

# estela

Charcuterie 24

Scallop and squash blossoms\* 18

Oysters with yuzu kosho mignonette\* 25

Cured fluke with melon\* 25

Tuna, yuba, and buckwheat\* 24

Beef tartare with elderberries and sunchoke\* 19

Summer squash with miso and pine nuts 19

Endive, walnuts, anchovy, and ubriaco rosso 20

Lobster with grapes and woodears 29

Sweetbreads with romaine and umeboshi\* 31

Fried arroz negro with squid and romesco\* 27

Red snapper with tomato and ham broth 36

Ricotta dumplings with mushrooms and pecorino Sardo 27

Pork with potatoes, clams, and seaweed\* 42

Duck with spring onion and Béarnaise\* 40

Please inform us of any food allergies or dietary restrictions

\*Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness

## sparkling

- Ramon Jané *'Tinc Set'* – Penedès, Catalonia 2020 14/56  
Bruno Rochard *'Des Boires et Des Bulles'* – Loire Valley, France 2020 18/72  
Los Bermejós *Brut Nature 'Espumoso'* – Canary Islands, Spain 2018 20/80

## white

- Tuets *Parellada* – Tarragona, Catalonia 2019 15/60  
Clandestina *'Sense Papers'* – Penedès, Catalonia 2019 16/64  
Markus Altenburger *'Vom Kalk'* – Burgenland, Austria 2018 14/56  
Holger Koch *'Herrenstück'* – Baden, Germany 2019 18/72  
Bellivière *Jasnières 'Prémices'* – Loire Valley, France 2019 20/80

## pink

- Shelter *Rosé de Noir* – Baden, Germany 2020 14/56  
Celler Frisach *Rosat 'L'Abrunet'* – Terra Alta, Catalonia 2020 13/52  
Maria & Sepp Muster *'Rosé vom Opok'* – Steiermark, Austria 2019 19/76

## red

- Stein *'Red Light'* – Mosel, Germany 2019 18/72  
Babass *'Roc Cab'* – Loire Valley, France 2019 17/68  
Herzanovi *Dornfelder* – Moravia, Czech Republic 2018 15/60  
Chahut et Prodiges *'Black Beat'* – Loire Valley, France 2019 17/68  
La Comarcal *'Delmoro Tinto'* – Valencia, Spain 2019 15/60

## cocktails

- Ledge 5 *melon, Dolin blanc, cava\** 17  
In Bloom *Good Vodka, Lo-Fi vermouth, grapefruit, rose* 18  
Internet Friends *St. George Terroir gin, fennel vermouth, finocchietto* 19  
La Mariposa *rye, Chinola, vanilla, gentian* 17  
Crudité *mezcal, génépy, celery, lime* 20

## beer & cider

- Isastegi *Sidra Natural* – Tolosa, Spain (375ml) 14  
Sloop Brewing *'The Sauer Peach' Berliner Weisse* – East Fishkill, NY (12oz) 11  
Threes Brewing *'Vliet' Pilsner* – Brooklyn, NY (16oz) 14  
Common Roots *Helles Lager* – South Glens Falls, NY (16oz) 13  
Equilibrium *'Tachyon' Pale Ale* – Middletown, NY (16oz) 17  
Dutchess Ales *'Parallax' Summer Ale* – Wassaic, NY (16oz) 16

## soft

- Citrus soda 8 Celery tonic 8 Ginger beer 7 Sparkling water 8

*\*All proceeds from the sales of the Ledge 5 cocktail will be donated directly to #Rethink Food and their efforts to create a more sustainable and equitable food system.*