

CHEESE SELECTION

VACHEROUSSE D'ARGENTAL Strawberry Jam, France, Cow's Milk, Smooth, Buttery & Creamy 7.5

BLACK LABEL GRAND NOIR BLUE Orange Blossom Honey, Germany, Cow's Milk, Full Bodied & Intense Savory 7.5

HONEY BEE GOUDA Port Figs, Holland, Goat's Milk Light & Nutty Flavor With A Hint of Sweetness 7.5

{ FOR ALL 3 CHEESES 21 }

STARTERS

MARINATED CASTELVETRANO OLIVES 8(gf)

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

SALMON TARTARE Avocado, Herbs, Shallots, Crispy Capers, Ginger-Champagne Vinaigrette, Kennebec Chips 15

SEARED RARE AHI TUNA White Bean Hummus, Caramelized Fennel-Olive & Caper Relish, Grilled Bread 21

GRILLED LOCAL ASPARAGUS Parma Prosciutto, Grated Farm Egg, Dijon Vinaigrette, Piquillo Pepper, Ricotta Salata, Micro Greens 18 (gf)

PEI MUSSELS Chorizo, Tomatoes, Fennel, Saffron-Ouzo Broth, Grilled Bread 18.5

BELLWETHER FARMS RICOTTA GNOCCHI Natural Pork Sugo, Grana Padano 18

FLATBREAD Organic Strawberries, Caramelized Onion, Mozzarella, Brie Cheese, Arugula, Basil, Balsamic Reduction 17 (v)

SOUPS & SALADS

TODAY'S SOUP 10.5

CARAMELIZED ONION SOUP Emmental Cheese, Crouton 11.5 (v)

ORGANIC LETTUCES Apples, Walnuts, Pickled Red Onions, Blue Cheese, Balsamic Vinaigrette 14 (v)(gf)

ESIN'S CLASSIC CAESAR SALAD Herbed Croutons, Grana Padano 13

ROASTED BEETS Avocado Crema, Almond-Parsley Salsa Verde, Feta, Micro Greens 13 (v)(gf)

MAIN COURSES

VEGAN BOWL Rustichella D'Abruzzo Cavatelli Pasta, Local Asparagus, Mixed Mushrooms, Snap Peas, Coconut Milk-Vadouvan Sauce 23 (v)(Vegan)

RISOTTO Local Corn, English Shelling Beans, Basil-Walnut Pesto, Grana Padano 23 (v)(gf) (Vegan On Request)

FILO WRAPPED MARY'S CHICKEN BREAST Filled with a Trio of Cheeses (Feta, Goat Cheese, Grana Padano) Spinach, Lemon Pearl Couscous, Roasted Tomato Coulis 27

SLOW COOKED NATURAL POT ROAST Garlic Mashed Potatoes, Baby Root Vegetables, Natural Jus 27 (gf)

GRILLED CIDER BRINED DUROC PORK CHOP Parmesan Polenta, Bloomsdale Spinach, Mushroom Conserva, Roasted Cipollini Onions, Whole Grain Mustard Sauce 34 (gf)

GRASS FED LAMB CHOPS Roasted Eggplant Puree, Ceci Beans-Harissa Ragout, Mint Chimichurri, Toasted Pinenuts 36 (gf)

BRANDT BEEF PRIME NEW YORK STEAK Sunchoke Puree, Farro, Roasted Mushrooms, English Peas, Truffle Butter 48

SNAKE RIVER FARMS WAGYU BEEF BURGER Challah Bun, Hand Cut Fries 18.5 Add Cheese (Swiss, Blue, or Cheddar) 2.5
Avocado 3 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 48 (gf)

SIDES

Bread Served On Request

HANDCUT FRIES Lemon-Garlic Aioli 7

GARLIC MASHED POTATOES 8 (gf)

GRILLED MARY'S CHICKEN BREAST 10 (gf)

ROASTED POTATOES 8 (gf)

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

(4) GRILLED WILD PRAWNS 15.75 (gf)

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY REQUIREMENTS BEFORE PLACING YOUR ORDER

CHEFS & OWNERS | CURTIS & ESIN DECARION GENERAL MANAGER | TRACY JURICH EXECUTIVE SOUS CHEF | JORGE BARRETO

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

*consumption of raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illness | (v) = vegetarian (gf) = gluten free (vg) Vegan 20% Gratuity added to parties of 6 or more

Esin believes in Food with Integrity. Most of our produce, meat, and fish are farmed or harvested in a sustainable manner 04/13/2024

ESIN

RESTAURANT & BAR

COCKTAILS, BEER, WINE & BEVERAGES

COCKTAILS & MARTINIS

OUT OF BOUNDS 14.5

Barrel Aged Buffalo Trace Bourbon, Amaro CioCiaro, Black Walnut Bitters, Orange Peel

