



BEVERAGE PACKAGES

House Wine + Beer

happy hour wines - one each: red, white, rosé!
selection of artisanal beers

\$60/pp

Wines By The Glass

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

\$75/pp

Open Bar

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

\$100/pp

Bespoke Sommelier Service

\$200

Coffee & Tea Service

\$4/pp

Corkage

\$50/ea. 750ml bottle
two bottle limit, must not be on our wine list

Pricing not including tax & 20% service charge.

ESTERS

WINE SHOP & BAR

1314 7th Street, Santa Monica, CA 90401
310.899.6900
M-TH 12pm-10pm | F&S 12pm-11pm | SUN 12pm-9pm



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

SNACKS & STARTERS

SERVES 10-12

Lavender Marcona Almonds \$35

Curry Cashews \$30

Corn Nuts \$20

Marinated Olives \$35
orange peel & fennel pollen

Little Gem Salad \$80
(salad accoutrements subject to seasonal change)
avocado green goddess, lemon, grana podana, herbs

Market Lettuce Salad \$75
heirloom lettuces, champagne vinaigrette

Lyonnaise Salad \$75
lardons, frisee, brioche croutons, bacon shallot vinaigrette, soft boiled egg, herbs

Snap Peas and Burrata Salad \$65
blistered snap peas, lemon vinaigrette, straciatella, market greens, mint

Milo & Olive Bread Basket \$30
rosemary focaccia, country sourdough, baguette

BITES

SERVES 10-12

French-Style Deviled Eggs \$50 (caviar add on \$50)
housemade aioli, dijon mustard, herbs

French Skewers \$60
cornichons, cured ham, gruyere cheese

Cheese Gruyere \$75
alpine cheese puff pastry bite

Burrata Canape \$65
baguette, olive oil, chive, black pepper

Cucumber Canape \$35
whipped fromage blanc, preserved lemon, mint, aleppo

Fig Skewer \$65
toasted almond, fig, goat cheese, balsamic reduction

Seasonal Tartlets \$55
mini tartlets filled with goat cheese and caramelized onions

Pricing not including tax & 20% service charge.



BOARDS

SERVES 10-12

“The Plank”

all charcuterie and cheeses \$195

Cheese*

includes all items below;
served with wildflower honey, seasonal jam,
farmers market fruit & crostini \$100

Burrata | stracciatella & mozzarella (cow) | DiStefano, CA
Lindeline | ash ripened, marbier style (goat) | Blakesville Creamery, Wisconsin
Gruyere | firm, bright (cow) | Le Gruyere, France
Parish Hill “Carefully” | robust, bright (cow) | Parish Hill Creamery, Vermont
Cana de Oveja | soft, decadent (sheep) | Mitica, Spain
Essex l’Amuse | aged gouda (cow) | Essex, Netherlands
Hermit | funky, washed-rind (raw cow) | Parish Hill Creamery, Vermont

Charcuterie*

includes all items below;
served with wholegrain mustard, housemade pickles & crostini \$100
Finochiona | fennel sausage (pork) | Coro, Washington
Capicola | paprika & garlic infused cured coppa (pork) | Smoking Goose, Indiana
Chorizo Pamplona | mild, naturally-fermented salame (pork) | Don Juana, California
Bresaola | pine & citrus (beef) | Smoking Goose, Indiana
Prosciutto di Parma | classic cured ham (pork) | Natura Antica, Italy
Mortadella | lightly smoked (pork)
Housemade Chicken Liver Mousse | brandy, shallot, pork, pickle gelee

*specific offerings subject to seasonal change

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BOARDS

SERVES 10-12

Market Platter - Seasonal Vegetable Crudité (specific offerings subject to seasonal change)

served with;

served with pequinillo pepper rouille and green goddess \$85

Purple Radish | Weiser Farms

Dilly Pickled Green Beans | McKinley Farms

Rainbow Carrots | Weiser Farms

Persian Cucumber | McKinley Farms

Roasted Rainbow Cauliflower | Country Rhodes Farms

Marinated Golden Beets | Milliken Farms

OYSTERS

freshly shucked daily selection

served with seasonal mignonette & lemon

50pc \$200 • 75pc \$295 • 100pc \$390

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ENTREES

SERVES 10-12

all entrees served with herb and garlic roasted potatoes

Herbes de Provence Chicken \$260

roasted chicken, herbes de Provence, garlic, lemon

Beef Meatballs \$195

tomato passata, grana padano, herbs

Braised Short Rib \$375

red wine jus, mirepoix, parsley

Gnocchi ala Parisienne \$230

seasonal vegetables, brown butter, lemon, herbs, parmesan

Salmon en Papillote \$240

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

Mushroom Gratin \$175

layers of mushroom, potato, béchamel, cheese and breadcrumbs (can be made vegan)

Quiche Lorraine \$100

eggs, bacon, cheese, gruyere, onions

SANDWICH PLATTERS

SERVES 10-12

Grilled Cheese \$195

pan de mie, raclette, provolone, grana padano, mornay, aioli, sweet pepper jam, cornichons
(add: n'duja or prosciutto \$70)

"French" Ham and Cheese \$165

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

Vegetable Tartine \$155

baguette, marinated vegetables, chèvre, mixed greens

Avocado Tartine \$155

pickled red onion, herbs, mixed greens

Brie & Apple \$145

ciabatta, brie cheese, thinly sliced apple, honey, grain mustard

Roast Beef and Horseradish \$155

sourdough, thinly sliced roast beef, horseradish cream, arugula

Pricing not including tax & 20% service charge.



FAMILY STYLE BRUNCH

\$60/pp

VIP Snacks

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

Salad

little gem salad OR market lettuce

Mains

Quiche Lorraine

Shakshouka

sandwich platter | *choice of*
vegetable tartine • "french" ham and cheese • grilled cheese
salmon rillettes sandwich • avocado tartine

Sides

seasonal fruit • garlic and herb roasted potatoes

FAMILY DINNER

\$70/pp

VIP Snacks

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

Charcuterie and Cheese Plank

Market Platter - Seasonal Crudit 

Salad

little gem salad OR market lettuce

Mains (choose two)

served with herb and garlic roasted potatoes

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

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DESSERTS

20 servings per order

Coconut Caramel Truffle gluten free, vegan \$40

Seasonal Cookies \$50

Panna Cotta \$50

Flowerless Chocolate Cake \$60

Chocolate Mousse (20pc) \$50

Outside Desserts

plate fee \$4/pp

ADDITIONAL SERVICES

Custom Flower Arrangements

please inquire

Valet | \$15 Per Car

Party Favors

please inquire

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