

CHEESE SELECTION

FROMAGER D’AFFINOIS Strawberry Jam, France, Cow’s Milk, Double Cream, Rich & Creamy 7

GRAND NOIR Orange Blossom Honey, Germany, Cow’s Milk, Sweet & Salty 7

HONEY BEE Port Figs, Holland, Goat Milk, Nutty & Slightly Sweet 7

{ FOR ALL 3 CHEESES 20 }

STARTERS

TODAY’S SOUP 9.5

MARINATED CASTELVETRANO OLIVES 7 (gf)

ORGANIC HUMMUS Paprika Oil, Sesame Seeds, Olives, Grilled Hand Made Pita 8.95 (v)(vg)

CARAMELIZED ONION SOUP Emmanthal Cheese, Crouton 10.5 (v)

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

ROASTED BEETS Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 12.5 (v)(gf)

LITTLENECK CLAMS & WILD PRAWNS Harissa Broth, Fregola, Tomatoes, Grilled Bread 21

BELLWETHER FARMS RICOTTA GNOCCHI Roasted Delicata Squash, Sage-Brown Butter Sauce, Toasted Hazelnuts, Grana Padano 17 (v)

FLATBREAD Pears, Caramelized Onions, Mozzarella, Blue Cheese, Walnuts, Arugula, Balsamic Reduction 16.5 (v)

SALADS

ORGANIC MIXED GREENS Pomegranate, Asian Pears, Shaved Fennel, Toasted Pecans, Feta Cheese, Muscatel Vinaigrette 14 (v)(gf)

ESIN’S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 12.5
with Grilled Mary’s Chicken Breast 17.5 Grilled Wild Prawns 19.75

GRILLED MARY’S CHICKEN BREAST SALAD Organic Lettuces, Apples, Celery, Raisins, Toasted Almonds, Blue Cheese, Apple Cider Vinaigrette 17.5 (gf)

GRILLED WILD PRAWN COBB Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing 20.75 (gf)

TODAY’S SALMON SALAD SPECIAL A.Q

SANDWICHES AND MORE

PAN FRIED COD SANDWICH Smoked Paprika Remoulade, Pickled Red Onions, Arugula, Ciabatta Roll, Kennebec Chips 18

BUTTERMILK FRIED MARY’S CHICKEN SANDWICH Avocado, Napa Slaw, Calabrian Chili Aioli, Pantafolina Roll, Kennebec Chips 18.75

GRILLED NY STRIP STEAK SANDWICH Crispy Onions, Swiss Cheese, Green Onion Aioli, Arugula, Onion Roll, Fries 20

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Fries 18
Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.75, Hobbs’ Natural Applewood Smoked Bacon 4.5

RISOTTO Roasted Mushrooms, Spinach, Chives, Grana Padano 22 (v)(gf) (Vegan On Request)

VEGAN BOWL Persian Lime-Curry Umbrian Lentils, Delicata Squash, Swiss Chard, Basmati Rice, Chermoula (vg) 23

NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 26 (gf)

SIDES

Bread Served On Request

TODAY’S VEGETABLES, LEMON & E.V.O.O. 8 (gf)

ROASTED AMAROSA POTATOES 8 (gf)

HAND CUT KENNEBEC FRIES Lemon-Garlic Aioli 7

(4) GRILLED WILD PRAWNS 15.75 (gf)

GRILLED MARY’S CHICKEN BREAST 9.5 (gf)

