

# ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

*indulge*

**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**

CRISPY GARLIC, MEYER LEMON, SMOKED OLIVE OIL

**MARINATED BEETS ~ 7.5**

PICKLED ONION, MARINATED FETA, JALAPENO DRESSING

**CRISPY FRIED SWEETWATER OYSTERS ~ 9.5**

SPICY REMOULADE

**AHI TUNA TACOS ~ 12.5**

WAKAME, TOGARASHI, YUZU

**DUNGENESS CRAB CAKES ~ 15.5**

WARM LENTIL SALAD, LEMON-CAPER AIOLI

**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

*imbibe*

**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

**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