



# ESTERS

WINE SHOP & BAR

A photograph of several wine bottles chilling in a wooden bucket filled with ice. The bottles are dark glass and have white labels. One label clearly shows 'CENTRALAS' and '2019'. Another label shows 'CHRISTOPHE ET FILS' and '2018'. The background is a blurred mosaic tile wall.

Events 2023





# ABOUT US



Esters is a chic, neighborhood wine bar and shop in downtown Santa Monica, and earned a 2023 James Beard semifinalist nomination for “Outstanding Bar.” Inspired by our favorite bistros and wine bars in Spain and France, our “little kitchen that could” whips up farmers’ market-driven dishes, snacks, curated cheese & charcuterie boards and more. It’s a perfect place to catch up with friends and colleagues for 30 minutes or 3 hours! Rustic Canyon Family Wine Director Kathryn Coker and her husband/co-owner Tug Coker dreamed up the idea for Esters, along with the group’s co-owners Josh Loeb and Zoe Nathan. We love planet-friendly wines from artisanal producers, and we keep our cellar stocked with hundreds of bottles from all over the world. We also offer a full bar and feature seasonal cocktails and non-alcoholic cocktails.







# Our Spaces





# Our Spaces

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## Patio Table

enjoy a large table right in the heart of our patio for up to 15 guests





# Our Spaces

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## Parklet

sidewalk seating, up to 25 seated and 40 guests standing



# Our Spaces



## Extended Patio

luncheons, bridal showers, happy hours, birthday parties - this semi-private space, next to our original patio has seen it all up to 20 guests seated, or 30 reception-style



# Our Spaces



## Partial Patio

up to 50 guests standing or up to 35 for a seated dinner



# Our Spaces



## Full Patio Buyout

enjoy our entire patio for up to 70 guests



# Our Spaces



## Wine Library

seated dinner for up to 14 guests or 25 guests standing



# Our Spaces

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## Main Dining Room

seated dinner for up to 35 guests or 60 guests standing



# Our Spaces

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## Full Buyout

have the entire indoor & outdoor space - up to 150 guests, reception-style





# Beverage Packages

## Savvy Sipper

happy hour wines -  
red, white, and rosé  
selection of artisanal beers

**\$55 per person**

## Adventurer

20+ options from our  
curated wine list &  
selection of artisanal beers

**\$70 per person**

## Collector

seasonal craft cocktails &  
well spirits, 20+ options from our  
curated wine list &  
selection of artisanal beers

**\$100 per person**

Are you looking for all reds or something sparkling? Let us know, and our team will curate a flight of 4 wines, guided by one of our expert sommeliers.



*Pricing not including tax, a 4% employee healthcare charge & 20% service charge. Please let us know if you have any questions. Thanks for supporting a healthier staff!*



# Family-Style Brunch

\$55 per person

## VIP Snacks

lavender almonds, curry cashews, corn nuts,  
marinated olives with wild fennel & orange

## Choice of Salad

little gem salad • market salad

## Entrées

tortilla española & belgium waffle

## Sandwich Platter (choose one)

the garden • the italian • grilled cheese •  
seasonal tartine • avocado toast •

## Sides

roasted potatoes • seasonal fruit

# Family-Style Dinner

\$65 per person

## VIP Snacks

lavender almonds, curry cashews, corn nuts,  
marinated olives with wild fennel & orange

## Charcuterie & Cheese Plank

## Market Platter & Seasonal Crudité

## Choice of Salad

little gem salad • market lettuce

## Entrées (choose two)

*served with roasted potatoes with garlic aioli*

bechamel lasagna • corn ribs • beef meatballs • manila clams  
• baked cod • short rib (+\$8/pp)

*We're proud to utilize local and seasonal ingredients in all of our dishes, so items are subject to change. Pricing not including tax, a 4% employee healthcare charge & 20% service charge.  
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# Snacks & Platters

serves 10-12

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## Bites

**Smokey Dates** - charcuterie jam, pickled red onion \$60

**Mussel Toast** - baguette, fennel & dill-preserved mussels, garlic aioli, herbs \$75

**Gilda** - boquerones, castelvetro olives, guindilla peppers \$65

**Burrata** - baguette, marinated vegetables, herbs \$55

**Lavender Marcona Almonds** - \$30

**Curry Cashews** - \$26

**Corn Nuts** - \$16

**Marinated Olives** - orange peel, fennel seed, fennel pollen \$26

**Little Gem Salad** - piquillo peppers, pignoli, white anchovy, xato vinaigrette \$65

**Market Salad** - itachi cucumber, candycot peach, pickled red onion, crouton, mint balsamic vinaigrette \$60

**Milo + Olive Bread Basket** - rosemary focaccia, country sourdough, baguette \$27

## Oysters

*daily selection served with seasonal mignonette & lemon*

**50 pieces** \$180

**75 pieces** \$270

**100 pieces** \$350

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## Entrées - serves 10-12

*all entrées served with roasted fingerling potatoes & garlic aioli*

### **Bechamel Lasagna**

oyster mushroom, pea tendrils, housemade pasta \$180

### **Corn Ribs**

dwelley family farms corn, smoked shallot vinaigrette,  
grana padano, parsley \$180

### **Manila Clams**

white beans, sherry, salsa verde, toast \$185

### **Beef Meatballs**

spiced tomato sauce, grana padano, herb \$175

### **Baked Cod**

charcuterie breadcrumb, tomato, dill, charred lemon \$235

### **Marinated Pork\***

adobo spices, pimenton, garlic, arugula, onion \$275

\*can be substituted with chicken

### **Braised Short Rib**

red wine jus, pickled red onion, parsley \$350

## Sandwich Platters - serves 10-12

### **Grilled Cheese**

pan de mie, reading raclette, provolone, grana padano,  
bechamel aioli served with pepper jam & cornichons \$170

**add:** n'duja or prosciutto \$70

### **Esters Italian Sandwich**

focaccia, finocchiona, mortadella, arugula,  
pickled red onion, pepita romesco \$140

### **Garden Sandwich**

focaccia, red wine marinated vegetables, burrata,  
spring mix \$130

### **Seasonal Tartine**

goat cheese, heirloom tomato, coriander, cumin,  
basil, chervil \$150

## Desserts

### **Dark Chocolate Truffles**

red wine ganache (20 pieces) \$40

### **Oatmeal Cookies**

with maple glaze (10 cookies) \$40

### **Basque Cheesecake**

strawberry rose geranium jam (10" round) \$75

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# Chef's Boards

serves 10-12

## The Plank

*all charcuterie and cheeses \$165*

### Cheese

*includes all items listed below:*

**served with wildflower honey, strawberry geranium jam,  
seasonal fruit, crostini \$80**

**Burrata** (cow) stracciatella & mozzarella

**Dreamweaver** (goat) double cream, white wine finishes

**Mokableu** (cow) coffee rind finish

**Cana de Cabra** (goat) soft ripened, creamy

**Gruyere** (cow) semi-firm, rich, nutty

**Essex l'Amuse** (cow) aged gouda

**Ashbrook** (raw cow) soft, vegetal

### Charcuterie

*includes all items listed below:*

**served with wholegrain mustard, housemade pickles,  
crostini \$90**

**Finnochiona** (pork) fennel sausage

**Iberico Chorizo** (pork) pimenton, garlic

**Rigani Loukaniko** (pork) orange, oregano

**Proscuitto di Parma** (pork) cured ham

**Mortadella** (pork) lightly smoked

**Coppa** (pork) allspice, pepper

**Chicken Liver Pate** housemade

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