

estela

Sourdough miche with butter 5

Marinated olives 9

Jamón Ibérico 39

Oysters with yuzu kosho mignonette* 30

PenBay scallops with brown butter and golden potato* 34

Cured tuna, black pil pil, and ponzu* 41

Beef tartare with elderberries and sunchoke* 27

Shepherd's Hope with English peas and ramps 26

Endive with walnuts, anchovy, and ubriaco rosso* 28

Grilled lobster with woodears and English peas* 34

Crab with celeriac and dulse* 33

Foie gras grilled in grape leaves* 37

Fried arroz negro, squid, and romesco* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Mackerel with sea lettuces, favas, and avocado* 45

Berkshire pork with black pudding and pineapple* 52

Wagyu steak with spring onion, artichoke, and potatoes* 52

Please inform us of any food allergies or dietary restrictions

*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

cocktails

- Halo Spritz *Tximista blanco, Sirene 'Canto' amaro, lemon, salted lime, cava* 20
La Chilanga *Cardenxe 'Desierto' sotol, Xila mezcal aperitif, thai chili, lemon* 20
Tomato Never Dies *tomato gin, gentian apéritif, blanc vermouth, basil eau de vie* 20
Estela Negroni *gin, Forthave Red, Cocchi di Torino* 20

sherry

- Manuel Aragón, *Granero Fino*, Jerez – Andalucía, Spain NV 18/90
El Maestro Sierra, 12-year Amontillado, Jerez – Andalucía, Spain NV (375 ml) 20/100
Manuel Aragón, *Tío Alejandro Oloroso*, Jerez - Andalucía, Spain NV 22/110

sparkling

- Castelloig, *Reserva Brut Nature* – Penedès, Spain 2019 20/100
Joël Falmet, *Les Parcelles Brut* – Champagne, France NV 34/170

white

- Ricardo Sarrazola, *Gorro Loureiro* - Vinho Verde, Portugal 2022 18/90
Vincent Gaudry, *Gaudry'Olle Sauvignon Blanc* - Loire Valley, France 2022 23/115
Isabelle & Denis Pommier, Chablis – Burgundy, France 2022 27/135
Vignes de Paradis, *Un P'tit Coin de Paradis Chasselas* – Savoie, France 2019 22/110
Eric Texier, *Adèle Clairette* – Vin de France 2022 19/95

skin contact

- Mooa, *Rockfish Clairette/Trebbiano (orange)* – Provence, France 2022 20/100
PAX, *Fannuchi-Wood Road Vyd Trousseau Gris (rosé)* – Russian River Valley, California 2021 20/100

red

- Du Grappin, *Nature* - Beaujolais-Villages, France 2022 (*chilled*) 20/100
Gober & Freinbichler, *VP 004 Blaufränkisch* – Burgenland, Austria 2022 18/90
Philippe Gilbert, Menetou-Salon Pinot Noir – Loire Valley, France 2022 22/110
Domaine Bott, *First Flight Syrah* – Rhône, France 2022 25/125
Château La Roque, *Les Vieilles Vignes de Mourvèdre* – Pays d'Oc, France 2017 23/115

beer & cider

- Other Half, *Poetry Snaps Rice Lager* – Brooklyn (16 oz) 15
Back Home, *Sumac Gose* – Brooklyn (12 oz) 15
Transmitter, *G1 Golden Ale* – Brooklyn (16 oz) 15
Barrier, *Money IPA* – Long Island (12 oz) 12
Isastegi, *Sagardo Naturala Cider* – Spain (330 ml) 15
Best Day, *Kölsch (non-alcoholic)* – California (12 oz) 10

zero-proof

- Hemp and Root Highball *Pathfinder amaro, vanilla, lemon, soda* 17
Celery Tonic with *Amass Riverine* 16
St. Agrestis *Phony Negroni* 15