

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 Roja, 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



DINNER MENU

APPETIZERS

PADELLINO \$22
Whipped Ricotta and Truffle Honey

TRUFFLE FRIES \$24
Potato Wedges, Parmesan, Black Truffle Aioli

CACIO E PEPE ARANCINI \$21
Pecorino Mousse, Meyer Lemon and Chives

CRISPY CAULIFLOWER \$19
Preserved Lemon, Labneh

SALADS

(Option to add Chicken 14, Steak 18 or Shrimp 14)

MIXED LETTUCES \$19
Pan Gratta, Italian Dressing

AUTUMN CHICORIES \$24
Apple, Celery, Ricotta Salata, Walnut Vinaigrette

CAESAR SALAD \$21
Gem Lettuces, Sourdough Croutons,
Parmigiano Reggiano

PIZZA

MARGHERITA \$22
Fior di latte, Basil, Pomodoro

NDUJA \$24
Straciatella, Vodka Sauce, Sicilian Oregano

MUSHROOM \$25
Salsa Bianca, Mozzarella, Herbs

MAINS GRILLED OVER CHARCOAL

Served with French Fries or Green Salad

FLAT IRON CHICKEN \$34
Espelette Salt

PRIME SKIRT STEAK \$46
Salsa verde

WHOLE BRANZINO \$38
Salmoriglio and Charred Lemon

WAGYU SMASHBURGER \$26
Potato Roll, New School American Cheese,
Copycat Sauce, Grilled Onion

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