

RESTAURANT & BAR

CHEESE SELECTION

ROBIOLA DUE LATTI Pear Jam, Italy, Cow's & Sheep's Milk, Balanced, Mild & Creamy

ARTEQUESO MANCHEGO SEMICURADO Port Figs, Spain, Sheep's Milk, Nutty & Sweet

DELFT BLUE Orange Blossom Honey, Holland, Cow's Milk, Rich & Buttery

{ FOR ALL 3 CHEESES }

STARTERS

TODAY'S OYSTERS on the Half Shell with Champagne Mignonette & Cocktail Sauce (6) (gf)

FLATBREAD Roasted Mushrooms, Hobbs Applewood Smoked Bacon, Leeks, Thyme, Fontina, Mozzarella, Parmesan & Truffle Oil

MEZE PLATTER Hummus, Baba Ghanoush, Cucumber Yogurt Dip, Quinoa Tabbouleh, Olives, Dolmas, Roasted Anaheim Peppers Stuffed with Feta & Grilled Pita (v)

GRILLED SPANISH OCTOPUS Watercress, Blood Oranges, Watermelon Radish, Farro, Citrus Vinaigrette & Nicoise Olive Aioli

DI STEFANO BURRATA Grilled Delta Asparagus, Beets, Herb Salsa Verde, Toasted Almonds & Grilled Bread (v)

BELLWETHER FARMS RICOTTA GNOCCHI Natural Pork Sugo, Tomatoes, Caramelized Fennel & Grana Padano

PEI MUSSELS Fregola, Chorizo, Saffron-Harissa Broth & Grilled Bread

SOUPS & SALADS

TODAY'S SOUP

CARAMELIZED ONION SOUP Gruyere Cheese & Crouton (v)

ORGANIC LETTUCES Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette (v) (gf)

ORGANIC BEET SALAD Little Gems, Asian Pears, Oranges, Toasted Pumpkin Seeds, Feta Cheese & Sherry Vinaigrette (v) (gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons & Grana Padano

MAIN COURSES

MEYER LEMON RISOTTO Bloomsdale Spinach, Sundried Tomatoes, Alba Mushrooms & Parmesan Cheese (v) (gf)

FILLO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous & Roasted Tomato Coulis

PAINTED HILLS NATURAL POT ROAST Garlic Mashed Potatoes & Baby Root Vegetables (gf)

TODAY'S FRESH FISH A.Q. (limited availability)

DUROC PORK CHOP Sweet Potato Gratin, Lacinato Kale, Pickled Mustard Seeds, Apple Slaw & Port Sauce

GRILLED PAINTED HILLS NATURAL NEW YORK STEAK Celery Root Purée, Roasted Marble Potato-Baby Turnip-Carrot Hash & Chimichurri (gf)

GRILLED NATURAL HANGER "STEAK FRITES" Gremolata Fries, Arugula & Castelvetrano Olive Tapenade

GRILLED GRASS FED LAMB CHOPS Green Garlic Risotto, Sunchoke Puree, Sunchoke Chips & Fava Bean Relish

GRILLED DAY BOAT SCALLOPS Lentils, Caramelized Fennel Puree & Meyer Lemon-Herb Salsa Verde

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun & Kennebec Fries
Add Cheese (Swiss, Blue or Cheddar) Avocado Hobbs' Natural Applewood Smoked Bacon

NEIGHBORHOOD BISTRO MENU

(Changes weekly, Sorry no substitutions)

ORGANIC GARDEN LETTUCES Fuji Apples, Walnuts, Pickled Red Onion, Blue Cheese & Balsamic Vinaigrette

MOUSSAKA Local Lamb Ragout, Eggplant, Béchamel & Tomato Coulis

ESIN'S BAKLAVA Honey Syrup & Whipped Cream

SIDES

CURTIS' KENNEBEC FRIES

Lemon-Garlic Aioli

MARINATED OLIVES

LEMON PEARL COUSCOUS

ROASTED MARBLE POTATOES

GARLIC MASHED POTATOES

GRILLED MARY'S CHICKEN BREAST

(5) GRILLED WILD PRAWNS

SUNDAYS

ARE PRIME RIB NIGHT AT ESIN RESTAURANT & BAR

COCKTAILS & MARTINIS

FITZGERALD

Bloom Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice with a Lemon Peel

RYE MANHATTAN

Bulleit Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

DARK & STORMY

Koloa Kaua'i Dark Rum, Ginger Shrub, Soda Water, Served over Ice with a Lime Slice

