

Estéban Restaurant

AT ESTÉBAN RESTAURANT, WE CELEBRATE MODERN-DAY SPANISH TAPAS WITH A NORTHERN CALIFORNIA NUANCE AND ENCOURAGE YOU TO SIP, SAVOR, AND SHARE THESE SMALL PLATES WITH EVERYONE AT YOUR TABLE

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Cheese Montaditos 6
chorizo, ossau-iraty cheese, wild arugula

Chicken Achiote 6
chimichanga, cheddar cheese, green onion

Button Mushroom 6 GF
goat cheese & herbs

Huevos Diablo 9 GF
shrimp & pepperoncini

Medjool Date 7 GF
bacon & bleu cheese

Lamb Albondigas 8
spicy tomato sauce, crouton

Grilled Pita
Olive Tapenade, Garlic Hummus, Olive Oil & Balsamic
5 per basket

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Spanish Cheeses 16
selection of Spanish cheeses, grilled toasts

Butter Lettuce Salad 7 sm/12 lg
bleu cheese, grapes, walnuts, apple cider vinaigrette

Grilled Gem Lettuces 11 GF/VG
persimmon, olive tapenade, fresh mozzarella, basil

Baby Red Beets 10 GF/VG
pickled carrots, fennel, red pepper dressing

Lentil Tajine 11 GF/VG
butternut squash, apples, autumn spices

Pan Roasted Cauliflower 10 GF
curry butter sauce, apples

Piquillo Peppers 9 GF
sheep's milk cheese, avocado, orange, garlic

Brussels Sprouts 10 GF/VG
fig, merlot, balsamic jam, almonds

Roasted Pears 11 GF
harissa, goat cheese

Patatas Bravas 6
Spanish pimento, garlic aioli

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Pacific Cod Fillet 13 GF
olives, garlic, peppers, white beans

Clams & Chorizo 14 GF
garlic aioli crouton, lemon and parsley

Monterey Calamari 12 GF
lemon, chili flakes, garlic

Prawns a la Plancha 17 GF
harissa/romesco, almond, mint

Boquerónes 10
white bean puree, grilled toast, lemon

Pulpa Confit 15 GF
octopus, cherry tomatoes, garlic, potatoes

Monterey Bay Seafood Stew 13
prawns, calamari, mirepoix vegetables, grilled ciabatta

Ahi Tuna Confit 15 GF
winter vegetable salad, whole grain mustard vinaigrette

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Cured Meats 16
Serrano ham, lomo, chorizo, toast, cornichon

Chicken Kofta 15 GF
piquillo pepper pico de gallo, tzatziki

Pulled Pork Empanadas 15
feta cheese, green tomatillo salsa

Pork Spare Ribs 15 GF
cherry tomato gastric

Lamb Chops 16 GF
harissa & gremolata

Lamb Burgers 14
spicy aioli, Moroccan carrot slaw, grilled brioche

Hanger Steak 16 GF
caramelized shallots

Short Rib 16 GF
pickled red onion

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Paella

Paella del Mar 30 GF
chorizo, prawns, mussels, clams

Paella de la Tierra 28 GF
sausage, lamb, chicken

Paella Negra 28 GF
Monterey calamari, squid ink, Serrano ham

Entrée

Basque Burger 16
tomato chutney, sheep's milk cheese, grilled onions

Half Roasted "Mary's" Chicken 28 GF
rosemary grits, mushrooms

Rib Eye Steak 39 GF
fingerling potato, asparagus, horseradish butter

Executive Chef Thomas Snyder – Winter 2017

GF=Gluten Free VG=Vegan

Parties of 6 or more will be charged an 18% gratuity

A \$4 fee will be charged per person for providing your own desserts

*Consuming raw or under cooked meats, poultry, seafood or shellfish may increase your risk of food borne illness.
Drinking distilled spirits, beer, wine and other alcoholic beverages may increase the risk of cancer and birth defects during pregnancy*

Bubbles

Juve Y Camps Reserva , Cava, Spain	12/42
Val de Mer , Brut, France NV	48
Gerard Bertrand , Cremant Rose Limoux, Sud de France, '14	40

