

BREAKFAST MENU

Daily 6:30 am to 12:00 pm



ESTÉREL

MAINS

CONTINENTAL \$26

Croissant, Pain au Chocolat, Seasonal Fruit Plate, Coffee, Juice

LOCAL FAVORITE CHICKEN CHILAQUILES \$24

Chilacate Sauce, Chipotle Crema, Free Range Fried Egg, Pickled Red Onion, Queso Fresco

OMELET \$22

Locally Sourced Market Mushrooms, Caramelized Onion, Thyme, Gruyere Cheese, Hash Browns

FREE RANGE EGG WHITE OMELET \$22

Organic Bloomsdale Spinach, Feta Cheese, Tomato, Arugula, Hash Browns

BREAKFAST HASH \$22

Longaniza Sausage, Pork Belly, Locally Sourced Poblano Peppers, Poached Eggs, Hollandaise

BREAKFAST BURRITO \$25

Pork Carnitas, Bacon, Hash Browns, Free Range Scrambled Eggs, Avocado, Salsa Roja

PANCAKES \$22

Strawberry, Banana, Butterscotch, Candy Peppitas, Chantilly

SHAKSHUKA \$22

Organic Kale, Mushrooms, Olives, Eggplant, Poached Eggs, Warm Pita Bread *Vegan Option Available

AMERICAN BREAKFAST \$28

Two Eggs, Hash Browns, Choice of Smoked Bacon Or Chicken Sausage

HAM & GRUYERE CHEESE CROISSANT \$19

Organic Baby Greens, Olives, Tomatoes, Banyuls Vinaigrette

AVOCADO TOAST \$20

California Avocado, Poached Eggs, Arugula, Pickled Onions, Tomatoes, Lemon Oil

SMOKED SALMON BENEDICT \$24

Poached Eggs, Crispy Organic Kale, Béarnaise, Hash Browns

SIDES

APPLEWOOD SMOKED BACON \$10

CHICKEN SAUSAGE \$10

HASH BROWNS \$8

PAIN AU CHOCOLAT \$8

CROISSANT \$8

MARKET BERRIES \$10

SWEETS

MCCANN'S STEEL CUT OATS \$13

Locally Sourced Market Berries, Toasted Pecans & Pistachio, Maple Sugar

OVERNIGHT OATS \$12

Chia Seeds, Granny Apple, Golden Raisins, Toasted Coconut

GREEK YOGURT \$12

Banana, Chef Mimi's Pumpkin Seed Granola

BRIOCHE FRENCH TOAST \$24

Citrus Scented Cream Cheese, Organic Market Berries, Vermont Maple Syrup

MARKET FRUIT AND BERRIES \$17

ACAI BOWL \$19

Seasonal Berries, House Granola, Toasted Coconut, Honey Drizzle

BEVERAGES

All coffee and tea are certified alliance and ethical tea partnership.

COFFEE- LATTE, ESPRESSO \$10

TEA \$8

HOT CHOCOLATE \$8

FRENCH PRESS COFFEE \$10

BREAKFAST SMOOTHIE \$12

Kale, Soy Milk, Granny Apple, Banana

JUICES \$14

Detox: Ginger, Beet, Lemon, Carrot

Antioxidant: Pomegranate

ORANGE \$10

GRAPEFRUIT \$10



Vegan



Gluten Free



Lactose Free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please advise us of any food allergies or food restrictions.

All sales are subject to a 20% service charge and CA state tax.

KIDS MENU



ESTÉREL

BREAKFAST 6:30 am to 12:00 pm

OATMEAL 	\$8
<i>Seasonal Berries</i>	
FRENCH TOAST	\$11
<i>Maple Syrup, Seasonal Berries</i>	
2 FREE RANGE EGG SCRAMBLE	\$10
<i>Hashbrown</i>	
FREE RANGE EGG & CHEESE CROISSANT	\$11
<i>Hashbrown</i>	
YOGURT	\$9
<i>Banana, Strawberry, Granola</i>	
FRESH FRUIT SMOOTHIE	\$9

DINNER 5:00 pm to 11:00 pm

GRILLED CHEESE SANDWICH	\$9
<i>Fries</i>	
TURKEY & CHEESE SANDWICH	\$10
<i>Side Salad</i>	
MAC & CHEESE	\$10
<i>Fresh Berries</i>	
BUTTER PASTA	\$9
<i>Fresh Berries</i>	
CHEESEBURGER	\$12
<i>Fries</i>	
CHICKEN FINGERS	\$10
<i>Side Salad</i>	

