

# BREAKFAST MENU

Daily 6:30 am to 12:00 pm



## ESTÉREL

### MAINS

#### CONTINENTAL

\$27

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

#### OMELET

\$23

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

#### FREE RANGE EGG WHITE OMELET

\$23

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

#### 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

\$30

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

\$21

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

#### SMOKED SALMON BENEDICT

\$26

Sustainably Sourced Fish, 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

\$14

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

#### OVERNIGHT OATS

\$13

Chia Seeds, Granny Apple, Golden Raisins,  
Toasted Coconut

#### GREEK YOGURT OR LOW FAT 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

\$9

#### 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

\$9

#### GRAPEFRUIT

\$9



Vegan



Gluten Free



Lactose Free

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

# KIDS MENU



# ESTÉREL

## BREAKFAST 6:30 am to 12:00 pm

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

## DINNER 5:00 pm to 11:00 pm

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

*All Kids Meals Include One Of The Following Drinks:*

**ORANGE JUICE - APPLE JUICE - ALMOND MILK - MILK**



**Vegan**



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**Lactose Free**

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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

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## 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

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### GLASS BOTTLE

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

### WHITE

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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

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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

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Decoy Sonoma	16 / 54
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### BEER - \$9

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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*

#### MERMAID

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

#### CAMPFIRE \*

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

#### 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*

#### MOSCOW MULE

*Ketel Vodka, Ginger Beer, Fresh Lime Juice*

#### ESPRESSO MARTINI CLASSICO

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

### NON ALCOHOLIC \$15

#### NA - TAI

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

#### NA - BRAMBLE

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