

Estelle's

Social Lounge



Drinks



COCKTAILS - \$16

PASTEL

Ketel One Vodka, Hibiscus, Lemon, Egg Whites

BAYSIPPER

Cazadores Blanco Tequila, Rose Vermouth, Bay Leaf, Lemon, Topped with Soda

ESTELLE'S MARGARITA

Classic Margarita with Carabuenia Blanco Tequila, Lime, Sugar, Orange, Served with Tajin

KEY LIME DREAM

Bacardi Spiced Rum, Apple, Cinnamon, Lime, Sugar

PRETTY IN PINK

Grey Goose Vodka, Raspberry, Cherry, Lime, Served with a Sugar Rim

MATCHA MARTINI

Three Olives Vodka, Matcha, Vanilla, Almond Milk

SMOKE SLOE

Johnny Walker Scotch, Sloe Gin, Rosemary, Bergamot, Lemon

ESTELLE'S OLD FASHIONED

Bulleit Rye Whiskey, Bitters, Sugar

BITTER KISS

Empress Elderflower and Rose Gin, Lemon, Vanilla, Zesty Citrus



BEER & SELTZER

*Michelob Ultra.....\$7
TXBC McConauhaze.....\$7
Lonestar.....\$7*

*Peroni Pilsner.....\$7
Dos XX Lager.....\$7
High Noon Watermelon.....\$10*

HAPPY HOUR: TUES - THURS | 4 - 6 PM

*\$8 Wells | \$10 Cocktails | Half-off Bottles of Wine
Half-off Oysters | Free Passed Canapés*

20% auto-gratuity will be added to all checks

Brunch

Sat & Sun | 12PM - 4PM



FOOD

BISCUITS & PORK BELLY GRAVY - \$14

Buttermilk Drop Biscuits, Chive, Cracked Black Pepper

AVOCADO EVERYTHING SEEDED NAAN - \$16

Everything Seeded Naan, Red Onion Creme Fraiche, Radish

CHICKEN & SOURDOUGH WAFFLE - \$18

Pineapple Honey Mustard, Whipped Butter, Maple Syrup

LOBSTER MAC & CHEESE - \$24

White Cheddar, Parmesan, Parsley

NEW YORK STRIP STEAK & EGGS - \$38

5 oz. Prime NY Strip, Two Sunny-Side Farm Eggs

SPINACH & FETA SOFT SCRAMBLE - \$14

Marinated Tomato, Mixed Greens, Parmesan

SIDES & ADD ONS

- Fried Egg\$2
- Biscuit\$3
- Side Bacon\$3
- Avocado\$4
- Asparagus\$4
- Smoked Salmon\$6
- Shaved Truffle\$10
- Caviar Bump\$10



Champagne bottles sabered tableside
+ \$50

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*Consuming raw or uncooked foods can increase chances of foodborne illness

Dinner

Tues-Sun | 4PM - 10PM



SALADS

CHOPPED SALAD - \$14

*Romaine, Avocado, Cucumber, Egg,
Cherry Tomato, Creamy White Balsamic*

MIXED SALAD - \$14

*Feta, Apples, Pears, Toasted Almonds,
Sherry Honey Vinaigrette*

ADD ONS

Crispy Chicken Tenders\$8

Seared Atlantic Salmon\$12

Sliced Prime NY Strip\$15

COLD BAR

SHRIMP COCKTAIL - \$20

Piquant tomato relish, lemon

YELLOWTAIL CRUDO - \$21

Clementine, Serrano, Cilantro, Tosazu

SALMON TARTARE - \$22

*Atlantic Salmon, Avocado,
Pickled Beets, Coconut*

SEASONAL OYSTERS - \$MKP

*Estelle's Style - Spicy Ginger &
Thai Chili Mignonette, Cucumber Relish*

SEAFOOD TOWER - \$MKP

*Estelle's Style Seasonal Oysters,
Shrimp Cocktail, Chilled Lobster Tails,
Accoutrements*

Also Available as a Half-size Platter

CAVIAR SERVICE - \$MKP

*Tsar Nicoulai Siberian Baerii, Whipped
Red Onion Creme Fraiche, Everything
Seeded Naan*

Sold by the Ounce

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BITES & SHAREABLES

TRUFFLE FRIES - \$10

Shaved Truffle, Parmesan, Parsley

FRESH CORN HUSHPUPIES - \$12

*White Cheddar, Scallion, Charred
Jalapeño Aioli*

BLISTERED SHISHITO PEPPERS - \$12

Sesame, Citrus, Yuzu Aioli

CRISPY PORK BELLY - \$16

*Cucumber Salad, Sweet Soy, Cashew,
Togarashi*

ZA'ATAR FLATBREAD CRISPS - \$9

Avocado & Charred Pepper Dip

PETITE BEEF WELLINGTON - \$24

*Prime Tenderloin Bites, Puff Pastry,
Cremini Mushroom Duxelles*

DEVILED EGGS & CAVIAR - \$20

Fresh Dill, Red Beet Vinegar

MARYLAND CRAB CAKES - \$26

Saffron Aioli, Blistered Tomato

COCKTAIL PARTY MEATBALLS - \$20

*Veal, Pork & Lamb Meatballs, Cream Demi
Glaze, Whipped Yukon Gold Potatoes*

CHICKEN TENDERS - \$16

*Southwest Ranch, Guajillo BBQ,
Pineapple Honey Mustard*

PLATES

FILET ESTELLE - \$58

*7 oz. Prime Beef Filet Mignon, Bleu
Cheese Crust, Peppercorn Bacon, House
Steak Sauce*

