

ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

indulge

OYSTERS ON THE HALF SHELL* ~ 13 / 23

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

AHI TUNA TACOS ~ 12

WAKAME, TOGARASHI, YUZU

STEAK TARTARE* ~ 6

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

SALMON RILLETTES ~ 10

SMOKED TROUT ROE, CREME FRAICHE, DILL

SMOKED CHEDDAR BRATWURST ~ 8

PICKLED NARDELLO KRAUT, SPICY MUSTARD

BEER BATTERED CHEESE CURDS ~ 7

MALT VINEGAR AIOLI

CEDAR PLANK ROASTED PETITE BRIE ~ 15

PROSCIUTTO, APPLES, HAZELNUT, BAGUETTE

ELLA CAESAR* ~ 5

SOFT EGG, FRIED CAPERS, FINES HERBES

DUNGENESS CRAB AND ARTICHOKE DIP ~ 14

GRUYERE, TRINITY HERBS, CALABRIAN CHILI, TOAST

ARTISAN CHEESE BOARD ~ 16

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

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PASSIONFRUIT MOJITO ~ 8

WHITE RUM, PASSIONFRUIT, MINT, 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.