

estelle

WINE BAR & BISTRO

[SMALL PLATES]

FRIED GREEN TOMATO CAPRESE | Mozzarella, Green Goddess Dressing, Balsamic Glaze

EAST BAY SHRIMP | Iceberg Lettuce, Crispy Wonton, Sweet Chili Remoulade

CHEESE & FRUIT BOARD | Seasonal Cheeses and Fresh Fruit, Sea Salt Crackers, Fig and Berry Jam

TUNA CRUDO | Asian Pears, Arugula, Citrus Dressing

JERK CHICKEN SKEWERS | Avocado Ranch Dipping Sauce with Carrots and Celery

[SOUP AND SALADS]

CONECUH & CHICKEN GUMBO | Conecuh Sausage, Poblano Pepper, Delta Rice, Farm Okra Cup Bowl

LOADED POTATO SOUP | Bacon, Cheddar Cheese, Scallions, Sour Cream Cup Bowl

CAESAR | Romaine, Tomatoes, Focaccia Croutons, Parmesan Cheese

ICEBERG WEDGE | Bacon Crumbles, Tomatoes, Pickled Red Onions, Green Goddess Dressing

Add to any Salad Chicken Blackened Shrimp Steak Skewer

[FLATBREADS]

PIMENTO CHEESE | Mozzarella, Pimento Cheese, Tomato Jam, Applewood Smoked Bacon, Arugula

MARGHERITA | Pomodoro Sauce, Mozzarella, Vine Ripe Tomatoes, Basil

PEPPERONI | Pomodoro Sauce, Mozzarella, Pepperoni PEPPERONI & ITALIAN SAUSAGE

BBQ CHICKEN | BBQ Sauce, Pickled Red Onion, Mozzarella

[ENTREÉS]

PIMENTO BLT | Grilled Sourdough, Pimento Cheese, Fried Green Tomatoes, Bacon, Sweet Potato Fries

BUTCHER BURGER* | Hereford Beef, Brioche Bun, Garlic Aioli, Bacon, Cheddar, LTOP, Truffle Fries

CREOLE CHICKEN PASTA | Linguini, Creole Cream Gravy, Spinach, Cherry Tomato, Blackened Chicken

SMOKED CHICKEN SALAD WRAP | Greens, Avocado, Tomatoes, Spinach Tortilla Wrap with Fresh Fruit

TOASTED SMOKED TURKEY SANDWICH | Brioche Bun, Tomato Preserves, White Cheddar, Arugula, Sweet Potato Fries

FRIED CHICKEN AND WAFFLE | Blueberries, Strawberry Drizzle, Maple Syrup, Whipped Cream

CHICKEN QUESADILLA | Pepper Jack Cheese, Bell Peppers, Onions, Salsa, Sour Cream, Avocado Ranch

Dipping Sauce with Side of Black Beans

SAUTEED SHRIMP WRAP | Rice, Black Beans, Avocado, Lettuce, Salsa, Tomato Basil Tortilla with Fresh Fruit

[DAILY SPECIALS]

MONDAY | Chef's Meatloaf, Red Skin Mash, Grilled Asparagus, Worcestershire Gravy

TUESDAY | Fried Chicken, Red Skin Mash, Grilled Asparagus, Brown Gravy

WEDNESDAY | Braised Short Ribs, Smoked Cheddar Grits

THURSDAY | Watermelon BBQ Pork Ribs, House Slaw, Potato Salad

FRIDAY | Fried Catfish, Truffle Fries

*Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food borne illness. Individuals with certain health conditions may be at a higher risk if the foods are consumed raw or undercooked. Consult your physician or public health official for further information. *20 percent gratuity added to parties of 6 or more.

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WINE BAR & BISTRO

[WINES]

