

estela

Sourdough miche with butter 5

Marinated olives 9

Jamón Ibérico 39

Oysters with yuzu kosho mignonette* 30

Cured tuna, black pil pil, and ponzu* 32

Cherry tomatoes with coriander and dried shrimp 24

Beef tartare with elderberries and sunchoke* 27

Endive with walnuts, anchovy, and ubriaco rosso* 28

Crab with celeriac and dulce* 33

Foie gras grilled in grape leaves* 37

Fried arroz negro, squid, and romesco* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Striped bass with cousa squash and tarragon* 45

Berkshire pork with spinach and pistachio* 51

Wagyu steak with black sesame béarnaise and turnips* 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 *Dolin Blanc, Sirene 'Canto' amaro, lemon, salted lime, cava* 20
Coast to Coast *Helix vodka, Brucato Orchards amaro, mango-chili, lime, soda* 21
Basque Bijou *Xoriguer Mahon gin, Tximista Blanco, Green Chartreuse, orange oil* 23
La Chilanga *El Occidental mezcal, Xila aperitif, Thai chili, lemon* 20
Estela Negroni *Beefeater gin, Forthave Red bitter, 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

sparkling

- Júlia Bernet, *Cuvée Ú Corpinnat Brut Nature – Penedès, Spain 2022* 19/95
Laherte Frères, *Ultradition Extra Brut – Champagne, France NV* 34/170

white

- Stein, *Blauschiefer Riesling Trocken – Mosel, Germany 2023* 20/100
Vincent Gaudry, *Gaudry'Olle Sauvignon Blanc – Loire Valley, France 2022* 23/115
Vignes de Paradis, *Un P'tit Coin de Paradis Chasselas – Savoie, France 2019* 18/90
Smith-Chapel, *Bourgogne Aligoté – Burgundy, France 2022* 22/110
Eric Texier, *Adèle Clairette – Vin de France 2022* 19/95

skin contact

- Barbichette, *Nuit Blanche Riesling – Seneca Lake, New York 2022* 23/115
Annot-Roberts, *Rosé, Touriga Nacional Blend – California 2023* 20/100

red

- Le Fief Noir, *La Cueillette Des Oiseaux Pineau d'Aunis – Loire, France 2022 (chilled)* 19/95
Frédéric Aublanc, *Les Hauts de Huire Gamay – Beaujolais, France 2021* 18/90
Racines, *Santa Rita Hills, Pinot Noir – California, US 2021* 28/140
Monier Perréol, *Grenache – Vin de France 2023* 22/110
Mas des Capitelles, *Vintage Faugères, Carignan Blend – Languedoc, France 2017* 20/100

beer

- Oxbow, *Luppolo Pilsner - Maine (16oz)* 15
Grimm x Prison City, *Bright Light IPA - Finger Lakes (16 oz)* 15
Weiss Ferments, *In The Weeds Gristette w/ Tarragon & Lemon - Catskills (12 oz)* 14
Hill Farmstead, *Biere De Norma Barrel Aged Farmhouse Ale - Vermont (750ml)* 43
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