

ESTÉBAN RESTAURANT *Sip. Savor. Share.*

May 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*

Casa Fries Spanish pimento, garlic aioli	5.
Traditional Patatas Bravas spicy pimento sauce, garlic aioli	7.
Plantain Chips De La Vera pimento spice, garlic aioli GF	6.
Grilled Flat Bread fresh burrata, tapenade	8.
Coke Farm Artichoke garlic aioli	13.
Casa Munras Medjool Date bacon, blue cheese	12.
Boquerónes Spanish white anchovies, roasted peppers, onions, country bread	7.
Cheeses Chef's selection of local and Spanish cheeses, Happy Girl Kitchen membrillo, country bread	16.
Serrano Ham country bread, grain mustard, olive tapenade, pickled vegetables	14.
Casa Munras Pork Empanada tomatillo sauce	14.
Cataplana Portuguese stew of clams, whole prawns, mussels, Pacific catch, country bread	23.
Asparagus Sunchoke, rainbow carrots, lolla rosa greens, citrus olive oil GF/VG	13.
Iceberg Lettuce snap peas, braised pancetta, piquillo pepper & blue cheese dressing GF	12.
Heirloom Beets wild arugula, shaved fennel, roasted apple, sherry vinegar olive 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	17.
Spiced Lamb Chop Berbere spice blend, potato escabeche, citrus yogurt GF	19.
Short Rib Sunchoke, green garlic, Rioja jus GF	18.
Caggiano Sausage spicy chorizo, linguica, braised cabbage, grain mustard seed GF	14.

SAVOR *your dish, your experience*

Moorish Chickpea Stew saffron rice, rainbow chard, harvest vegetables, flatbread VG	21.
Prawns & Pasta English peas & ricotta ravioli, prawn bisque, pea shoots	30.
Pacific Catch white beans escabeche, chimichurri GF	32.
Grilled Half Chicken olive oil potatoes, asparagus, carrots, verde tapenade GF	27.
Burger and Fries tomato chutney, sheep's milk cheese, grilled onions	19.
Hanger 8 oz Steak otto file polenta, chimichurri	30.
Bone-In 12 oz Pork Chop otto file polenta, harvest vegetables, port gastrique	34.
14 oz Ribeye Steak herb roasted potato, 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. Please allow 30 minutes.

Harvest Monterey Farm Arti Hearts, harvest vegetables GF/VG Add: chicken & sausage 8.	28.
Del Rancho harvest vegetables, duck breast, duck confit, duck egg GF	38.
Del Mar harvest vegetables, prawns, clams, mussels GF	36.

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

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.

BUBBLES

Mont-Marcal , Cava, Penedés, Spain	12/41
J Sparkling , Cuvée, Russian River Valley	14/48

WHITES

Luli , Chardonnay, SLH, CA, '17	12/46
Hahn , Chardonnay, Monterey, CA, '17	10/40
Joyce , Rosé, SLH, CA, '17	13/51
Tolosa , Rosé, Edna Valley, CA, '17	10/40
Joyce , Riesling, SLH, CA, '17	12/46
Flume Crossing , Sauvignon Blanc, Monterey, CA, '18	12/46
Jean-Francois Merieau , Sauvignon Blanc, Loire Valley, France, '17	10/40
Morgan , Sauvignon Blanc, Monterey, CA, '17	10/40
Madeleine , L'arsouille, Chenin Blanc, Monterey, CA, '15	13/51
Morgadío , Albariño, Rías Baixas, Spain, '17	10/40
Dopff & Irion , Gewurztraminer, Alsace, France, '16	10/40

REDS

Falcon's Perch , Pinot Noir, Monterey, CA, '17	10/40
Joyce Submarine Canyon , Pinot Noir, SLH, CA, '17	12/46
Montana Crianza , Rioja, Spain, '15	10/40
Brave & Maiden , Red Blend, Santa Ynez, CA, '14	15/52
Hama , Malbec, Mendoza, '17	10/40
Perinet , Red Blend, Priorat, Spain, '15	12/42
Seven Oaks , Cabernet, Paso Robles, CA, '17	12/42
Losada El Pájaro Rojo , Bierzo, Spain, '16	12/46
Writer's Block , Cabernet Franc, Lake County, '15	10/40
Morgan , Cotes du Crow's, Monterey, CA, '17	10/40
J. Lohr Carol's Vineyard , Cabernet Sauvignon, Sonoma, CA, '14	85

\$3 from every bottle sold of J. Lohr Carol's Vineyard Cabernet Sauvignon is donated to the National Breast Cancer Foundation.

SPECIALTY SANGRIA & COCKTAILS

Signatures

Red Sangria lemon, orange, apple	8
Rosé Sangria raspberry, strawberry, kiwi	8
White Sangria pears, cinnamon	8
Boss Anna	small 10 large 17
Cimarrón tequila, Patrón Citron, lime, & Grand Marnier Named after Estéban's award-winning bartender	
Balestreri Manhattan	14
Maker's Mark, ginger liqueur, lemon, Vermont maple syrup, ginger beer	
Mojito muddled mint, lime, rum	11
Crema Naranja	13
Kettle One, liquor 43, orange juice	

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

APERTIVOS

Sherries

Manzanilla "La Aurora"	13
Oloroso Asuncion	12

Classic

Dubonnet	11
Gentian Amaro	12
"Cava Cocktail" sherry, sugar, lemon twist	12
Campari & Soda	12

Seasonal Favorites

Esteban Love Potion cranberry, strawberry vodka, Chambord, cointreau	15
Skinny Margarita Fortaleza blanco tequila, agave, lime	15
Spanish Heiress Leblon, elderflower, cointreau, grapefruit	13
Spanish Paradise raspberry & coconut rums, pineapple & cranberry juice, coconut rim, fresh pineapple	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.