

ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

indulge

OYSTERS ON THE HALF SHELL ~ 13 / 23*

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

CEVICHE ~ 10*

YELLOWFIN TUNA, PINEAPPLE, JICAMA,
LECHE DE TIGRE, PLANTAIN CHIPS

EMPANADAS ~ 10

SPICY CARNE ASADA, CHIMICHURRI

STEAK TARTARE ~ 6*

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

BLISTERED SHISHITO PEPPERS ~ 9

CRISPY GARLIC, SMOKED OLIVE OIL

MONTEREY ROCKFISH TACOS ~ 5 EA

TOMATILLO SALSA VERDE, CHIPOTLE CREMA

ELLA CAESAR ~ 5*

SOFT EGG, FRIED CAPERS, FINES HERBES

ARTISAN CHEESE BOARD ~ AQ

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

FRIED HALF CHICKEN & LP CUVÉE ~ 49

HOUSEMADE HOT SAUCE AND FRIED HERBS

PAIRED WITH A HALF BOTTLE OF
LAURENT-PERRIER LA CUVÉE

imbibe

ELLA GOOD SANGRIA ~ 5

RIOJA, BRANDY, DRY CURACAO, CITRUS, SPARKLING WATER

WHISKEY & BEER ~ 11

HAND SELECTED WHISKEY AND LOCAL BEER PAIRING

ELLA MANHATTAN ~ 11

BOURBON, SWEET VERMOUTH, BITTERS

FEATURING ELLA'S OWN UNIQUE BARREL SELECTION

THE REAL GIN AND TONIC ~ 6

HOUSEMADE TONIC, GIN, SUCANAT, SPARKLING WATER, CITRUS

DIRTY LINEN ~ 8

BOURBON, ELDERFLOWER, LEMON, SPARKLING WATER, CUCUMBER

RYE VODKA MARTINI ~ 11

RYE VODKA, OLIVE BRINE, CASTELVETRANO OLIVE

RANDALL'S HARVEST MARGARITA ~ 7

BLUE AGAVE BLANCO TEQUILA, LIME, AGAVE, ORANGE BITTERS

SOMMELIER'S SELECTIONS ~ 5

RED WINE, WHITE 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.