ESIN

RESTAURANT & BAR

COCKTAILS, BEER, WINE & BEVERAGES

COCKTAILS & MARTINIS

OUT OF BOUNDS 14	Barrel Aged Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters, Orange Peel
XOLO 13	Corralejo Reposado Tequila, Agave Nectar, Fresh Grapefruit, Lime Juice, Served Up, Lime Slice
FITZGERALD 12.5	City Of London Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice, Lemon Peel
MAI TAI 13	Drake's Organic White Rum, Koloa Kaua'i Dark Rum, Combier, Orgeat, Fresh Lime Juice, Served over Ice, Lime, Mint Sprig
FARM FRESH 13	Buffalo Trace Bourbon, Pear Puree, Vanilla Simple Syrup, Lemon Juice, Angostura Bitters, Lemon Peel
RYE MANHATTAN 13	Rittenhouse Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up, Luxardo Brandied Cherry
MOSCOW MULE 11	Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water,
APEROL SPRITZ 12	Aperol, Prosecco, Served over Ice, Orange Peel
PEAR GINGER 13	Wild Roots Pear Vodka, Cinammon-Ginger Syrup, Fresh Lemon, Cranberry Juice, Served Up
BOULEVARDIER 13	Buffalo Trace Bourbon, Campari, Carpano Antica, Served Up, Orange Peel

BEERS

NORTH COAST "Scrimshaw" Pilsner, Fort Bragg, CA 4% ABV 7
EINSTÖK White Ale, Iceland, 5.2% ABV 8
WEIHENSTEPHANER , Hefeweizen, Munich, Germany 5.4% ABV 8
ALMANAC "Love", Hazy IPA, Alameda, CA 6.1% ABV 9
EAST BROTHER "Gold", IPA, Richmond, CA 7.3% ABV 9
UNIBROUÉ "La Fin Du Monde", Tripel Belgium, Québec, Canada 9% ABV 8
NORTH COAST "Old Rasputin" Imperial Stout, Fort Bragg, CA 9% ABV 8
FAR WEST "Nü Dry", Cider, Richmond, CA 7% 9
GLUTENBERG , Red Ale, Gluten Free, Montreal, Canada 5.0% 6.5
ERDINGER , Malt alcohol-free beverage, Germany 0.0% alc ABV 6

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 4.75	

CRAFTED MOCKTAILS

FALL PEAR SPRITZ	Pear Puree, Vanilla Simple Syrup, Lemon Juice, Sparkling Water
RASPBERRY SPRITZER 7.5	Raspberry Puree, Ginger Syrup, Lemon Juice, Sparkling Water

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz carafe	Bottle
2018	JANÉ VENTURA , Brut Nature Cava, Spain	12	17	48
NV	SCHRAMSBERG "Mirabelle" Brut, North Coast	18	27	72
NV	ACINUM , Extra Dry Prosecco, Italy	10	15	40
NV	CAVE DE RIBEAUVILLÉ , Sparkling Rosé, Crémant d'Alsace, France	13	18	52
2021	CHÂTEAU SALETTES Rosé, Bandol, France	15	21	60

WHITE WINES

		6oz glass	9oz carafe	Bottle
2022	SANCERRE , Domaine de la Villaudiere, Loire Valley, France	18	25	72
2022	SAUVIGNON BLANC , Ghost Block Napa Valley	17	24	68
2021	RIESLING TROCKEN , Kruger-Rumpf, Nahe, Germany	13	18	52
2021	GRÜNER VELTLINER , Schlosskellerei Gobelsburg, Kamptal, Austria	12	17	48
2021	ALBARIÑO , Monte Pio, Rías Baixas, Spain	13	18	52
2019	CHARDONNAY , Domaine Camu Frères, Burgundy, France	13	18	52
2020	CHARDONNAY , Jordan, Russian River Valley	19	27	76
2019	CHARDONNAY , Etude, "Grace Benoist Ranch" Carneros	15	21	60

RED WINES

		6oz glass	9oz carafe	Bottle
2021	PINOT NOIR , Rusack, Santa Barbara	15	21	60
2020	PINOT NOIR , Balletto, Russian River Valley	18	27	72
2020	MERLOT , Château Saint-André Corbin, Bordeaux	16	24	64
2018	SANGIOVESE , Conti Serristori, Chianti, Italy	14	19.5	56
2021	ZINFANDEL OLD VINE , Bedrock, California	12	17	48
2020	CABERNET SAUVIGNON , Scattered Peaks, Napa Valley	18	27	72
2020	CABERNET SAUVIGNON , Brady, Paso Robles	14	19.5	56
2021	RED BLEND , Hourglass "HGIII", Napa Valley	20	28	80