



E S T E R S

WINE SHOP & BAR


Events 2024



ABOUT US



Esters is a neighborhood restaurant and shop in downtown **Santa Monica**. Inspired by our favorite bistros and wine bars in Spain and France, our “little kitchen that could” whips up **market-driven** dishes and curated **cheese & charcuterie** boards. It’s a perfect place to catch up with friends and colleagues for 30 minutes or 3 hours! **Rustic Canyon Family** Wine Director Kathryn Coker and her husband/co-owner Tug Coker dreamed up the idea for Esters, along with the group’s co-owners Josh Loeb and Zoe Nathan. We love **planet-friendly wines** from artisanal producers, and we keep our cellar stocked with hundreds of bottles from all over the world. We offer a full bar and feature **seasonal cocktails** and mocktails.



Our Spaces

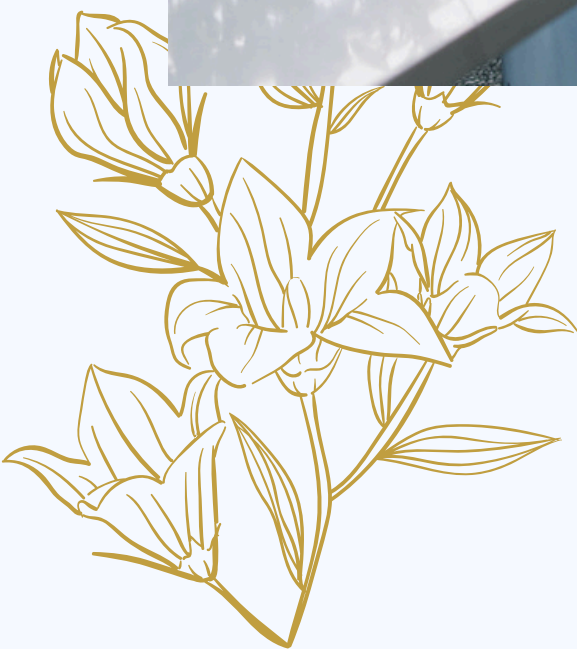


Our Spaces



Patio Table

enjoy a large table right in the heart of our patio for up to 15 guests.



Our Spaces



Extended Patio

Luncheons, Bridal Showers,
Happy Hours, Birthday Parties;
this semi-private space has seen it all.

Up to 24 guests seated,
or 30 reception-style.

Our Spaces



Partial Patio

Hosting up to 50 guests standing or up to 35 for a seated dinner.

Our Spaces



Full Patio Buyout

Hosting up to 70 guests standing or up to 50 for a seated dinner.

Our Spaces



Wine Library

Hosting up to 25 guests standing or up to 14 for a seated dinner.

Our Spaces



Main Dining Room

Hosting up to 60 guests standing or up to 35 for a seated dinner.

Our Spaces



Full Buyout

Enjoy Esters all to yourselves! Up to 130 guests, cocktail style.

SNACKS AND PLATTERS

SERVES 10-12

Lavender Marcona Almonds -caster sugar, lavender \$35

Herbes de Provence Cashews -vadouvan, caster sugar \$30

Corn Nuts - fried corn, salt \$20

Marinated Olives - orange peel & fennel pollen \$35

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

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

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

BITES

French-Style Deviled Eggs - housemade aioli, dijon mustard, fine herb - \$50 (caviar add on \$50)

French Skewer - cornichons, cured ham, Emmental cheese \$60

Gruyere Puff- Gruyere cheese, puff pastry, dijon mustard \$75

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

Burrata - baguette, marinated vegetables, herb \$65

OYSTERS

daily selection served with seasonal mignonette & lemon

50 pieces \$200

75 pieces \$295

100 pieces \$390

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

ENTREES

SERVES 10-12

served with roasted Yukon Gold potatoes

Herbes de Provence Chicken \$260

roasted chicken, herbes de Provence, garlic, lemon

Bouillabaisse \$275

white fish, clams, fennel, saffron broth

Steak Moruno \$375

cumin-marinated coulette steak, oyster mushroom, arugula,
salsa verde

French Beef Meatballs \$195

Dijon mustard sauce, gruyere, herbs

Mushroom Gratin \$175

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

Quiche Lorraine \$100

eggs, bacon, cheese, onions

Ratatouille \$150

roasted seasonal vegetables, tomato sauce, herbs

Braised Short Rib \$375

red wine jus, pickled red onion, parsley

SANDWICH PLATTERS

SERVES 10-12

Grilled Cheese \$195

pan de mie, reading raclette, provolone, grana padana
bechamel aioli served with pepper jam & cornichons

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, chévre, mixed greens

French Avocado Tartine* \$155

pickled red onion, herbs, mixed greens \$155

*vegetarian dish

DESSERTS

Coconut Caramel Truffles \$45

gluten free (20 pc)

Seasonal Cookies (20 pc) \$50

Panna Cotta (20pc) \$50

Flowerless Chocolate Cake (20pc) \$50

Chocolate Mousse (20pc) \$50

Basque Cheesecake \$80

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

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CHEFS BOARDS

SERVES 10-12

THE PLANK

all charcuterie and cheeses \$195

CHEESE

*includes all items listed below;
served with wildflower honey, apple butter,
seasonal fruit, crostini \$100*

Burrata (cow) stracciatella & mozzarella

Dreamweaver (sheep) soft-ripened, brie style

Fourme Au Moelleux (cow) Vouvray injected blue cheese

Cana de Cabra (goat) tangy

Gruyere (cow) firm, bright

Essex l'Amuse (sheep) aged gouda

Parish Hill Hermit Beer-washed Tomme

CHARCUTERIE

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

Finnochiona (pork) fennel sausage

Lomo (pork) pimenton-cured

Sumac Salami (pork) mushroom and citrus notes

Prosciutto di Parma (pork) cured ham

Mortadella (pork) lightly smoked

Bresaola (beef) chili, spruce tip

Chicken Liver Pate housemade

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BRUNCH PACKAGE

\$60 PER PERSON

VIP SNACKS

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

CHOICE OF SALAD

little gem salad • market salad

MAINS

quiche lorraine
belgian waffle

short rib (+\$8 per person)

Sandwich Platter (choose one)

french vegetable tartine • french ham and cheese •
grilled cheese • salmon rilette sandwich •
avocado tartine

SIDES

crispy prosciutto • roasted potatoes • seasonal fruit

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DINNER PACKAGE

\$70 PER PERSON

VIP SNACKS

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

CHARCUTERIE & CHEESE PLANK

MARKET PLATTER & SEASONAL CRUDITE

CHOICE OF SALAD

little gem salad • market lettuce

MAINS

choose two

served with roasted potatoes

herbes de provence chicken • steak moruno • french meatballs • bouillabaise • mushroom gratin •

quiche lorraine • ratatouille • short rib (+\$8/pp) • sandwich platters

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Pricing not including tax & 20% service charge.

Please let us know if you have any questions. Thanks for supporting a healthier staff!

BEVERAGE PACKAGES

SAVVY SIPPER

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

\$60 per person

ADVENTURER

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

\$75 per person

COLLECTOR

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

\$100 per person

Are you looking for all reds, or something sparkling? Let us know,
and our team will curate a flight of 4 wines, guided by one of our
expert sommeliers.



contact us.

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