ESTERS

WINE SHOP & BAR



Events 2025

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 & STARTERS

SERVES 10-12

Lavender Marcona Almonds -caster sugar, lavender $35
Curry Cashews -vadouvan, caster sugar $30
Corn Nuts - fried corn, salt $20
Marinated Olives - orange peel & fennel pollen $35
Little Gem Salad - avocado green goddess, lemon, grana padano, herbs *salad accoutrements subject to seasonal change $80
Market Salad - heirloom lettuces, champagne vinaigrette * vegetable accoutrements based on market availability $75
Milo & Olive Bread Basket - rosemary focaccia, country sourdough, baguette, buerre de barratte $30

BITES

French-Style Deviled Eggs - housemade aioli, dijon mustard, herbs - $50 (caviar add on $50)
French Skewer - cornichons, cured ham, gruyere cheese $60
Cheese Gruyere - alpine cheese puff pastry bite $75
Fig Skewer - toasted almond, fig, goat cheese, balsamic reduction $65
Burrata Canape - baguette, olive oil, chive, black pepper $65
Seasonal Tartlets - mini tartlets filled with goat cheese and caramelized onions $55

OYSTERS

freshly shucked daily selection served with
seasonal mignonette & lemon, house made hot sauce & lemon
50 pieces $200
75 pieces $295
100 pieces $390

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 herb and garlic roasted potatoes

Herbes de Provence Chicken $260

roasted chicken, herbes de Provence, garlic, lemon

Gnocchi ala Parisienne $230

seasonal vegetables, brown butter, lemon, herbs, parmesan

Beef Meatballs $195

tomato passata, grana padano, herbs

Mushroom Gratin $175

layers of mushroom, potato bechamel, cheese (can be made vegan)

Quiche Lorraine $100

eggs, bacon (optional), gruyere, onions

Salmon en Papillote $240

nut-free herb pesto, thyme, lemon, sliced roasted potatoes

Braised Short Rib $375

red wine jus, pickled red onion, parsley

DESSERTS

20 servings per order

Coconut Caramel Truffles (gluten free / vegan) **$45**

Seasonal Cookies $50

Panna Cotta $50

Flowerless Chocolate Cake $50

Chocolate Mousse $50

SANDWICH PLATTERS

SERVES 10-12

Grilled Cheese $195

pan de mie, raclette, provolone, grana padano, mornay, aioli, served with pepper jam & cornichons

add: n'duja or prosciutto $70

French Ham and Cheese $165

baguette, cured ham, brie, beurre de baratte, dijon mustard

Roast Beef and Horseradish $155

baguette, thinly sliced roast beef, horseradish cream, arugula

Vegetable Tartine* $155

baguette, marinated vegetables, chévre, mixed greens

Avocado Tartine* $155

pickled red onion, herbs, mixed greens

Brie & Apple* $145

baguette, brie, thinly sliced apple, honey, grain mustard

*vegetarian dish

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CHEFS BOARDS

SERVES 10-12

THE PLANK

all charcuterie and cheeses $195

CHEESE

includes all items listed below;

served with wildflower honey, seasonal jam, farmers market fruit, crostini $100

Burrata *(cow) stracciatella & mozzarella*
Parish Hill 'Carefully' *(cow) robust, tart, bright*
Linedeline *(goat) ash ripened, morbier style*
Cana de Cabra *(goat) tangy*
Gruyere *(cow) firm, bright*
Essex l'Amuse *(sheep) aged gouda*
Parish Hill Hermit *Beer-washed Tomme*
specific cheese selection subject to seasonal change

CHARCUTERIE

includes all items listed below;

served with wholegrain mustard, housemade pickles, crostini $100

Finnochiona *(pork) fennel sausage*
Capicolla *(pork) paprika & garlic cured coppa*
Chorizo Pamplona *(pork) mild, naturally fermented salame*
Proscuitto di Parma *(pork) cured ham*
Mortadella *(pork) lightly smoked*
Bresaola *(beef) chili, spruce tip*
Chicken Liver Mousse *housemade*
specific charcuterie selection subject to seasonal change

MARKET PLATTER
SEASONAL VEGETABLE CRUDITÉ

served with piquillo pepper rouille and green goddess $85

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BRUNCH PACKAGE

$60 PER PERSON

VIP SNACKS

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

CHOICE OF SALAD

little gem salad • market salad

MAINS

quiche lorraine
Shakshouka
Sandwich Platter (choose one)
vegetable tartine • french ham and cheese • grilled cheese • salmon rillettes sandwich • avocado tartine

SIDES

garlic and herb roasted potatoes • seasonal fruit



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DINNER PACKAGE

$70 PER PERSON

VIP SNACKS

lavender almonds, curry cashews, rosemary sea salt corn nuts, fennel and orange marinated olives

CHARCUTERIE & CHEESE PLANK

MARKET PLATTER - SEASONAL CRUDITÉ

CHOICE OF SALAD

little gem salad • market lettuce

MAINS

choose two

served with herb and garlic roasted potatoes

herbes de provence chicken • beef meatballs • salmon en papillote • mushroom gratin • quiche lorraine • short rib (+$8/pp) • sandwich platters

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Pricing not including tax & 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 -
one each: red, white, and rosé
selection of artisanal beers

$60 per person

ADVENTURER

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

$75 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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