

estelle

WINE BAR & BISTRO

[SMALL PLATES]

- EAST BAY SHRIMP | Iceberg Lettuce, Crispy Wonton, Sweet Chili Remoulade 14
- FRIED GREEN TOMATO CAPRESE | Mozzarella, Green Goddess Dressing, Balsamic Glaze 14
- PIMENTO CHEESE PLATE | Tomato, Pickled Okra, Crostini 12
- WATERMELON-TUNA CRUDO | Ahi Tuna, Cucumber, Arugula, Capers 17
- CRAB FRITTERS | Lump Crab, Remoulade 18
- CHARCUTERIE BOARD | Seasonal Cheeses and Meats, Fig and Strawberry Jam, Fresh Fruit, Crackers 19
- ROASTED PEPPER HUMMUS | Feta Cheese, Local Beans, Cucumber, Calabrese Peppers & Pita Chips 14

[SOUPS AND SALADS]

- LEMON BOY TOMATO BISQUE | Creamy Tomato Bisque, Parmesan, Basil Cup 6 Bowl 10
- CONECUH & CHICKEN GUMBO | Conecuh Sausage, Poblano Pepper, Delta Rice, Farm Okra Cup 8 Bowl 12
- SQUASH & FETA SALAD | Arugula, Tomatoes, Candied Pecans, Cinnamon and White Balsamic Vinaigrette 14
- CAESAR | Romaine, Tomatoes, Focaccia Croutons, Parmesan Cheese 13
- ICEBERG WEDGE | Bacon Crumbles, Tomatoes, Pickled Red Onions, Green Goddess Dressing 12
- Add to any Salad Chicken 8 Blackened Shrimp 12 Steak Skewer 12

[FLATBREADS]

- PIMENTO CHEESE | Mozzarella, Tomato Jam, Applewood Smoked Bacon, Arugula 13
- MARGHERITA | Pomodoro, Tomato, Basil 13
- PEPPERONI | Pomodoro, Mozzarella, Pepperoni 13
- ITALIAN SAUSAGE | Pomodoro, Mozzarella, Peppers, Onions 14
- CHICKEN ALFREDO | Spinach, Parmesan, White Cheese Sauce 15

[ENTREÉS]

- GRILLED HEREFORD FILET* | 8oz Cut, Roasted Red Potatoes, Brussels & Bacon, Black Cherry Jus 45
- CHICKEN & WAFFLES | Spiced Apples, Whipped Cream, Tabasco Honey 19
- BLACKENED BILOXI SNAPPER | Roasted Red Potatoes, Garlic Sautéed Spinach, Cajun Crab Beurre Blanc 33
- GRILLED MAHI MAHI | Sweet Potato Mash, Ham Hock Greens, Squash Relish 34
- BUTCHER STACK BURGER* | Brioche Bun, Garlic Aioli, Bacon, Cheddar, LTOP, Truffle Fries 17
- GRILLED HEREFORD NEW YORK STRIP* | 14oz Cut, Roasted Root Vegetables, Black Cherry Jus 43
- CAJUN PASTA | Linguini, Shrimp, Conecuh Sausage, Chicken, Caramelized Onion, Tomato 26
- BERKSHIRE PORK RIBEYE | Sweet Potato Mash, Apple – Fig Chutney 25

[SIDES]

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| Brussels & Bacon 8 | Smoked Cheddar Grits 8 | Steak Skewer 12 |
| Garlic Sautéed Spinach 7 | Roasted Root Vegetables 8 | Braised Greens 8 |
| Grilled Blackened Shrimp Skewer (5) 12 | Roasted Red Bliss Potatoes 7 | Truffle Fries 8 |

[DESSERT]

- Turtle Cheesecake | 11
- Bourbon Waffle | Vanilla Bean Ice Cream, Bourbon Glaze, Bacon | 12
- Double Chocolate Brownie | Vanilla Bean Ice Cream with Chocolate and Caramel Sauce | 12

*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	¹⁹ / ₂₀	14	19	<i>Simi Merlot, California</i>	WE 86	¹⁸ / ₁₉	12	16
<i>Ruffino Pinot Grigio, Northeast Italy</i>	WE 85	¹⁹ / ₂₀	10	14	<i>Charles Smith Velvet Devil Merlot, Washington</i>	WS 88	¹⁸ / ₁₉	10	14
<i>Seaglass Sauvignon Blanc, California</i>	WE 87	¹⁹ / ₂₀	10	14	<i>Murphy-Goode Pinot Noir, California</i>	WS 87	¹⁸ / ₁₉	11	15
<i>Whitehaven Sauvignon Blanc, New Zealand</i>	WS 91	²⁰ / ₂₁	13	18	<i>Four Graces Pinot Noir, Oregon</i>	WS 90	¹⁹ / ₂₀	18	24
<i>Joel Gott Sauvignon Blanc, California</i>	WS 91	¹⁹ / ₂₀	12	16	<i>Ken Wright Pinot Noir, Oregon</i>	WS 91	²⁰ / ₂₁	18	24
<i>Joel Gott Chardonnay, California</i>	WE 86	¹⁸ / ₂₀	12	16	<i>Don Miguel Gascon Malbec, Argentina</i>	WS 86	¹⁸ / ₁₉	10	15
<i>Michael David "Freakshow" Chardonnay, Lodi</i>	WE 87	¹⁹ / ₂₀	13	18	<i>Terrazas Reserva Malbec, Argentina</i>	WE 89	¹⁶ / ₁₇	15	20
<i>Pacific Rim Sweet Riesling, Washington</i>	WS 88	¹⁹ / ₂₀	9	13	<i>Cartlidge & Browne Cabernet, California</i>	WE 86	¹⁸ / ₁₉	10	15
[ROSÉ / MOSCATO / WHITE BLEND]					<i>Michael David "Freakshow" Cabernet, Lodi</i>	WE 88	¹⁸ / ₁₉	16	24
<i>Miraval Rosé, Provence France</i>	WS 89	¹⁹ / ₂₀	16	21	<i>1000 Stories Zinfandel, California</i>		¹⁸ / ₁₉	14	18
<i>Chloe Rosé, California</i>	WE 87	¹⁹ / ₂₀	11	16	<i>Charles Smith Boom Boom Syrah, Washington</i>	WS 87	¹⁸ / ₁₉	14	19
<i>Conundrum White Blend, California</i>	WS 90	¹⁹ / ₂₀	11	16	<i>Red Blend Conundrum, California</i>	WS 88	¹⁹ / ₂₀	16	21
<i>Castello del Poggio Moscato, Veneto Italy</i>	WE 87	NV	10	14					

[CRAFTED COCKTAILS]

MIND ERASER

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.

14

ROSEMARY DROP

Botanist Gin, Lime Juice, Rosemary Simple Syrup

A delightful upgrade to a Gimlet. Enjoy!!

15

APPLE SMASH

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.

13

THE LUCILLE

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!!

16

PURPLE RAIN

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.

13

THE ELVIS

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.

14

THE BLUSHING BRIDE

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.

15

ESTELLE TANGO

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

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

15

REVIVER

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.

14