FRENCH TOAST STACK VEG 15
brioche bread • peanut butter whip cream • chocolate drizzle • house made granola • fresh berries

CHEESE FLIGHT VEG (GF UPON REQUEST) 28
chef's choice (3) cheeses • seasonal fruit • marcona almonds • boursin cheese • fig jam • artisan bread

COFFEE & PASTRY BOARD 30
french pressed dark roast coffee for the table • biscuits & fig jam • apple danish • belgian waffle • syrup • butter • mini croissant • seasonal fruit

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

BISCUITS & GRAVY 18
house made biscuits • crispy potatoes • spiced gravy • fresh herbs

AVENSOLE BENEDICT (GF UPON REQUEST) 20
smoked brown sugar bacon • english muffin • poached egg • hollandaise • chives • crispy potatoes

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

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	75
our sparkling soirée rose • orange juice • fresh fruit (Recommended for 3 or more)	
POM MIMOSA	15
pomegranate juice • our sparkling soirée rose	
PEACH BELLINI MIMOSA	15
peach schnapps • peach purée • our sparkling soirée rose	
BAILEYS & COFFEE	14
baileys • fresh brewed coffee	
BREAKFAST WHISKEY	14
high west • 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	
JAMESON & GINGER	14
jameson • ginger ale • lime	
OLD FASHION	14
high west • simple syrup • bitters	
CADILLAC MARGARITA	14
casamigos • triple sec • fresh sweet and sour • grand marnier	
POMEGRANATE MARGARTITA	14
casamigos • triple sec • fresh sour mix • pomegranate juice	
PEACH COCKTAIL	14
rum • peach schnapps • peach purée • our sparkling soirée rose	
SPIKED LEMONADE	14
high west • triple sec • lemonade	
PASSION COSMO	14
vodka • passionfruit juice • cranberry juice	

SPARKLING

GLASS / BOTTLE

RENDEZVOUS	14 / 45
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	
TROPICAL BREEZE	16
white wine • malibu • peach schnapps • mango puree • pineapple juice	

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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