

CHEESE SELECTION

MARIN FRENCH Apple Jam, California, Cow's Milk, Triple Cream Brie, Soft & Buttery 7

LIONZA Port Figs, California, Cow's Milk, Nutty, Tangy 7

POINT REYES BAY BLUE Orange Blossom Honey, California, Cow's Milk, Sweet & Mellow 7

{ FOR ALL 3 CHEESES 20 }

STARTERS

TODAY'S SOUP 9.5

CARAMELIZED ONION SOUP Emmental Cheese, Crouton 10.5 (v)

ORGANIC LETTUCES Cara Cara and Blood Orange Segments, Shaved Fennel, Walnuts, Ricotta Salata, Muscatel Vinaigrette 11.5 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 11.5

ROASTED BEETS Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens 13.5 (v)(gf)

GRILLED LOCAL ASPARAGUS Grated Farm Egg, Piquillo Pepper-Caper Vinaigrette, Ricotta Salata, Micro Greens 13.5 (v)(gf)

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 14.5

GRILLED SPANISH OCTOPUS Romesco Sauce, Chorizo, Fingerling Potatoes, Aleppo Salsa Verde 17.95 (Contains Nuts)

1/2 DOZEN TODAY'S OYSTERS ON THE HALF SHELL Champagne Mignonette, Cocktail Sauce 21 (gf)

DI STEFANO BURRATA Fava Bean Purée, Micro Greens, Maldon Sea Salt, Grilled Bread 17.5 (v)

FLATBREAD Strawberries, Mozzarella, Caramelized Onions, Brie Cheese, Basil, Grana Padano, Balsamic Reduction 15.5 (v)

BELLWETHER FARMS FRESH RICOTTA GNOCCHI Beeler's Pork Sugo, Tomato, Caramelized Fennel, Spinach, Grana Padano 17.95

LOCAL DIXON LAMB MEATBALLS Hummus, Aleppo-Mint Oil, Grilled Hand Made Pita 17.5

MAIN COURSES

TODAY'S FRESH FISH A.Q. (limited availability)

RISOTTO Forest Mushrooms, Spinach, Truffle Oil, Grana Padano 21 (v)(gf) (vegan on request)

VEGAN BOWL Ceci Beans, Kale, Roasted Cauliflower, Harissa Broth, Basmati Rice, Herb Salsa Verde 21 (v)(gf)

HERB CRUSTED MARY'S 1/2 CHICKEN Roasted Marble Potatoes, English Peas, Carrots, Spring Onion Soubise, Salsa Verde 26

RUSTICHELLA D'ABRUZO LINGUINE Wild Prawns, Lacinato Kale, Capers, White Wine-Tomato Sauce, Grana Padano 28

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 25 (gf)

GRILLED CIDER BRINED BEELER'S DUROC PORK CHOP Sweet Potato Purée, Whole Grain Mustard-Mushroom Sauce, Broccolini 29.5 (gf)

BRANDT BEEF PRIME NEW YORK STRIP STEAK Marble Potatoes, Crispy Onions, Blue Cheese Butter, Zinfandel Sauce 49

LOCAL DIXON LAMB MOUSSAKA Roasted Eggplant, Tomato Coulis, Grana Padano Bechamel 28

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 16 Add Cheese (Swiss, Blue or Cheddar) 2.25
Avocado 2.75 Hobbs' Natural Applewood Smoked Bacon 4.5

SUNDAYS ONLY "SUBJECT TO AVAILABILITY"

SLOW ROASTED CERTIFIED ANGUS BEEF PRIME RIB Garlic Mashed Potatoes, Today's Vegetables, Natural Jus, Horseradish Cream 45

SIDES

Bread Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 7

GARLIC MASHED POTATOES 7 (gf)

GRILLED MARY'S CHICKEN BREAST 8.5 (gf)

ROASTED FINGERLING POTATOES 7 (gf)

MARINATED CASTELVETRANO OLIVES 7 (gf)

{4} GRILLED WILD PRAWNS 15.75 (gf)

ESIN

RESTAURANT & BAR

COCKTAILS, BEER, WINE & BEVERAGES

COCKTAILS & MARTINIS

OUT OF BOUNDS 14

Barrel Aged Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters, Served over Ice with an Orange Peel

FITZGERALD 12.5

City of London Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice with a Lemon Peel