VIEUX CARRÉ

Templeton Rye Whiskey, Cognac VS, Benedictine, Carpano Antica, Peychaud's & Angostura Bitters, Served over Ice with a Luxardo Candied Cherry

LAST WORD

St. George Terroir Gin, Green Chartreuse, Luxardo Maraschino, Fresh Squeezed Lime Juice, Served Up

BOULEVARDIER

Buffalo Trace Bourbon, Campari, Carpano Antica, Served Up with an Orange Peel

XOLO

Tres Agaves Reposado Tequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice, Served Up with a Lime Slice

MOSCOW MULE

Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water, Served in a Traditional Mule Cup

APEROL SPRITZ

Aperol, Prosecco, Served with an Orange Peel

OUT OF BOUNDS

Barrel Aged Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters, Served over Ice with an Orange Peel

BEERS

BAVIK, Pilsner, Belgium 5.2% ABV

BEAR REPUBLIC, "Racer 5", IPA, CA 7.5% ABV

WEIHENSTEPHANER, Hefeweizen, Munich, Germany 5.4% ABV

GLUTENBERG, Red Ale, Gluten Free, Montreal, Canada 5.0% ABV

HITACHINO NEST, White Ale, Japan, 5.5% ABV

COOPERS BREWERY, Extra Stout, Australia, 6.3% ABV

GOLDEN STATE "Mighty Dry", Cider, Gluten Free, Sebastopol, CA 6.9% ABV

ERDINGER, Malt alcohol-free beverage, Germany 0.0% alc

NON-ALCOHOLIC BEVERAGES

FENTIMANS GINGER BEER

PELLEGRINO

FENTIMANS OLD ENGLISH

SPARKLING WATER

ROOT BEER

AQUA PANNA

FENTIMANS CURIOSITY COLA

FRESH SQUEEZED JUICES

ICED TEA

- ORANGE

ARNOLD PALMER

- GRAPEFRUIT

RASPBERRY ICED TEA

FRESH SQUEEZED LEMONADE

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz pour	Bottle
2014	DOMAINE CARNEROS by Taittinger, Brut Sparkling Wine, Napa Valley	13	19.5	52
NV	ACINUM , Prosecco, Extra Dry, Italy	10	15	40
2017	AIX , Rosé, Coteaux d'Aix-en-Provence, France	12	18	48
NV	DOMAINE ALLIMANT LAUGNER , Sparkling Rosé, Crémant d'Alsace, France	13	19.5	52

WHITE WINES

		6oz glass	9oz pour	Bottle
2017	SAUVIGNON BLANC , Domaine Auchère, Sancerre, France	13	19.5	52
2017	SAUVIGNON BLANC , Rombauer Vineyards, Napa Valley	12	17	48
2016	ALBARIÑO , Casa Monte Pío, "Morra o Conto", Rías Baixas, Spain	11	15	42
2016	RIESLING KABINETT , Weingut Lothar Ketter, Germany	13	19.5	52
2017	GRÜNER VELTLINER , Schlosskellerei Gobelsburg, Kamptal, Austria	10	15	40
2016	PINOT GRIGIO , Valle Isarco, Südtirol-Alto Adige, Italy	12	17	48
2015	CHARDONNAY , Louis Latour, Mâcon--Villages, Burgundy, France	12	17	48
2017	CHARDONNAY , Miner, Napa Valley	16	22.5	64
2016	CHARDONNAY , Nickel & Nickel, Stiling Vineyard, Russian River Valley	20	28	80

RED WINES

		6oz glass	9oz pour	Bottle
2017	PINOT NOIR , Farmlands, Johan Vineyards, Willamette Valley, Oregon	13	19.5	52
2017	PINOT NOIR , Vaughn Duffy, Russian River Valley	16	24	64
2016	SANGIOVESE , Caparzo, Tuscany, Italy	9	12	36
2014	MERLOT , Nottingham Cellars, Livermore Valley	14	20	56
2017	ZINFANDEL OLD VINE , Bedrock, California	12	17	48
2016	CABERNET SAUVIGNON , Mendel, Estate Grown, Mendoza, Argentina	14	20	56
2016	CABERNET SAUVIGNON , Scattered Peaks, Napa Valley	18	27	72
2014	CABERNET SAUVIGNON , Spring Mountain Estate, Napa Valley	30	42	120