



# LUNCH MENU

## APPETIZERS

### HUMMUS \$16

Chilled Vegetable Crudite and Pita Bread

### TZATZIKI \$16

Chilled Vegetable Crudite and Pita Bread

### PADELLINO \$22

Whipped Ricotta and Truffle Honey

### CRISPY CAULIFLOWER \$19

Tahini Yogurt and Preserved Lemon

### FALAFEL \$18

Harissa and Labneh

## SALADS

(Option to add Chicken 14 or Steak 18)

### CAESAR SALAD \$21

Hearts of Romaine Lettuce, Sourdough Croutons, Parmigiano Reggiano

### CHOPPED SALAD \$24

Heirloom Radicchio, Red Onion, Pepperoncini, Shaved Vegetables, Ricotta Salata, Red Wine Vinaigrette

### MIXED LETTUCE COBB SALAD \$34

Grilled Chicken, Hard Boiled Egg, Smoked Bacon, Blue Cheese, Buttermilk Dressing

### MEDITERRANEAN \$23

Cucumber, Tomato, Feta, Olives, Herb Vinaigrette

## SANDWICHES

Served with Fries or Green Salad

### FALAFEL \$24

Pita Bread, Tahini Sauce, Red Onion, Shredded Lettuce, Sliced Tomato

### TUNA SALAD \$22

Multigrain Toast, Lettuce and Tomato

### GRILLED CHICKEN MELT \$25

Fresh Mozzarella, Heirloom Tomato, Basil, Roasted Red Pepper Aioli

### WAGYU SMASHBURGER \$26

Potato Roll, New School American Cheese, Copycat Sauce, Grilled Onion

## WOOD FIRE PIZZA

### MARGHERITA \$22

Fior de latte, Salsa Di Pomodoro, Basil

### NDUJA STRACCIATELLA \$24

Stracciatella, Vodka Sauce, Sicilian Oregano

### MUSHROOM \$25

Salsa Bianca, Fresh Herbs, Parmigiano Reggiano

## DULCE

### DARK CHOCOLATE AND SEA SALT COOKIE \$14

### SELECTION OF HOMEMADE GELATO AND SORBET \$6

## COCKTAILS!

### EL PEPINO \$16

El Tequileno Tequila, Cucumber, Jalapeno, Agave syrup, Triple Sec and Lime

### MY LEMON MARTINI \$16

Helix Vodka and Lemon Juice Topped with Prosecco

### ALMOST NAKED & ALREADY FAMOUS \$18

Dos Hombres Mezcal, Aperol, Licor 43 and Lime

### OLD CUBAN \$16

Rum Brugal 1888, Lime, Sugar, Mint and Prosecco

### TOKI JULEP \$16

Toki Whiskey, Honey and Mint

### PINA DE PLATA \$16

No. 3 Gin, Pineapple Juice, Simple Syrup, Basil leaves and Angostura Bitters

### CLOVER CLUB \$18

Gin No.3, Lime, Simple Syrup and Raspberry

## BEERS

### ESTRELLA DAMM \$11

Lager (Barcelona) 4.8% ABV

### HEINEKEN \$8

Dutch Pale Lager 5.0% ABV

### MODELO \$9

Pilsner-Style Lager (Mexico) 4.4% ABV

### LAGUNITAS \$9

Indian Pale (California) 5.5% ABV

### FUNKY BUDDHA \$8

German-Style (Florida) 5.2% ABV

### BLUE MOON \$9

Belgian-style Wheat Ale (Denver) 5.4% ABV

## DRINKS

### STILL WATER 1L \$9

### SPARKLING WATER 1L \$9

### COKE / COKE ZERO \$5

### SPRITE \$5

### GINGER-ALE \$5

### LEMONADE \$5

### ICE TEA \$5

### RED BULL \$8

### FRESH COCONUT \$14

Add a shot of liquor 9

### FRESH PRESSED JUICES \$14

## WINES

### WHITE

#### SAUVIGNON BLANC ZORZETTIG \$12/48

Coli Orientali del Friuli, Italy, 2021

#### CHARDONNAY LIVIUS BLANCO RESERVA F \$16/64

Rioja Alta, Spain

#### PINOT GRIGIO ZORZETTIG \$14/56

Coli Orientali del Friuli, Italy, 2021

#### GAVI DEL COMUNE DI GAVI DOCG \$15/60

Scrimaglio, Barolo, Piemonte, 2021

#### CASTEL DE FORNOS, ALBARINO D.O. \$14/56

Rias Baixas, Val do Salnes

#### CHARDONNAY FAR NIENTE \$115

Napa Valley, California 2018

#### PINOT GRIGIO LIVIO FELLUGA \$72

Friuli, Italy, 2020

#### SANCERRE SAUVIGNON DOMAINE PHILIPPE RAIMBAULT "LES GODONS" \$65

Sancerre, France, 2022

### RED

#### PINOT NOIR SCREAMING EAGLE "THE PAIRING" \$20/80

Santa Barbara, California, 2021

#### CABERNET SAUVIGNON LA PUERTA RESERVA \$14/56

La Rioja, Argentina

#### CABERNET SAUVIGNON CAYMUS \$225

Napa Valley, California

#### MERLOT STAGS' LEAP \$94

Napa Valley, California

#### PINOT NOIR LIQUID FARM \$120

Santa Barbara, USA, 2019

### ROSÉ

#### RUMOR \$16/64

Cote du Provence, France

#### WHISPERING ANGEL \$75

Cote du Provence, France

### SPARKLING

#### SPARKLING WINE BRUT / ROSE \$12/45

Ducado de Hoja, Spain

#### PROSECCO TREVISO, D.O.C. \$13/52

Treviso, Italy

#### CHAMPAGNE PERRIER JOUET GRAND BRUT \$135

France

#### CHAMPAGNE VEUVE CLICQUOT BRUT \$180

France



 esmehotel

Taxes and 20% gratuity will be added to your bill