All Kids Meals Include One Of The Following Drinks:

ORANGE JUICE - APPLE JUICE - ALMOND MILK - MILK



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DINNER MENU

Daily 5:00 pm to 11:00 pm



ESTÉREL

APPETIZERS

TUNA POKE TOSTADA \$24

Sesame Crusted Wonton, Shaved Cabbage, Avocado, Mango Aji Amarillo Puree, Micro Cilantro, Bonito Flake

KRISPY FRIED CHICKEN WINGS \$24

Fresno Pepper Maple Butter, Spicy Buffalo, Sweet BBQ, Garlic Parmesan

SWEET GLAZED PORK BELLY BAO \$22

Spiced Aioli, Pickled Zucchini, Breakfast Radish, Shaved Carrot, Micro Cilantro

CARNITAS BAO \$22

Spicy Aioli, Pickled Vegetables, Mint

CHARCUTERIE BOARD \$34

Point Reyes Bay Blue Cheese, Henri Hutin Brie, Midnight Moon, Pamplona Chorizo, Spicy Capicola, Coppa Salami, IPA Spicy Mustard, House Pickles, Assorted Crackers

CHARRED BRUSSELS SPROUTS \$18

Candied Bacon, Pickled Red Onion, Fresno Peppers, Spiced Honey Glaze, Roasted Garlic Aioli

CRISPY SWEET POTATO \$16

Whole Garlic, Fennel, Basil Aioli

FRIED OYSTERS \$21

Organic Baby Romaine, Citrus, Remoulade, Coriander Slaw, Agave Nectar Vinaigrette

OYSTERS ROCKEFELLER \$24

Garlic, Organic Bloomsdale Spinach, Parmesan Romano, Lemon Aioli, Crispy Capers

SALADS

CALIFORNIA HEIRLOOM TOMATO \$18

Burrata Cheese, Pickled Red Onion, Castelvetrano Olives, Hazelnut Pesto, Toasted Quinoa, Pomegranate Glaze, Olive Crostini

RIVIERA 31 CAESAR \$19

Baby Romaine, Kale, Confit Tomato, Point Reyes Toma, Parmesan Crisp, Garlic Focaccia Croutons, House made Caesar

MUSHROOM \$18

Truffle Farro, Caramelized Onion Mousse, Chefs Mixed Mushrooms, Pickled Onion, Midnight Moon Goats Milk Cheese, Truffle Vinaigrette, Saffron Broth

STONE OVEN

WHITE MUSHROOM PIZZA \$21

Fresh Mozzarella, Market Mushrooms, Roasted Garlic, Baby Arugula, Truffle Oil

SPICY MERGUEZ SAUSAGE PIZZA \$21

Spicy Capicola, House Marinara, Pickles, Red Onion, Fresno Peppers

MARKET VEGGIE PIZZA \$21

Locally Sourced Market Seasonal Vegetables, Caramelized Onion Cream Sauce, Bloomsdale Spinach, Midnight Moon Cheese



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DINNER MENU

Daily 5:00 pm to 11:00 pm



ESTÉREL

ENTREE

SHORT RIB FRIES \$28

Barbacoa Short Rib, Black Bean Sofrito,
Avocado Puree, Chipotle Crema, Fresno Chile,
Shaved Toma, Chimichurri

CRISPY CLUCK \$24

Spiced Buttermilk Marinated Crispy Chicken,
Shaved Romaine, Pickled Zucchini, Red Onion,
Chipotle Aioli, Hawaiian Bun

WAGYU BURGER \$26

Crispy Bacon, Heirloom Tomato, Truffle
Cheese, Arugula, Caramelized Onion,
Huckleberry Spread, Pickle Chips, Truffle Fries,
Vanilla Ketchup

SUSTAINABLE CERTIFIED CATCH OF THE DAY \$38

Please Ask Server for The Days Special

ROASTED DOUBLE LAMB CHOP \$36

Garlic Herb Marinated, Sundried Tomato
Hummus, Spiced Tahini, Crispy Chick Pea,
Saffron Rice Cake, Charred Brussels Sprouts,
Gremolata

VEGETABLE RISOTTO \$26

Lemon Garlic Broccolini, Roasted Baby
Carrots, Celeriac Root Cream

NY STEAK FRITES \$40

Duck Fat Fries, Confit Cippolini, Petit
Vegetables, Cabernet Beef Demi, Chimichurri
Butter