Half Bottles

Laurent Pierre , Champagne, FR, NV	39
Georis , Sauvignon Blanc Monterey, CA '15	29
Wrath , Chardonnay, SLH, '15	42
Lucia Pinot Noir, SLH, '14	50
Georis , Cabernet Franc, Monterey County, CA '14	36

Whites

Joyce , Rose, SLH, CA '16	13/51
Jean-Francois Merieau , Sauvignon Blanc, Loire Valley, France '16	11/42
Madeleine, L'Arsouille , Chenin Blanc, Monterey, CA '15	13/52
La Cana , Albarino, Rias Baixas, Spain '16	42
Mattina Fiore , Albarino, Edna Valley, CA '15	48
Hahn , Chardonnay, Monterey, CA '16	32
Luli , Chardonnay, SLH, CA '15, <i>from famed winemaker Gary Pisoni</i>	12/45
Diez dias de Marzo , Macabeo, Jaen Blanca y Moscatel, Granada Spain '15	44
Joyce , Riesling, SLH, CA 16, <i>a beautiful off dry Riesling showcasing Monterey Grapes</i>	12/46

Reds

Joyce Submarine Canyon , Pinot Noir, SLH, CA '15	12/46
Figge, Pelio Vineyards , Pinot Noir, SLH, CA '13	58
Wrath , Pinot Noir, Boekenoogen, SLH, CA '14	75
Brave & Maiden , Red Blend, Santa Ynez, CA '13	15/50
<i>Wine maker Paul Hobbs shows a deft touch with this fantastic red blend</i>	
Desparada , Petit Verdot, Cabernet Blend, Paso Robles '15	85
Chronic Cellars , Purple Paradise, Zinfandel Blend, Paso Robles '15	39
Corazon del Sol , Malbec, Agrelo, Argentina '14	12/48
Bodegas Vilaplana , Tempranillo, Granada Spain '14	13/52
Mattina Fiore , Grenache, Murmur Vineyard, CA '13	105
Flywheel , Grenache, Chalone, CA '13	65
Alexander Valley Vineyards , Cabernet Sauvignon, Alexander Valley, CA '15	13/52
Smith & Hook , Cabernet Sauvignon, Central Coast, CA '14	50
Domaine Marcoux , Cotes du Rhone, France '14	42
Morgan G17 , Syrah, SLH '15	48

Cervezas

Drafts

Scrimshaw , North Coast Brewing Co.	8
Stellar IPA , North Coast Brewing Co.	8
Pranqster , North Coast Brewing Co.	10

Bottled Beers

Ballast Point, Sculpin IPA , San Diego, CA	8
Racer 5 IPA , Healdsburg CA	7
Puck , Petite Saison, North Coast CA	6
Stella Artois , Belgium	7
805 , Central Coast CA	8
Einstock White Ale , Iceland, 12 oz btl	8
Bertinchamps Blonde , Belgium, 1 pt. btl	12
Big Sur Golden 16oz. Marina CA	12
Brother Thelonues , North Coast CA	8
Black Prince Porter Marina CA	8

Especial Bebidas de Casa

Red Sangria Lemon, Orange, Apple	8
White Sangria Pears & Cinnamon	8
Boss Anna Cimarrón Tequila, Patron Citron, Lime, & Grand Marnier	small 10 large 17
Kiki's 'Award Winning Raspberry Mojito Muddled Raspberry, Mint, Lime & Rum	11
Spanish Paradise Pineapple, Raspberry & Coconut Rums, Fresh Pineapple, Cranberry Juice, Coconut Rim	13
Spaghetti Hill Martini Raspberry Vodka, Anna's Sweet & Sour, Chambord, Sugar Rim	13
Basque Burro King George's Ginger, Sobieski Vodka, Fresh Lime Juice	14
Balestreri Manhattan Maker's Mark, Ginger Liqueur, Lemon, Vermont Maple Syrup, Ginger Beer	14
CJ's Day Off Absolut Wild Tea, Giffard Wild Elderflower, Housemade Lemonade, Maraschino Cherry	13