LOBSTER MAC & CHEESE - \$24

White Cheddar, Parmesan, Parsley

ESTELLE'S BURGER - \$20

*Prime Beef Patty, Maitake Mushroom,
Crispy Shallot, Romaine, Tomato, Pickle*

CLASSIC CHEESEBURGER - \$17

*Prime Beef Patty, American Cheese,
Romaine, Tomato, Onion, Pickle*

NEW YORK STEAK FRITES - \$49

*10 Oz. Prime NY Strip,
Maitre D'hotel Butter, Mixed Greens*

SIDES & ADD ONS

French Fries	\$9
Whipped Potatoes	\$9
Broccolini	\$10
Asparagus	\$10
Creamed Spinach	\$10
White Cheddar Mac & Cheese	\$10
Caviar Bump	\$10
Shaved Truffle	\$MKP

DESSERTS - \$11

CHOCOLATE CHIP FUDGE BROWNIE

*Salted Caramel Ice Cream,
Roasted Peanuts*

VANILLA PANNA COTTA

Wildflower Honey, Pistachio

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Wine



SPARKLING

	<i>glass / bottle</i>
<i>Veuve Clicquot Brut</i>	25/250
<i>Moët & Chandon Brut</i>	21/200
<i>Veuve Clicquot Rosé</i>	350
<i>Dom Perignon Brut</i>	700
<i>Ace of Spades Brut</i>	900
<i>Dom Perignon Brut Magnum</i>	1200
<i>Ace of Spades Brut Magnum</i>	1400

ROSÉ

<i>The Beach by Whispering Angel</i>	14/62
<i>Chateau D'Esclans 'Whispering Angel'</i>	15/68
<i>Miraval Provence</i>	16/72

WHITE

<i>Bottega Vinaia Pinot Grigio</i>	12/52
<i>Stoneleigh New Zealand Sauvignon Blanc 2022</i>	13/58
<i>Villa Maria Sauvignon Blanc</i>	13/58
<i>Thomas Schmitt Spatlese Riesling</i>	15/68
<i>Routestock Napa Valley Sauvignon Blanc</i>	15/68
<i>Santa Margherita Pinot Grigio Valdadige</i>	16/72
<i>Cakebread Cellars Napa Valley Sauvignon Blanc</i>	85
<i>Frank Family Vineyards Chardonnay 2021</i>	92
<i>Cakebread Cellars Chardonnay</i>	140

RED

<i>Josh Cellars Cabernet Sauvignon</i>	12/46
<i>Alta Vista Estate Malbec 2021</i>	12/52
<i>Terrazas De Los Andes Reserva Malbec</i>	14/62
<i>Caymus-Suisun Walking Fool Red Blend 2021*</i>	16/72
<i>La Crema Pinot Noir Sonoma Coast</i>	16/72
<i>Etude Pinot Noir</i>	22/92
<i>Belle Glos Las Alturas Pinot Noir *</i>	140
<i>Robert Mondavi Napa Valley Cabernet Sauvignon</i>	100
<i>Stag's Leap Wine Cellars Artemis Cabernet Sauvignon</i>	210

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Bottle Service

Thurs - Sat | 9PM - 2AM



SPARKLING

Moët & Chandon.....	200
Veuve Clicquot Brut.....	250
Veuve Clicquot Rosé.....	350
Perrier Jouet ' Belle Epoque' Brut.....	350
Perrier Jouet ' Belle Epoque' Rosé.....	450
Dom Perignon Brut.....	700
Ace of Spades Brut.....	900
Dom Perignon Brut Magnum.....	1200
Ace of Spades Brut Magnum.....	1400

TEQUILA

Carabuena Tequila.....	300
Lalo Blanco.....	300
Aguasol Blanco / Reposado.....	250/350
Casamigos Blanco / Reposado.....	300/400
Don Julio Blanco / Reposado.....	300/400
Dobel Diamante.....	400

VODKA

Tito's.....	300
Belvedere.....	300
Ketel One.....	300
High Desert.....	400
Grey Goose.....	400

PREMIUM

Stolichnaya Elit.....	500
Patrón El Cielo.....	500
Don Julio 1942.....	800
Clase Azul Reposado.....	800
Patrón El Alto.....	800



Champagne bottles sabered tableside
+ \$50

EXTRAS

Music Water.....	3
Original Ghost Energy.....	6
Lime Juice 10oz.....	10
Orange Juice Carafe.....	15

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*Connect with Estelle's
Instagram: @EstellesAustin*



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