PAN ROASTED FRENCHED CHICKEN \$36

Herbed Quinoa, Locally Sourced Roasted Root
Vegetables, Marsala Poultry Demi

SIDES

TRUFFLE FRIES \$12

ORGANIC ROASTED BROCCOLINI \$12

Lemon, Garlic, Chili Flakes

MAC & CHEESE \$14

Truffle Bechamel, Crispy Bacon

CALIFORNIA GRILLED ASPARAGUS \$14

Garlic Brown Butter, Lemon, Toasted Marcona
Almonds

SWEETS

DECONSTRUCTED STRAWBERRY SHORT CAKE \$16

BROWNIE A LA MODE \$16

NEW YORK CHEESE CAKE \$16

MARKET FRUIT & BERRIES \$16

KIDS 12 & under

GRILLED CHEESE SANDWICH \$9

Fries

TURKEY & CHEESE SANDWICH \$10

Side Salad

MAC & CHEESE \$10

Fresh Berries

BUTTER PASTA \$9

Fresh Berries

CHEESEBURGER \$12

Fries

CHICKEN FINGERS \$10

Side Salad



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21 & OVER BEVERAGE MENU



ESTÉREL

CHAMPAGNE

GLASS BOTTLE

Avissi Prosecco	15 / 78
Chandon	22 / 80
Moët & Chandon	28 / 164
Veuve Clicquot Brut	40 / 275
Moët & Chandon Rose	40 / 275

WHITE

Chardonnay Rodney Strong	13 / 50
Chardonnay Folie A Deux	15 / 60
Sauvignon Blanc Cap Mentelle	14 / 56
Sauvignon Blanc Napa Cellars	16 / 62
Riesling Charles & Charles	14 / 56

RED

Pinot Noir The Seeker	18 / 60
Pinot Noir The Decoy	21 / 75
Cabernet Sauvignon Trinity Oaks	14 / 56
Cabernet Sauvignon Joel Gott 815	16 / 62
Zinfandel Terra D'Oro CA	15 / 60

ROSE

Decoy Sonoma	16 / 54
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BEER - \$9

Peroni
Lagunitas IPA
Blue Moon
Samuel Adams
Budweiser
Budweiser Light
Corona
Heineken
Coors (Non Alcoholic)

21 & OVER BEVERAGE MENU



ESTÉREL

SIGNATURE COCKTAILS \$22

YOGA DECK

*Ketel One Botanical Peach & Orange Blossom,
Turmeric Ginger Syrup, Lemon Juice*

TULUM BOUNCE BACK

*El Sativo Reposado, Orange Blossom
Kombucha*

ELDER FITZGERALD

*Buffalo Trace Bourbon, St Germain, Passion
Fruit Syrup, Lime Juice*

THE ENLIGHTMENT

*Belvedere Vodka, Pomegranate, Lemon,
Elderflower Liqueur topped with Sparkling Wine*

PALOM-LA

*Casamigos Blanco Tequila, Grapefruit Juice,
Kombucha Ginger*

ESPRESSO MARTINI CLASSICO

*Selvarey Choc Rum, Mister Black Coffee Liqueur,
Espresso*

MERMAID

*Malibu, Orgeat, Pineapple Cordial,
Pomegranate, Ron Zacapa Rum 23 Year**

CAMPFIRE *

*Bulleit Bourbon, Amaro Nonino, Rootbeer
Syrup, topped with Marshmallow Foam &
Toasted*

A PERFECT PEAR*

*El Sativo Tequila, Lime Juice, Chai Pear
Syrup*

MEXICAN MAI TAI*

*Ghost Tequila Infused with Ghost Peppers,
Pineapple, Orgeat, Lime, Cherry*

CLASSIC COCKTAILS \$20

PAPER PLANE

Kikori Whiskey, Aperol, Lemon, Nonino Amaro

AVIATION

*Tanqueray 10 Gin, Giffard Creme de Violette, Lemon,
Maraschino Liqueur*

OLD FASHIONED (MEZCAL, RYE OR BOURBON)

Sugar, Angostura Bitters

MANHATTAN

Bulleit Rye, Sweet Vermouth, Angostura Bitters

IRISH COFFEE

*Roe & Co Irish Whiskey, Bailey's Hot Lavazza Coffee,
Whipped Cream*

NON ALCOHOLIC \$15

NA - PSL

Spice SeedLip, Pumpkin Syrup, OatMilk

NA - TAI

*SeedLip Spice, Pineapple Reduction, Pomegranate,
Orgeat **

NA - BRAMBLE

*SeedLip Grove, Lemon, Fresh Berries, Demerara
Syrup, Better Booch Orange*