

ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

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OYSTERS ON THE HALF SHELL ~ 12.5 / 22.5*

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

STEAK TARTARE ~ 6.5*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

BLISTERED SHISHITO PEPPERS ~ 9.5

AGED PROVOLONE AND TOASTED ALMOND PICADA

DUNGENESS CRAB AND ARTICHOKE DIP ~ 14.5

GARLIC BREAD, GRUYERE, CALABRIAN CHILI

CHEDDAR AND JALAPENO CORNBREAD ~ 7.5

WHIPPED HONEY BUTTER

CHILLED GULF PRAWNS ~ 15.5

MEYER LEMON, FRESH HORSERADISH, COCKTAIL SAUCE

CHICKEN LIVER MOUSSE ~ 7.5

SALSA VERDE, CELERIAC, OLIVE OIL FRIED BAGUETTE

DEVEILED EGGS ~ 6.5

FRENCH MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS

ELLA CAESAR ~ 5.5*

SOFT EGG, FRIED CAPERS, FINES HERBES

ARTISAN CHEESE BOARD ~ AQ

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

FRIED HALF CHICKEN & KRUG ~ 95.5

HOUSEMADE HOT SAUCE AND FRIED HERBS

PAIRED WITH A HALF BOTTLE OF

KRUG GRAND CUVÉE

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WHISKEY & BEER ~ 10.5

HAND SELECTED WHISKEY AND LOCAL BEER PAIRING

ELLA MANHATTAN ~ 10.5

BOURBON, SWEET VERMOUTH, BITTERS

FEATURING ELLA'S OWN UNIQUE BARREL SELECTION

BLACK AND STORMY ~ 8.5

RUM, GINGER, BLACKBERRY, SPARKLING

THE EQUATOR ~ 7.5

RUM, LIME, SPICE TRADE SYRUP, ORGEAT, ORANGE BITTERS

RYE VODKA MARTINI ~ 10.5

RYE VODKA, OLIVE BRINE, CASTELVETRANO OLIVE

THE REAL GIN AND TONIC ~ 6.5

HOUSEMADE TONIC, GIN, SUCANAT, SPARKLING WATER, CITRUS

DIRTY LINEN ~ 8.5

BOURBON, ELDERFLOWER, LEMON, SPARKLING WATER, CUCUMBER

RANDALL'S HARVEST MARGARITA ~ 7.5

BLUE AGAVE BLANCO TEQUILA, LIME, AGAVE, ORANGE BITTERS

SOMMELIER'S SELECTIONS ~ 5.5

RED WINE, WHITE WINE, SPARKLING WINE, ROSÉ & BEER

*SERVED RAW OR UNDERCOOKED OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS, CONSUMING RAW OR

UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.