

FROM THE GRILL:

Entrees **include** a cold bottle of beer, glass of wine, or your choice of nonalcoholic beverage, and Urbano's Homemade Corn Bread, and tidbit of coleslaw.
add a side for +6: tabbouleh, loaded baked potato, baked mac and cheese, or grilled corn

GRASS-FED NY STRIP 29

½ LB ANGUS BURGER 19

wild arugula, grilled red onion, toma cheese,
artisanal brioche
add bacon +2

FREE RANGE CHICKEN KABOB 19

marinated in saffron, lemon, onion, garlic

FULL RACK SMOKED BABY BACK PORK RIBS 25

smothered in bbq sauce

MARINATED PORTOBELLO MUSHROOM SANDWICH 14

provolone, fresh pesto sauce, a large fresh bun
with lettuce,
tomato, and red onions

MARINATED SHRIMP SKEWERS 21

2 skewers of spicy marinated shrimp

GRILLED TERIYAKI SALMON 22

grilled pineapple

LE SURF & TURF 36

ny strip and 1 shrimp skewer

LIMITED AVAILABILITY

26 OZ GRASS-FED COWBOY STEAK

(limited availability) Market Price



ESTÉREL

BACKYARD BBQ

We are proud to support our ranchers and farmers who provide us with compassionately raised meats and sustainably farmed produce.

Esterel sources local ingredients from Santa Monica Farmers Market, Hollywood Farmers Market, Petaluma Farms, K&M Grass-Fed Meats, and more.

**FATHER'S DAY
JUNE 15TH, 2014
11:30AM – 3:30PM**

Join us for Esterel's Father's Day BBQ on our lush private patio featuring grass-fed steaks, free-range poultry, market veggies, live music, and cold beer! Reservations recommended

(310)358-3979

**BEER AND WINE SPECIALS
BOTTOMLESS MIMOSAS AVAILABLE**

FOR THE TABLE:

BUFFALO CHICKEN WINGS 15

carrot and celery sticks

HOMEMADE POTATO CHIPS 8

GRILLED VEGETABLE FLATBREAD 14

asparagus, bell pepper, grilled spring onion,
zucchini, crumbled feta

ARTICHOKE DIP 10

homemade pita

ORGANIC TUSCAN KALE CAESAR SALAD 14

add shrimp +8

add grilled chicken +6

CHARCUTERIE BOARD 24

includes all of the following:
goose mousse, angel salami, chorizo, prosciutto,
cornichons, traditional grain mustard, mushroom
truffle spread

FROMAGE BOARD 20

wild honey, pecans, dried apricot, grapes
and your choice of 3:

Comte AOC (FR)

Boucheron (FR)

triple cream Marin farm (CA)

San Andreas bellwether farm (CA)

Point Reyes bay blue (CA)

Laura Chenel goat cheese (CA)