

estelle

WINE BAR & BISTRO

[SMALL PLATES]

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

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

CRAWFISH ETOUFFEE | Mirepoix, Cayenne, Flatbread Wedges

SPINACH/ARTICHOKE & CRAB DIP | Crostini

TUNA CRUDO | Asian Pears, Arugula, Citrus Dressing

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

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

PRINCE EDWARD ISLAND MUSSELS | Chorizo, Garlic French Fries

[SOUPS AND SALADS]

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

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

CAESAR | Romaine, Tomatoes, Croutons, Parmesan Cheese

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

ESTELLE CHOPPED SALAD | Mixed Greens, Roasted Corn, Tomato, Bacon, Pickled Onions, Pimento Cheese, Candied Pecans with Avocado Ranch Dressing

Add to any Salad

Chicken

Blackened Shrimp(5)

Steak Skewer

[FLATBREADS]

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

MARGHERITA | Pomodoro, Tomato, Mozzarella, Basil

PEPPERONI | Pomodoro, Mozzarella, Pepperoni

PEPPERONI & ITALIAN SAUSAGE

BBQ CHICKEN | Mozzarella, Pickled Red Onion

CAJUN SHRIMP | Corn Succotash, Parmesan Cream, Balsamic Reduction

[ENTREÉS]

GRILLED HEREFORD FILET* | 8oz Cut, Roasted Red Potatoes, Brussels & Bacon, Bordelaise

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

CAJUN RED FISH | Lobster Ravioli, Creamy Spinach

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

BLACKENED BILOXI SNAPPER | Red Bliss Potatoes, Garlic Sautéed Spinach, Crab Beurre Blanc

JOYCE FARM CHICKEN BREAST | Herbs Rice, Broccolini, Parmesan and Louisiana Hollandaise

CAJUN PASTA | Shrimp, Conecuh, Chicken Breast, Caramelized Onion, Tomato

DOUBLE PORK CHOP | Confit Fingerlings, Green Beans, Pineapple and Bell Peppers Chutney

[SIDES]

Brussels & Bacon

Smoked Cheddar Grits

Steak Skewer

Garlic Sautéed Spinach

Roasted Root Vegetables

Braised Greens

Grilled Blackened Shrimp Skewer (5)

Roasted Red Bliss Potatoes

Truffle Fries

[DESSERT]

Turtle Cheesecake | Chocolate and Caramel Sauces with Candied Pecans

Warm Pecan Pie | Vanilla Ice-Cream, Caramel Sauce

Double Chocolate Brownie | Vanilla Bean Ice Cream with Chocolate and Caramel Sauce

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