

estela

Sourdough miche with butter 5

Marinated olives 9

Charcuterie 30

Oysters with yuzu kosho mignonette* 30

Scallops, white asparagus, and yuzu* 32

Celery salad with mint and formaggio di fossa 19

Spring pea salad with marinated feta 25

Endive with walnuts, anchovy, and ubriaco rosso* 28

Grilled lobster with woodears and English peas* 34

Fried arroz negro, squid, and romesco* 35

Ricotta dumplings with mushrooms and pecorino Sardo 35

Wagyu steak with sweet potato and morels* 52

Panna cotta with vinegar and honey 12

Chocolate cake with whipped cream 14

Cherry sorbet with balsamic 14

La Marotte with preserved kumquats and honey* 21

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	<i>Tximista blanco, Sirene 'Canto' amaro, lemon, salted lime, cava</i>	20
La Chilanga	<i>Cardenxe 'Desierto' sotol, Xila mezcal liqueur, thai chili, lemon</i>	20
Tomato Never Dies	<i>tomato gin, gentian apéritif, blanc vermouth, basil eau de vie</i>	20
Bloody Mary	<i>vodka, tomato, fish sauce, Thai chili</i>	19
Estela Negroni	<i>gin, Forthave Red, Cocchi di Torino</i>	20

sherry

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

sparkling

Castellroig, <i>Reserva Brut Nature</i> – Penedès, Spain 2019	20/100
Joël Falmet, <i>Les Parcelles Brut</i> – Champagne, France NV	34/170

white

Ricardo Sarrazola, <i>Gorro Loureiro</i> - Vinho Verde, Portugal 2022	18/90
Vincent Gaudry, <i>Gaudry'Olle Sauvignon Blanc</i> - Loire Valley, France 2022	23/115
Isabelle & Denis Pommier, <i>Chablis</i> – Burgundy, France 2022	27/135
Vignes de Paradis, <i>Un P'tit Coin de Paradis Chasselas</i> – Savoie, France 2019	22/110
Troon Vineyard, <i>Druid Vermentino/Marsanne</i> – Applegate Valley, Oregon 2022	20/100

skin contact

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

red

Du Grappin, <i>Nature</i> - Beaujolais-Villages, France 2022	20/100
Gober & Freinbichler, <i>VP 004 Blaufränkisch</i> – Burgenland, Austria 2022	18/90
Henri Prudhon & Fils, <i>Sur le Sentier du Clou VV</i> , Saint-Aubin 1er Cru, Burgundy, France 2020	32/160
Domaine Bott, <i>First Flight Syrah</i> – Rhône, France 2022	25/125
Château La Roque, <i>Les Vieilles Vignes de Mourvèdre</i> – Pays d'Oc, France 2017	23/115

beer & cider

Other Half, <i>Ivy City Czech-style Lager</i> – Brooklyn (16 oz)	15
Back Home, <i>Sumac Gose</i> – Brooklyn (12 oz)	15
Transmitter, <i>G1 Golden Ale</i> – Brooklyn (16 oz)	15
Barrier, <i>Money IPA</i> – Long Island (12 oz)	12
Isastegi, <i>Sagardo Naturala Cider</i> – Spain (330 ml)	15
Best Day, <i>Kölsch (non-alcoholic)</i> – California (12 oz)	10

zero-proof

Hemp and Root Highball <i>Pathfinder amaro, vanilla, lemon, soda</i>	17
Celery Tonic <i>with Amass Riverine</i>	16
St. Agrestis <i>Phony Negroni</i>	15