



ESTERS

WINE SHOP & BAR


Events 2024



ABOUT US



Esters is a neighborhood restaurant and shop in downtown **Santa Monica**. Inspired by our favorite bistros and wine bars in Spain and France, our “little kitchen that could” whips up **market-driven** dishes and curated **cheese & charcuterie** boards. 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 offer a full bar and feature **seasonal cocktails** and mocktails.



Our Spaces

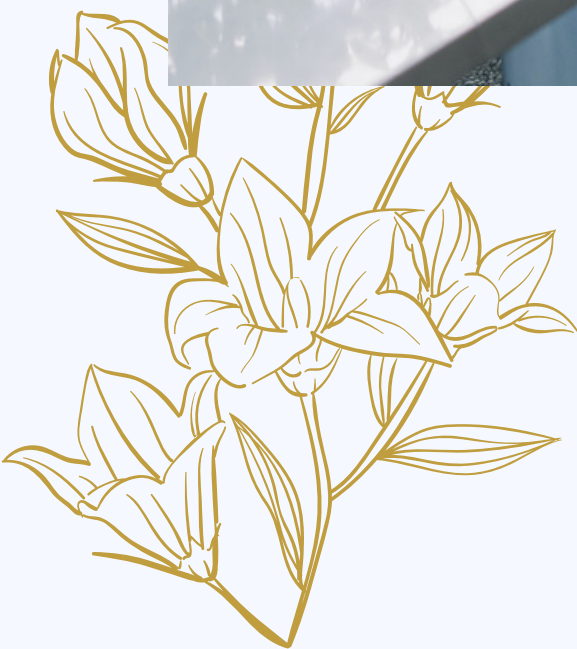


Our Spaces



Patio Table

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



Our Spaces



Extended Patio

Luncheons, Bridal Showers,
Happy Hours, Birthday Parties;
this semi-private space has seen it all.

Up to 24 guests seated,
or 30 reception-style.

Our Spaces



Partial Patio

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

Our Spaces



Full Patio Buyout

Hosting up to 70 guests standing or up to 50 for a seated dinner.

Our Spaces



Wine Library

Hosting up to 25 guests standing or up to 14 for a seated dinner.

Our Spaces



Main Dining Room

Hosting up to 60 guests standing or up to 35 for a seated dinner.

Our Spaces



Full Buyout

Enjoy Esters all to yourselves! Up to 130 guests, cocktail style.

SNACKS AND PLATTERS

SERVES 10-12

Lavender Marcona Almonds -caster sugar, lavender \$35

Curry Cashews -vadouvan, caster sugar \$30

Corn Nuts - fried corn, salt \$18

Marinated Olives - orange peel, fennel seed, fennel pollen \$30

Little Gem Salad - piquillo peppers, pignoli, boquerones, sherry vinegar, shallot, xato vinaigrette \$70

Market Salad - spring mix lettuces, pickled red onion, marinated grapes, purple radish, saba vinaigrette, her crouton \$65

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

BITES

Dill Deviled Eggs - housemade aioli, capers, dill - \$45 (caviar add on \$50)

Basque Skewer - anchovies, castelvetrano olives, pequillo peppers \$55

Prosciutto “Empanada” - Prosciutto, grana padana, puff pastry, house mustard \$75

Date Skewer - date, toasted almond, prosciutto \$85 (\$55 w/o prosciutto)

Burrata - baguette, marinated vegetables, herb \$55

OYSTERS

daily selection served with seasonal mignonette & lemon

50 pieces \$180

75 pieces \$270

100 pieces \$350

We're proud to utilize local and seasonal ingredients in all of our dishes, so items are subject to change.

ENTREES

SERVES 10-12

served with roasted fingerling potatoes and garlic aioli

Adobo Chicken

roasted chicken, paprika, sherry vinegar, garlic, onion, pepper \$240

Lasagna*

grass-fed beef, charcuterie, tomato sauce, goat cheese, herb,
arugula, housemade pasta \$240

*(Can be made vegan/vegetarian w/tomato sauce and mushroom)

Pork Moruno

cumin-marinated pork belly, charred onion, fennel slaw \$200

Farroto (vegetarian)

risotto-style farro with charred onion “soubise”, oyster mushrooms,
spanish leeks, arugula \$125

Beef Meatballs

spiced tomato sauce, grana padano, herb \$175

Cod

puff pastry crusted, brava sauce, dill, lemon \$255

Tortilla Espanola

Confit potatoes, garlic, onion, seasonal vegetable, aioli \$95

Roasted Seasonal Vegetables (vegetarian)

tetsukaboto, broccolini, red onion in salsa verde \$125

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 padana
bechamel aioli served with pepper jam & cornichons \$170

add: n’duja or prosciutto \$70

Esters Italian Sandwich

focaccia, finnochiona, mortadella, arugula, pickled red
onion, sunflower romesco \$140

Garden Sandwich*

focaccia, red wine marinated vegetables, burrata,
spring mix \$140

Avocado Tartine*

pickled red onion, chile, herb, purple radish \$140

*vegetarian dish

DESSERTS

Dark Chocolate Truffles

coconut caramel (20 pieces) \$40

Seasonal Cookies (20 cookies) \$50

Basque Cheesecake \$75

Olive Oil and Blood Orange Cake \$75

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CHEFS BOARDS

SERVES 10-12

THE PLANK

all charcuterie and cheeses \$175

CHEESE

*includes all items listed below;
served with wildflower honey, apple butter,
seasonal fruit, crostini \$90*

Burrata (cow) stracciatella & mozzarella

Dreamweaver (sheep) soft-ripened, brie style

Fourme Au Moelleux (cow) Vouvray injected blue cheese

Cana de Cabra (goat) tangy

Gruyere (cow) firm, bright

Essex l'Amuse (sheep) aged gouda

Parish Hill Hermit Beer-washed Tomme

CHARCUTERIE

*includes all items listed below;
served with wholegrain mustard, housemade pickles, crostini \$95*

Finnochiona (pork) fennel sausage

Lomo (pork) pimenton-cured

Sumac Salami (pork) mushroom and citrus notes

Prosciutto di Parma (pork) cured ham

Mortadella (pork) lightly smoked

Bresaola (beef) chili, spruce tip

Chicken Liver Pate housemade

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BRUNCH PACKAGE

\$60 PER PERSON

VIP SNACKS

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

CHOICE OF SALAD

little gem salad • market salad

MAINS

tortilla espanola

belgian waffle

Sandwich Platter (choose one)

the garden • the italian • grilled cheese •

seasonal tartine • avocado toast •

SIDES

crispy prosciutto • roasted potatoes • seasonal fruit



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DINNER PACKAGE

\$65 PER PERSON

VIP SNACKS

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

CHARCUTERIE & CHEESE PLANK

MARKET PLATTER & SEASONAL CRUDITE

CHOICE OF SALAD

little gem salad • market lettuce

MAINS

choose two

served with roasted potatoes with garlic aioli

lasagna • farroto (vegetarian) • beef meatballs • confit chicken • baked cod • short rib (+\$8/pp)

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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!

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.



contact us.

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