

# 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

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

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

CHARCUTERIE BOARD | Seasonal Cheeses and Meats, Fig and Strawberry Jam, Fresh Fruit, Crackers

CINNAMON ROLLS | Cream Cheese Frosting, Candied Pecans, Bourbon Glaze

## [SALADS]

CAESAR | Romaine, Cherry Tomatoes, Focaccia Croutons, Parmesan Cheese

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

Add to any Salad      Chicken      Blackened Shrimp      Steak Skewer

## [FLATBREADS]

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

MARGHERITA | Pomodoro, Tomato, Basil

PEPPERONI | Pomodoro, Mozzarella, Pepperoni

PEPPERONI & ITALIAN SAUSAGE

## [BENEDICT] *Served with potato hash brown casserole (no substitutions or changes)*

CLASSIC | Poached Eggs, English Muffin, Smoked Ham, Hollandaise

BAGEL & LOX | Poached Eggs, Toasted Bagel, Avocado, Smoked Salmon, Arugula, Bearnaise, Capers

CHORIZO EGGS | Scrambled Eggs, English Muffin, Avocado, Chorizo, Pico, Chipotle Hollandaise

STEAK & EGGS | Scrambled Eggs, English Muffin, Beef Tenderloin, Peppers and Onions, Chimi-daise

## HOUSE SPECIALTIES

CHEF'S OMELET STATION | Choice of Four Toppings, Applewood Bacon, Hash Casserole

LEMON RICOTTA PANCAKES | Applewood Smoked Bacon, Blueberry Gastrique

HOT FRIED CHICKEN & WAFFLE | Blueberries, Strawberry Sauce, Maple Syrup, Whipped Cream

BUTCHER BURGER\* | Brioche Bun, Garlic Aioli, Applewood Bacon, Cheddar, LTOP, Truffle Fries

FRENCH TOAST | Sourdough, Fresh Berries, Whipped Cream, Applewood Smoked Bacon

EGGS YOUR WAY | Two Eggs, Sausage or Bacon, Grits or Hash Casserole, Biscuit or Toast

WAFFLE | Malted Vanilla with Blueberries, Candied Pecans, Applewood Smoked Bacon, Maple Syrup

AVOCADO TOAST STACKED WITH EGGS YOUR WAY | Honey Wheat English Muffins, Avocado, Arugula, Cherry Tomatoes, Pickled Red Onions, Balsamic Glaze with Fresh Fruit

## [SIDES]

Bacon

Biscuit & Gravy

Sausage

Toast

Cheddar Grits

Hashbrown Casserole

## [BOTTOMLESS BRUNCH TAILS]

MIMOSA | Sparkling Wine, Orange Juice, Triple Sec

PERFECT KIR | Sparkling Wine, Crème de Cassis, Raspberry

SWEET ESTELLE | Wine, Dash of Pomegranate, Strawberry

BLOODY ESTELLE | Vodka, Tomato Juice, Estelle Seasoning

\*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.

# estelle

WINE BAR & BISTRO

## [WINES]

			6oz	9oz				6oz	9oz
[ WHITE ]					[ RED ]				
<i>A to Z Pinot Gris, Willamette Valley, Oregon</i>	WS 87	<sup>2</sup> / <sub>1/22</sub>	15	20	<i>Simi Merlot, California</i>	WE 86	<sup>19</sup> / <sub>20</sub>	14	18
<i>Ruffino Pinot Grigio, Northeast Italy</i>	WE 85	<sup>19</sup> / <sub>20</sub>	10	14	<i>Charles Smith Velvet Devil Merlot, Washington</i>	WS 88	<sup>19</sup> / <sub>20</sub>	11	15
<i>Seaglass Sauvignon Blanc, California</i>	WE 87	<sup>20</sup> / <sub>21</sub>	10	14	<i>Murphy-Goode Pinot Noir, California</i>	WS 87	<sup>19</sup> / <sub>20</sub>	12	16
<i>Whitehaven Sauvignon Blanc, New Zealand</i>	WS 91	<sup>20</sup> / <sub>21</sub>	15	20	<i>Ken Wright Pinot Noir, Oregon</i>	WS 91	<sup>20</sup> / <sub>21</sub>	19	25
<i>Joel Gott Sauvignon Blanc, California</i>	WS 91	<sup>20</sup> / <sub>21</sub>	12	16	<i>Elouan Pinot Noir, Willamette Valley Oregon</i>	WS 88	<sup>19</sup> / <sub>20</sub>	15	20
<i>Joel Gott Unoaked Chardonnay, California</i>	WE 86	<sup>20</sup> / <sub>21</sub>	12	16	<i>Don Miguel Gascon Malbec, Argentina</i>	WS 86	<sup>20</sup> / <sub>21</sub>	12	16
<i>Michael David "Freakshow" Chardonnay, Lodi</i>	WE 87	<sup>20</sup> / <sub>21</sub>	15	20	<i>Terrazas Reserva Malbec, Argentina</i>	WE 89	<sup>17</sup> / <sub>18</sub>	15	20
<i>La Crema Chardonnay, California</i>	WS 90	<sup>20</sup> / <sub>21</sub>	17	22	<i>Cartledge &amp; Browne Cabernet, California</i>	WE 86	<sup>19</sup> / <sub>20</sub>	11	15
<i>Pacific Rim Sweet Riesling, Washington</i>	WS 88	<sup>20</sup> / <sub>21</sub>	10	14	<i>Chateau Ste. Michelle Cabernet Sauvignon, Washington</i>	WS 88	<sup>18</sup> / <sub>19</sub>	14	20
<i>Charles Smith Kung Fu Girl Riesling, Washington</i>	WE 87	<sup>20</sup> / <sub>21</sub>	12	17	<i>Michael David "Freakshow" Cabernet, Lodi</i>	WE 88	<sup>19</sup> / <sub>20</sub>	16	22
[ ROSÉ / MOSCATO / WHITE BLEND ]					<i>7 Deadly Zins Zinfandel, California</i>	WE 88	<sup>18</sup> / <sub>19</sub>	13	18
<i>Miraval Rosé, Provence France</i>	WS 89	<sup>20</sup> / <sub>21</sub>	18	24	<i>Charles Smith Boom Boom Syrah, Washington</i>	WS 87	<sup>18</sup> / <sub>19</sub>	14	19
<i>Chloe Rosé, California</i>	WE 87	<sup>20</sup> / <sub>21</sub>	11	16	<i>Red Blend Conundrum, California</i>	WS 88	<sup>19</sup> / <sub>20</sub>	16	22
<i>Conundrum White Blend, California</i>	WS 90	<sup>20</sup> / <sub>21</sub>	12	16	<i>Three Finger Jack, Rum Barrel Aged Red Blend, California</i>	WE 87	<sup>19</sup> / <sub>20</sub>	13	19
<i>Castello del Poggio Moscato, Veneto Italy</i>	WE 87	NV	11	15					
<i>Umberto Fiore d'Asti Moscato, Veneto Italy</i>	WE 88	<sup>20</sup> / <sub>21</sub>	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.