



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

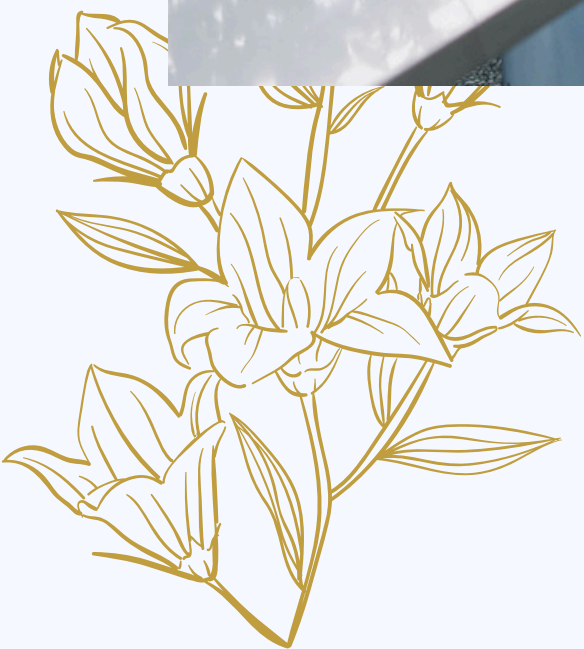


Our Spaces



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

Lavender Marcona Almonds -caster sugar, lavender \$35

SERVES 10-12

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

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

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

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

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

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

sourdough, 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

ciabatta, 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

Capicola (pork) paprika & garlic cured coppa

Chorizo Pamplona (pork) mild, naturally fermented salame

Prosciutto 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.

events@esterswineshop.com