			6oz	9oz				6oz	9oz
[WHITE]					[RED]				
<i>A to Z Pinot Gris, Willamette Valley, Oregon</i>	WS 87	2 ¹ / ₂ 2	15	20	<i>Simi Merlot, California</i>	WE 86	1 ⁹ / ₂ 0	14	18
<i>Ruffino Pinot Grigio, Northeast Italy</i>	WE 85	1 ⁹ / ₂ 0	10	14	<i>Charles Smith Velvet Devil Merlot, Washington</i>	WS 88	1 ⁹ / ₂ 0	11	15
<i>Seaglass Sauvignon Blanc, California</i>	WE 87	2 ⁰ / ₂ 1	10	14	<i>Murphy-Goode Pinot Noir, California</i>	WS 87	1 ⁹ / ₂ 0	12	16
<i>Whitehaven Sauvignon Blanc, New Zealand</i>	WS 91	2 ⁰ / ₂ 1	15	20	<i>Ken Wright Pinot Noir, Oregon</i>	WS 91	2 ⁰ / ₂ 1	19	25
<i>Joel Gott Sauvignon Blanc, California</i>	WS 91	2 ⁰ / ₂ 1	12	16	<i>Elouan Pinot Noir, Willamette Valley Oregon</i>	WS 88	1 ⁹ / ₂ 0	15	20
<i>Joel Gott Unoaked Chardonnay, California</i>	WE 86	2 ⁰ / ₂ 1	12	16	<i>Don Miguel Gascon Malbec, Argentina</i>	WS 86	2 ⁰ / ₂ 1	12	16
<i>Michael David "Freakshow" Chardonnay, Lodi</i>	WE 87	2 ⁰ / ₂ 1	15	20	<i>Terrazas Reserva Malbec, Argentina</i>	WE 89	1 ⁷ / ₁ 8	15	20
<i>La Crema Chardonnay, California</i>	WS 90	2 ⁰ / ₂ 1	17	22	<i>Cartidge & Browne Cabernet, California</i>	WE 86	1 ⁹ / ₂ 0	11	15
<i>Pacific Rim Sweet Riesling, Washington</i>	WS 88	2 ⁰ / ₂ 1	10	14	<i>Chateau Ste. Michelle Cabernet Sauvignon, Washington</i>	WS 88	1 ⁸ / ₁ 9	14	20
<i>Charles Smith Kung Fu Girl Riesling, Washington</i>	WE 87	2 ⁰ / ₂ 1	12	17	<i>Michael David "Freakshow" Cabernet, Lodi</i>	WE 88	1 ⁹ / ₂ 0	16	22
[ROSÉ / MOSCATO / WHITE BLEND]					<i>7 Deadly Zins Zinfandel, California</i>				
<i>Miraval Rosé, Provence France</i>	WS 89	2 ⁰ / ₂ 1	18	24	WE 88	1 ⁸ / ₁ 9	13	18	
<i>Chloe Rosé, California</i>	WE 87	2 ⁰ / ₂ 1	11	16	<i>Charles Smith Boom Boom Syrah, Washington</i>	WS 87	1 ⁸ / ₁ 9	14	19
<i>Conundrum White Blend, California</i>	WS 90	2 ⁰ / ₂ 1	12	16	<i>Red Blend Conundrum, California</i>	WS 88	1 ⁹ / ₂ 0	16	22
<i>Castello del Poggio Moscato, Veneto Italy</i>	WE 87	NV	11	15	<i>Three Finger Jack, Rum Barrel Aged Red Blend, California</i>	WE 87	1 ⁹ / ₂ 0	13	19
<i>Umberto Fiore d'Asti Moscato, Veneto Italy</i>	WE 88	2 ⁰ / ₂ 1	12	16					

[CRAFTED COCKTAILS]

MIND ERASER

14

Four Roses Bourbon, St. Germain, Crème de Violette, Lemon Juice

A refreshing mix of Kentucky Bourbon with crisp mélange of flavors with hints of citrus/fruits.

ROSEMARY DROP

15

Botanist Gin, Lime Juice, Rosemary Simple Syrup

A delightful upgrade to a Gimlet. Enjoy!!

APPLE SMASH

13

Absolut Vanilla, Apple Pucker, Caramel Syrup, Lime Juice

Estelle seasonal cocktail representing our love for caramel apple. It's like a sweet creamy fall day in a glass.

THE LUCILLE

16

Remy Martin, Peach Schnapps, Cointreau With Peach & Brown Sugar Simple Syrup

Lucille's beginning dates back to 1949 and a fire at a club in Twist, Arkansas. The original Lucille – the guitar rescued that night in the fire – was an inexpensive, small-bodied Gibson L-30 archtop. He named the guitar after a woman working at the club who was at the heart of the story behind the blaze that took two lives. Enjoy and allow it to warm your insides!!

PURPLE RAIN

13

Captain Morgan Spiced Rum, Crème De Cassis, Lemon Juice, Simple Syrup, Orange Juice

This blend of Caribbean Spiced Rum and select spices brings out the intensity of rum in full flavor. Mixologist creation with Crème De Cassis and a splash of orange juice makes this cocktail perfect for any season.

THE ELVIS

14

Ransom Old Tom Gin, St. Germain, Grapefruit Juice

The Elvis cocktail combines bitter notes from grapefruit to balance the floral sweetness of the gin and liqueur. The aromas of spring are highlighted with a soothing taste.

THE BLUSHING BRIDE

15

Milagro Silver Tequila, Watermelon Pucker, Lemon Juice, Simple Syrup and finish with a float of Champagne.

This cocktail combines the sweetness of watermelon and the flavors of agave from Mexico. A great celebration Cocktail for the Ladies enjoying one last evening together.

ESTELLE TANGO

15

Cazadores Tequila, Peachtree Schnapps, Mint, Lime Juice, Mango Puree

Refreshing taste of the islands and you would think you were there!!

REVIVER

14

Four Roses Small Batch, Simple Syrup, Lemon Juice, Mint

This 4-ingredient Revival Cocktail, made with belly-warming bourbon and tart lemon juice, will warm up any chilly fall evening.