



# 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

### BRUSSEL SPROUTS VEG 16

roasted brussels sprouts • pomegranate reduction • goat cheese • pepitas

### CAULIFLOWER GF 17

roasted cauliflower • paprika oil • cauliflower purée • pickled purple cauliflower

### 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)

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

## SALADS

### AVENSOLE CAESAR GF 17

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 crema • crispy potatoes • arugula salad

### BISCUITS & GRAVY 18

house made biscuits • crispy potatoes • spiced gravy • fresh herbs • fresh cracked pepper

### HUMMUS FLATBREAD (VEGAN UPON REQUEST) 19

house made hummus • olive tapenade • arugula • pickled cauliflower • italian herb oil

### RICOTTA FLATBREAD VEG (GF UPON REQUEST) 19

ricotta • italian herb oil • confit tomato • peruvian peppers • balsamic grape reduction • basil puree

### SALMON LOX 20

smoked salmon • warm baguette • everything seasoned cream cheese capers • arugula • shallot • pickled onion • cucumber

### AVENSOLE BENEDICT (GF UPON REQUEST) 20

smoked applewood bacon • english muffin • poached egg • hollandaise • chives • local micro greens • crispy potatoes

### CRAB BENEDICT 22

jumbo lump crabcake • poached egg • old bay hollandaise • crispy potatoes • local micro greens

### WINE COUNTRY SKILLET 22

potatoes o'brien • shredded manchego • house made beef sausage • eggs • topped with house gravy

### CHILAQUILES ROJO GF 24

short rib • guajillo sauce • tortilla chips • havarti • cotija • cilantro • sunny side up egg

### PORK BELLY CHOPS GF 25

grilled 10 oz 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

-Veg = Vegetarian / Vegan = Vegan

- Please note we are not a gluten free facility.

- Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- \$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.

- GF = Gluten Free / (GF upon request) = can be made Gluten Free for \$2 per item.

- Please notify your server of any food allergies.

- Please note, sharing a dish is an additional \$4 charge.

## BRUNCH COCKTAILS

POM MIMOSA	15
pomegranate juice • our sparkling soirée rose	
PEACH BELLINI MIMOSA	15
peach schnapps • peach purée • our sparkling Rendezvous	
IRISH COFFEE	15
baileys • jameson • fresh brewed coffee	
BLOODY MARY	16
vodka • tabasco • lime juice • bloody mary mix • bacon celery • olives	

## COCKTAILS

LAVENDER MARTINI	17
tanqueray gin • lavender • fresh lemon juice • honey	
POMEGRANATE MARGARITA	17
casamigos • triple sec • lime & agave • pomegranate juice	
FRENCH 75	17
tanqueray gin • lemon • our sparkling Rendezvous	
SPIKED LEMONADE	17
bulleit • triple sec • lemonade • raspberry	
PASSION COSMO	17
titos • triple sec • lime • passion fruit	
AVENSOLE OLD FASHIONED	18
basil hayden • demerara • bitters	
REVOLVER	18
bulleit • kahlua • orange bitters	
PEACH SUNSET	18
casamigos • grand marnier • lime • jalapeno • peach • our soleá wine	
SOIREE SPRITZ	18
aperol • grapefruit • cucumber • elderflower • our sparkling soirée rose	

## 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	

## MEGAMOSA

MEGAMOSA	75
our sparkling soirée rose • orange juice • fresh fruit (Recommended for 3 or more)	

*Ask your server for seasonal specials*

## 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

BOTTLED WATER	8
San Pellegrino Sparkling Water	
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