**STARTERS**

**TODAY’S SOUP** 9.5

**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

**LITTLENECK CLAMS** Tomatoes, Fregola, Harissa Broth, Grilled Country Bread  18.5

**DI STEFANO BURRATA** Heirloom Tomatoes, Balsamic, Arbequina Extra Virgin Olive Oil, Maldon Sea Salt, Basil Micro Greens, Grilled Country Bread  17.5 (v)

**FLATBREAD** Black Mission Figs, Caramelized Onion, Fontina, Blue Cheese, Arugula, Balsamic Reduction  16.5 (v)

**SALADS**

**ORGANIC LETTUCES** Stone Fruit, Shaved Fennel, Sweet & Salty Walnuts, Ricotta Salata, Muscatel Vinaigrette  12.5 (v)(gf)

**ESIN’S CLASSIC CAESAR SALAD** Herbed Croutons, Grana Padano with Grilled Mary’s Chicken Breast 17  Grilled Wild Prawns  19.75

**ROASTED BEETS** Avocado Crema, Almond Parsley Salsa Verde, Feta, Micro Greens  12.50 (v)(gf)

**GRILLED MARY’S CHICKEN BREAST SALAD** Organic Lettuces, Celery, Apples, Toasted Almonds, Raisins, Blue Cheese, Apple Cider Vinaigrette  17 (gf)

**GRILLED WILD PRAWN COBB** Romaine, Hobbs’ Natural Applewood Smoked Bacon, Avocado, Tomatoes, Blue Cheese, Hardboiled Egg, Whole Grain Mustard Dressing  19.75 (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, Pantofolina Roll, Kennebec Chips  18.75

**LOCAL DIXON LAMB BURGER** Cucumber Yogurt, Tomatoes, Arugula, Feta, Focaccia Roll, Kennebec Chips  18.95

**GRILLED NY STRIP STEAK SANDWICH** Onion Jam, Roasted Alba Mushrooms, Brie Cheese, Horseradish Aioli, Arugula, Focaccia Roll, Kennebec Fries  18.95

**SNAKE RIVER FARMS WAGYU BEEF BURGER** Challah Bun, Kennebec Fries  16

Add Cheese (Swiss, Blue or Cheddar) 2.25, Avocado 2.75, Hobbs’ Natural Applewood Smoked Bacon  4.5

**RISOTTO** Basil-Walnut Pesto, Corn, Cherry Tomato Confit, Grana Padano  21 (v)(gf)

**VEGAN BOWL** Rustichella d’Abruzzo Orecchiette Pasta, Spring Vegetables, Coconut-Vadouvan Sauce  21 (v)

**NATURAL POT ROAST** Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus  24 (gf)

**SIDES**

**MARINATED OLIVES** 7 (gf)

**ROASTED MARBLE POTATOES** 8 (gf)

**HAND CUT KENNEBEC FRIES** Lemon-Garlic Aioli  7

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

**FOR ALL 3 CHEESES** 20

**750 CAMINO RAMON, DANVILLE, CA. 94526  TEL. 925-314-0974 WWW.ESINRESTAURANT.COM  NOT RESPONSIBLE FOR LOST OR STOLEN ITEMS**

Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner.
COCKTAILS & MARTINIS

OUT OF BOUNDS 14
Barrel Aged Buffalo Trace Bourbon, Amaro Cioclaro, Black Walnut Bitters, Served over Ice with an Orange Peel

XOLO 13
Tres Agaves ReposadoTequila, Agave Nectar, Gum Syrup, Fresh Grapefruit & Lime Juice, Served Up with a Lime Slice

FITZGERALD 12.5
Sipsmith Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice with a Lemon Peel

ANCIENT MARINER 13
Kōloa Kauai Dark Rum, St. Elizabeth Allspice Dram, Fresh Lime & Grapefruit Juice, Served Up with a Mint Sprig

RYE MANHATTAN 13
Rittenhouse Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up with a Luxardo Candied Cherry

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, Cinnamon-Ginger Syrup, Fresh Lemon & Cranberry Juice, Served Up

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

2017 JANÉ VENTURA, Brut Nature Cava, Spain
2017 SCHRAMSBERG “Mirabelle” Brut, North Coast
2017 ANDREOLA “Verve”, Extra Dry Prosecco, Italy
2017 DOMAINE ALLIMANT LAUGNER, Sparkling Rosé, Crémant d’Alsace, France
2020 LONG MEADOW RANCH, Rosé, Anderson Valley
2021 DOMAINE LE GALANTIN, Rosé, Bandol, Provence, France

WHITE WINES

2021 SAUVIGNON BLANC, Axr, Napa Valley
2020 SAUVIGNON BLANC, Domaine Reverdy Ducroux, Sancerre, France
2020 RIESLING TROCKEN, Kruger-Rumpf, Nahe, Germany
2021 GRÜNER VELTLINER, Schlosskellerei Gobelsburg, Kamptal, Austria
2021 ALBARÍÑO, Monte Pio, Rias Baixas, Spain
2021 PINOT GRIGIO, St. Michael-Eppan, Südtirol-Alto Adige, Italy
2019 CHARDONNAY, Domaine Dauvissat, Petit Chablis, France
2021 CHARDONNAY, Stags Leap, Napa Valley

RED WINES

2020 PINOT NOIR, Rusack, Santa Barbara
2019 PINOT NOIR, Enkidu, Russian River Valley
2013 SANGIOVÉSE, Conti Serristori “Machiavelli”, Chianti, Italy
2019 MALBEC, Bueyes, Mendoza, Argentina
2020 ZINFANDEL OLD VINE, Bedrock, California
2019 CABERNET SAUVIGNON, Brady, Paso Robles
2017 CABERNET SAUVIGNON, Sanctuary, Napa Valley
2019 BORDEAUX BLEND, Tuck Beckstoffer “Mad Hatter”, Napa Valley

BEERS

ALMANAC, Kölsch, Alameda, CA 5.0% ABV
NORTH COAST “Scrimshaw” Pilsner, Fort Bragg, CA 4.0% ABV
WEIHENSTEPHANER, Helweizen, Munich, Germany 5.4% ABV
DELIRIUM TRÉMENS, Strong Blonde Ale, Belgium, 8.5% ABV
UNIBROUE “La Fin Du Monde”, Tripel Belgium, Québec, Canada 9% ABV
NORTH COAST “Acme”, IPA, Fort Bragg, CA 6.9% ABV
COOPERS, Extra Stout, Australia, 6.3% ABV
FAR WEST “Proper Dry” Cider, Richmond, CA 6.3% ABV
ERDINGER, Malt alcohol-free beverage, Germany

NON-ALCOHOLIC BEVERAGES

ICED TEA 3.25
FRESH SQUEEZED JUICES
- ORANGE 5
- GRAPEFRUIT 5

FRESH SQUEEZED LEMONADE 4.25
FENTIMANS CURIOSITY COLA 5
FENTIMANS GINGER BEER 5
MAINE ROOT HANDCRAFTED ROOT BEER 5

ICED TEA
ARNOLD PALMER 4.25
RASPBERRY ICED TEA 4.50

FENTIMANS GINGER BEER 5
NAVARRO PINOT NOIR GRAPE JUICE 750