XOLO 13.5

Corralejo Reposado Tequila, Agave Nectar, Fresh Grapefruit, Lime Juice, Served Up, Lime Slice

FITZGERALD 13.5

City Of London Gin, Angostura Bitters, Fresh Lemon Juice, Served over Ice, Lemon Peel

MAI TAI 13.5

Selva Rey White Rum, Koloa Kaua'i Dark Rum, Combier, Orgeat, Fresh Lime Juice, Served over Ice, Lime, Mint Sprig

FARM FRESH 13.5

Wheatley Vodka, Strawberry Puree, Vanilla Simple Syrup, Lemon Juice, Angostura Bitters, Lemon Peel

RYE MANHATTAN 13.5

Rittenhouse Rye Whiskey, Carpano Antica, Angostura Bitters, Served Up, Luxardo Brandied Cherry

MOSCOW MULE 11.5

Wheatley Vodka, Ginger Shrub, Fresh Lime, Soda Water,

APEROL SPRITZ 13.5

Aperol, Prosecco, Served over Ice, Orange Peel

PEAR GINGER 13.5

Wild Roots Pear Vodka, Cinammon-Ginger Syrup, Fresh Lemon, Cranberry Juice, Served Up

BOULEVARDIER 13.5

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

ESPRESSO MARTINI 15.5

Wheatley Vodka, Illy Espresso, Kahlua, Baileys, Served Up

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

UNIBROUE "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% 11

GLUTENBERG, Red Ale, Gluten Free, Montreal, Canada 5.0% 6.5

ERDINGER, Malt alcohol-free beverage, Germany 0.0% alc ABV 6.5

NON-ALCOHOLIC BEVERAGES

ICED TEA 3.95

FRESH SQUEEZED JUICES

ARNOLD PALMER 4.5

- ORANGE 5

RASPBERRY ICED TEA 4.50

- GRAPEFRUIT 5

FRESH SQUEEZED LEMONADE 4.75

NAVARRO PINOT NOIR GRAPE JUICE 9

NAVARRO GEWÜRZTRAMINER GRAPE JUICE 9

CRAFTED MOCKTAILS

RASPBERRY SPRITZER 9

Raspberry Puree, Ginger Syrup, Lemon Juice, Sparkling Water

STRAWBERRY SPRITZ 9

Strawberry Puree, Vanilla Simple Syrup, Lemon Juice, Sparkling Water

WINES BY THE GLASS

SPARKLING AND ROSÉ WINES

		6oz glass	9oz carafe	Bottle
NV	CHARLES LE BEL "Inspiration 1818" Brut, "Méthode Champenoise" France	25	37.5	100
NV	SCHARFFENBERGER "Brut Excellence", Mendocino County	13	19.5	52
NV	ACINUM Extra Dry Prosecco, Italy	10	15	40
NV	CAVE DE RIBEAUVILLÉ , Sparkling Rosé, Crémant d'Alsace, France	13	19.5	52
2021	LES PETITS DIABLES Rose, Cotes De Provence, France	11	16.5	44

WHITE WINES

		6oz glass	9oz carafe	Bottle
2022	SAUVIGNON BLANC , Ghost Block Napa Valley	17	25.5	68
2022	SANCERRE , Domaine de la Villaudiere, Loire, France	18	25	72
2021	RIESLING TROCKEN , Kruger-Rumpf, Nahe, Germany	13	19.5	48
2022	PINOT GRIGIO , Eisacktal Valle Isarco, Südtirol-Alto Adige, Italy	14	21	56
2021	GRÜNER VELTLINER , Schlosskellerei Gobelsburg, Kamptal, Austria	12	18	48
2022	CHARDONNAY , Domaine Camu Frères, Burgundy, France	13	19.5	52
2020	CHARDONNAY , Walt, Sonoma Coast	15	22.5	60
2022	CHARDONNAY , Nickel & Nickel, Truchard Vineyard, Carneros	25	37.5	100

RED WINES

		6oz glass	9oz carafe	Bottle
2022	PINOT NOIR , Rusack, Santa Barbara	15	22.5	60
2020	PINOT NOIR , Balletto, Russian River Valley	18	27	72
2020	BORDEAUX , Merlot, Château Saint-André Corbin	16	24	64
2022	ZINFANDEL OLD VINE , Bedrock, California	12	18	48
2021	CABERNET SAUVIGNON , Scattered Peaks, Napa Valley	18	27	72
2021	CABERNET SAUVIGNON , Architect, Alexander Valley	14	21	56
2022	RED BLEND , Hourglass "HGIII", Napa Valley	20	28	80