

ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

indulge

OYSTER SHOOTER ~ 3.5^{EA}

CHEF'S CHOICE WITH MEZCAL AGUACHILI, CILANTRO

OYSTER PO' BOY SLIDERS ~ 4.5^{EA}

TRINITY HERBS, CHILI-LIME REMOULADE

STEAK TARTARE ~ 6.5*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

OYSTERS ON THE HALF SHELL ~ 12.5 / 22.5*

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

BLISTERED SHISHITO PEPPERS ~ 9.5

CRISPY GARLIC, SMOKED OLIVE OIL

AHI TUNA TACOS ~ 12.5

WAKAME, TOGARASHI, YUZU

ELLA CAESAR ~ 5.5*

SOFT EGG, FRIED CAPERS, FINES HERBES

ARTISAN CHEESE BOARD ~ AQ

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

FRIED HALF CHICKEN & LP CUVÉE ~ 49.5

HOUSEMADE HOT SAUCE AND FRIED HERBS

PAIRED WITH A HALF BOTTLE OF

LAURENT-PERRIER LA CUVÉE

imbibe

WHISKEY & BEER ~ 10.5

HAND SELECTED WHISKEY AND LOCAL BEER PAIRING

YELLOW BRICK ROAD ~ 9.5

GIN, PAMPELMOUSSE, LEMON, SIMPLE

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 & 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.

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