

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

DUCK RILLETTE ~ 9.5

HOUSE PICKLES, GRAIN MUSTARD, GRILLED BREAD

MERGUEZ SAUSAGE ~ 7.5

SAFFRON CHICKPEAS, PIPERADE, YOGURT, MINT

LAMB TARTINE ~ 8.5

BELLWETHER CRESCENZA, SHAVED RADISH AND FENNEL SALAD, TRINITY HERBS, FRIED ONIONS

STEAK TARTARE ~ 6.5*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

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

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WHISKEY & BEER ~ 10.5

HAND SELECTED WHISKEY AND LOCAL BEER PAIRING

PEAR & SAGE MOJITO ~ 8.5

WHITE RUM, PEAR BRANDY, LEMON, SPARKLING WATER, SAGE

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.

1131 K STREET SACRAMENTO CA 95814 T (916) 443-3772 · F (916) 443-5035