



BEVERAGE PACKAGES

House Wine + Beer

happy hour wines - red, white, rosé!
selection of artisanal beers

\$60/pp

Wines By The Glass

20+ options from our curated wine list
selection of artisanal beers

\$75/pp

Open Bar

seasonal craft cocktails & well spirits
20+ options from our curated wine list
selection of artisanal beers

\$100/pp

Bespoke Sommelier Service

\$200

Coffee & Tea Service

\$4/pp

Corkage

\$50/ea. 750ml bottle
two bottle limit, must not be on our wine list

Pricing not including tax & 20% service charge.

ESTERS

WINE SHOP & BAR

1314 7th Street, Santa Monica, CA 90401
310.899.6900
M-TH 12pm-10pm | F&S 12pm-11pm | SUN 12pm-9pm



We're proud to utilize local and seasonal ingredients in all of our dishes, so items are subject to change.

SNACKS & SMALL PLATES

SERVES 10-12

Lavender Marcona Almonds \$35

Herbes de Provence Cashews \$30

Rosemary Sea Salt Corn Nuts \$20

Marinated Olives \$35
orange peel & fennel pollen

Little Gem Salad \$80
piquillo peppers, pignoli, boquerones, sherry vinegar, shallot, xato vinaigrette

Market Lettuce Salad \$75
spring mix lettuces, zuckerman asparagus, snap peas, pickled red onion,
radish, crouton, champagne vinaigrette

Milo & Olive Bread Basket \$30
rosemary focaccia, country sourdough, baguette

BITES

SERVES 10-12

French-Style Deviled Eggs \$50
housemade aioli, Dijon mustard, fines herb

French Skewers \$60
cornichons, cured ham, Emmental cheese

Gruyere Puff \$75
Gruyere cheese, puff pastry, Dijon mustard

Burrata \$65
baguette, marinated vegetables, herb

Fig Skewer \$65
toasted almond, fig, goat cheese

Mini Ratatouille Tartlets \$55
mini tartlets filled with ratatouille vegetables

OYSTERS

freshly shucked daily selection
served with seasonal mignonette & lemon
50pc \$200 • 75pc \$295 • 100pc \$390

Pricing not including tax & 20% service charge.



BOARDS

SERVES 10-12

“The Plank”

all charcuterie and cheeses \$195

Cheese

includes all items below;
served with wildflower honey, seasonal jam,
farmers market fruit & crostini \$100

Burrata | stracciatella & mozzarella (cow) | Belgioso, Italy

Dreamweaver | double cream, white wine washed (goat) | Central Coast Creamery, California

Gruyere | firm, bright (cow) | Le Gruyere, France

Fourme Au Moelleux | wine-treated blue (cow) | Rodolphe Le Meunier, France

Cana de Cabra | soft, decadent (goat) | Forever Cheese, Spain

Essex l’Amuse | aged gouda (cow) | Essex, Netherlands

Hermit | funky, washed-rind (raw cow) | Parish Hill Creamery, Vermont

Charcuterie

includes all items below;
served with wholegrain mustard, housemade pickles & crostini \$100

Finochiona | fennel sausage (pork) | Coro, Washington

Lomo | fennel & black pepper (pork) | Smoking Goose, Indiana

Sumac Salami | orange & oregano (pork) | Lowry Hill Provisions, Minnesota

Bresola | pine & citrus (beef) | Smoking Goose, Indiana

Prosciutto di Parma | classic cured ham (pork) | Natura Antica, Italy

Mortadella | lightly smoked (pork) | Fra’Mani, California

Housemade Chicken Liver Pate | red wine, truffle & clarified butter



BOARDS

SERVES 10-12

Market Platter - Seasonal Vegetable Crudit 

includes all items below;

served with sunflower seed romesco, green goddess & lavash crackers \$85

Purple Radish | Weiser Farms

Romano Beans | Harry's Berries

Rainbow Baby Carrots | Babe Farms

Heirloom Cherry Tomatoes | Tamai Family

Squash | Weiser Farms

House Pickled Cauliflower

Cured & Tinned Seafood

includes all items below;

served with bitter green salsa verde, beurre de baratte & crostini \$100

House Cured Lox | salmon, red wine, juniper, herbs

Anchovies | basque-style, garlic & olive oil | Spain

Scallops | caldiera sauce | Portugal

Mussels | escabeche | Portugal

Octopus | sunflower oil & garlic | Portugal

Spiced Tuna Pate | pimenton | Portugal

Pricing not including tax & 20% service charge.



ENTREES

SERVES 10-12

all entrees served with roasted Yukon Gold potatoes

Herbes de Provence Chicken \$260

roasted chicken, herbes de Provence, garlic, lemon

French Beef Meatballs \$195

Dijon mustard sauce, gruyere, herbs

Braised Short Rib \$375

red wine jus, pickled red onion, parsley

Gnocchi ala Parisienne \$230

asparagus, brown butter, lemon, herbs, parmesan

Salmon en Papillote \$240

tarragon, thyme, lemon, baby potatoes

Mushroom Gratin \$175

layers of mushroom, béchamel, and cheese (can be made vegan)

Quiche Lorraine \$100

eggs, bacon, cheese, onions

Ratatouille \$150

roasted seasonal vegetables, tomato sauce, herbs

SANDWICH PLATTERS

SERVES 10-12

French Grilled Cheese \$195

pan de mie, Comté, Emmental, Dijon mustard (add: n'duja or prosciutto \$70)

French Ham and Cheese \$165

baguette, jambon de Paris, Comté, Dijon mustard

French Vegetable Tartine \$155

baguette, marinated vegetables, chèvre, mixed greens

French Avocado Tartine \$155

pickled red onion, herbs, mixed greens

Brie & Apple \$145

baguette, Brie cheese, thinly sliced apple, honey

Roast Beef and Horseradish \$155

baguette, thinly sliced roast beef, horseradish cream, arugula

Pricing not including tax & 20% service charge.



FAMILY STYLE BRUNCH

\$60/pp

VIP Snacks

lavender almonds, herbes de Provence cashews, rosemary sea salt corn nuts, marinated olives

Salad

little gem salad OR market lettuce

Mains

Quiche Lorraine,

Waffle

sandwich platter | *choice of*

*French vegetable tartine • French ham and cheese • French grilled cheese
salmon rilette sandwich • avocado tartine*

Sides

crispy prosciutto • seasonal fruit • roasted potatoes

FAMILY DINNER

\$70/pp

VIP Snacks

lavender almonds, herbes de Provence cashews, rosemary sea salt corn nuts, marinated olives

Charcuterie and Cheese Plank

Market Platter - Seasonal Crudité

Salad

little gem salad OR market lettuce

Mains (choose two)

served with roasted Yukon Gold potatoes

herbes de provence chicken • french meatballs • bouillabaisse • mushroom gratin • quiche lorraine
• ratatouille • braised short rib (+\$8/pp) • salmon en papillote • sandwich platters

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DESSERTS

SERVES 10-12

Coconut Caramel Truffle gluten free (20pc) \$40

Seasonal Cookies (20pc) \$50

Panna Cotta (20pc) \$50

Flowerless Chocolate Cake (20pc) \$60

Chocolate Mousse (20pc) \$50

Vanilla Bean Pudding with Blueberry Compote (20 small) \$65

Basque cheesecake (1 whole) \$75

Outside Desserts

plate fee \$4/pp

ADDITIONAL SERVICES

Custom Flower Arrangements

please inquire

Valet | \$15 Per Car

Party Favors

please inquire

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