RYE MANHATTAN 13

Templeton Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

DARK & STORMY 13

Koloa Kaua'i Dark Rum, Ginger Shrub, Soda Water, Served over Ice with a Lime Slice

REVEL NEGRONI 13

Junipero Gin, Gran Classico Bitter, Cocchi Storico, Served over Ice with an Orange Peel

XOLO 13

Tres Agaves Reposado Tequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice, Served Up with a Lime Slice

MOSCOW MULE 10

Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water, Served in a Traditional Mule Cup

APEROL SPRITZ 12

Aperol, Prosecco, Served with an Orange Peel

BOULEVARDIER 13

Buffalo Trace Bourbon, Campari, Carpano Antica, Served Up with an Orange Peel

PEAR GINGER 13

Absolut Pear Vodka, Cinammon-Ginger Syrup, Fresh Lemon & Cranberry Juice, Served Up

BEERS

ALMANAC, Kölsch, Alameda, CA 5.0% ABV 8

NORTH COAST, "Scrimshaw" Pilsner, Fort Bragg, CA 4% ABV 6

WEIHENSTEPHANER, Hefeweizen, Munich, Germany 5.4% ABV 7

NORTH COAST "Acme", IPA, Fort Bragg, CA 6.9% 6

COOPERS, Extra Stout, Australia, 6.3% ABV 8

HITACHINO NEST, White Ale, Japan, 5.5% ABV 10

FAR WEST "Proper Dry" Cider, Richmond, CA 6.3% ABV 11

ERDINGER, Malt alcohol-free beverage, Germany 0.0% alc 5

NON-ALCOHOLIC BEVERAGES

ICED TEA 3.25

FRESH SQUEEZED JUICES

ARNOLD PALMER 4.25

- **ORANGE** 5

RASPBERRY ICED TEA 4.50

- **GRAPEFRUIT** 5

FRESH SQUEEZED LEMONADE 4.25

FENTIMANS CURIOSITY COLA 5

MAINE ROOT HANDCRAFTED ROOT BEER 5

NAVARRO PINOT NOIR GRAPE JUICE 7.50

NAVARRO GEWÜRZTRAMINER GRAPE JUICE 7.50

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz carafe	Bottle
2017	DOMAINE CARNEROS by <i>Taittinger</i> , Brut Sparkling Wine, Napa Valley	13	18	52
NV	ACINUM , Extra Dry Prosecco, Italy	10	15	40
NV	DOMAINE ALLIMANT LAUGNER , Sparkling Rosé, Crémant d'Alsace, France	13	18	52
2019	LONG MEADOW RANCH , Rosé, Anderson Valley	13	18	52

WHITE WINES

		6oz glass	9oz carafe	Bottle
2020	SAUVIGNON BLANC , Ayr, Napa Valley	14	19.5	56
2020	SAUVIGNON BLANC , Domaine Auchère, Sancerre, France	15	21	60
2020	VERMENTINO , Cantine di Dolianova "Naeli", Sardegna, Italy	11.5	16	46
2019	RIESLING TROCKEN , Kruger-Rumpf, Nahe, Germany	12	17	48
2020	GRÜNER VELTLINER , Schlosskellerei Gobelsburg, Kamptal, Austria	10	15	40
2020	PINOT GRIGIO , St. Michael-Eppan, Südtirol-Alto Adige, Italy	13	18	52
2020	CHARDONNAY , Louis Latour, Macon-Lugny, Burgundy, France	13	18	52
2019	CHARDONNAY , Stag's Leap, Napa Valley	15	21	60
2018	CHARDONNAY , Jordan, Russian River Valley	19	27	76

RED WINES

		6oz glass	9oz carafe	Bottle
2019	PINOT NOIR , La Follette, Sonoma County	14	19.5	56
2018	PINOT NOIR , Poundstone, Carneros	15	21	60
2013	SANGIOVESE , Conti Serristori "Machiavelli", Chianti, Italy	12	17	48
2018	MALBEC , Bueyes, Mendoza, Argentina	13	18	52
2020	ZINFANDEL OLD VINE , Bedrock, California	12	17	48
2019	CABERNET SAUVIGNON , Brady, Paso Robles	14	19.5	56
2019	CABERNET SAUVIGNON , Scattered Peaks, Napa Valley	18	27	72
2019	BORDEAUX BLEND , Tuck Beckstoffer "Mad Hatter", Napa Valley	25	35	100