

ESTÉBAN RESTAURANT *Sip. Savor. Share.*

FEBRUARY 2019 Executive Chef Gus Trejo

*At Estéban Restaurant we celebrate modern Spanish cuisine
highlighting local, seasonally sourced ingredients.
We welcome you to Sip, Savor and Share.*

SHARE *your dish, your experience*

Traditional Patatas Bravas spicy pimento sauce, garlic aioli	7.
Plantain Chips De La Vera pimento spice, garlic aioli GF	5.
Grilled Flat Bread fresh burrata, tapenade	8.
Casa Munras Medjool Date bacon, blue cheese	12.
Spanish Cheeses assortment of cheeses, bread, Happy Girl Kitchen membrillo	16.
Serrano Ham country bread, grain mustard, olive tapenade, pickled vegetables	13.
Casa Munras Pork Empanada feta cheese, green tomatillo salsa	12.
Cataplana Portuguese stew of clams, scallops, mussels, salmon, country bread	19.
Organic Baby Lettuce Kobocha squash, walnuts, cardoon, lemon oil GF/VG	11.
Mariquita Farm Gem Lettuce white anchovy dressing, tomato confit, Romano cheese GF	9.
Coke Farms Beets wild arugula, fennel, roasted apples, lemon oil GF/VG	13.
Morning Harvest Bisque Chef's selection of Savor the Local's bounty GF	7.
Grilled Octopus olive oil, paprika, baby carrots, red sorrel GF	15.
Spiced Lamb Chop Berbere spice blend, potato escabeche, citrus yogurt GF	18.
Short Rib celery root, kabocha pumpkin, Rioja jus GF	18.
Caggiano Sausage spicy chorizo, linguica, braised cabbage, grain mustard seed GF	12.

SAVOR *your dish, your experience*

Moorish Chickpea Stew saffron rice, rainbow chard, harvest vegetables, flatbread VG	21.
Prawns & Pasta black truffle mushroom ravioli, prawn bisque, pea shoots	28.
Pacific Salmon Steak white beans escabeche, chimichurri GF	32.
Grilled Half Chicken olive oil potatoes, baby turnips, carrots, verde tapenade GF	27.
Burger and Fries tomato chutney, sheep's milk cheese, grilled onions	19.
Hanger 8 oz Steak Casa coffee chili rub, Rioja wine jus	29.
Bone-In 12 oz Pork Chop potato gratin, harvest vegetables, pomegranate gastrique	34.
14oz Ribeye Steak potato gratin, harvest vegetables, Rioja wine jus	39.

PAELLAS

A regional dish from Valencia, Spain- paella refers to the type of pan used to cook the rice over an open flame. Chef Gus shares his love for this traditional dish. Ask your server about today's special. Please allow 30 minutes.

Harvest Monterey Farms ArtiHearts, harvest vegetables GF/VG Add: chicken & sausage 8.	28.
Del Rancho Metzger Farm duck egg, Liberty Farm braised duck GF	38.
Del Mar whole prawns, clams, mussels GF	36.

GF: gluten free | **VG:** vegan

We are dedicated to local farms, ranches & organic purveyors.

Menu is subject to change due to product availability, weather and seasonality.

BUBBLES

Gerard Bertrand , Cremant Rosé, Limoux, Sud de France	11/40
Mont-Marcal , Cava, Penedés, Spain	12/41
J Sparkling , Cuvée, Russian River Valley	14/48

WHITES

Joyce , Rosé, SLH, CA, '16	13/51
Joyce , Riesling, SLH, CA, '16	12/46
Doppi & Irion , Gewurztraminer, Alsace, France, '16	9/35
Jean-Francois Merieau , Sauvignon Blanc, Loire Valley, France, '16	11/42
Morgan , Sauvignon Blanc, Monterey, CA, '16	10/40
Madeleine , L'arsouille, Chenin Blanc, Monterey, CA, '15	13/51
La Caña , Albariño, Rías Baixas, Spain, '16	11/42
Hahn , Chardonnay, Monterey, CA, '16	9/35
Luli , Chardonnay, SLH, CA, '16	12/46

REDS

Joyce Submarine Canyon , Pinot Noir, SLH, CA, '16	12/46
Figge , Pelio Vineyards, Pinot Noir, SLH, CA, '14	58
Vargas Crianza , Rioja, Spain, '15	10/39
Brave & Maiden , Red Blend, Santa Ynez, CA, '14	15/52
Corazon Del Sol , Malbec, Agrelo, Argentina, '15	12/46
Folie A Deuxx , Cabernet Sauvignon, Sonoma, CA, '14	14/48
J. Lohr Hilltop , Cabernet, Paso Robles, CA, '16	61
Losada El Pájaro Rojo , Bierzo, Spain, '16	12/46
Bodegas Carchelo C , Jumilla, Spain, '15	9/35
Morgan , Cotes du Crow's, Monterey, CA, '16	10/40
J. Lohr Carol , Cabernet Sauvignon, Sonoma, CA, '14	85

CERVEZAS

Drafts

North Coast Brewing Co., Fort Bragg, CA

Scrimshaw	8
Stellar IPA	8
PranQster	10

Bottles

Ballast Point Sculpin IPA San Diego, CA	8
Racer 5 IPA Healdsburg, CA	7
Stella Artois Belgium	7
805 Central Coast, CA	8
Einstock White Ale Iceland, 12 oz.	8
Berried at Sea Coronado Brewing Co.	10
Big Sur Golden Marina, CA, 16 oz.	12
Black Prince Porter Marina, CA	8

SPECIALTY SANGRIA & COCKTAILS

Signatures

Red Sangria lemon, orange, apple	8
White Sangria pears, cinnamon	8
Boss Anna Cimarrón tequila, Patrón Citron, lime, & Grand Marnier <i>Named after Estéban's award-winning bartender</i>	small 10 large 17
Balestreri Manhattan Maker's Mark, ginger liqueur, lemon, Vermont maple syrup, ginger beer	14
Mojito muddled mint, lime, rum	11
Spaghetti Hill Martini raspberry vodka, Anna's sweet & sour, Chambord, sugar rim	13

Seasonal Favorites

Casa New Fashioned scotch, triple sec, sweet vermouth, orange zest and peel	11
Skinny Margarita Fortaleza blanco tequila, agave, lime	15
Cranberry Apple Moscow Mule vodka, cranberry juice, sparkling apple cider, ginger beer	10
Cinnamon Hot Toddy Bulleit bourbon, Fireball cinnamon whiskey, honey	11
Spanish Paradise Pineapple, raspberry & coconut rums, fresh pineapple & cranberry juice, coconut rim	13

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.

Chemicals known to the State of California to cause cancer, or birth defects or other reproductive harm may be present in foods or beverages sold or served here.

Drinking distilled spirits, beer, wine and other alcoholic beverages may increase the risk of cancer and birth defects during pregnancy.