

# 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

**SMOKED CHEDDAR BRATWURST** ~ 8  
PICKLED NARDELLO KRAUT, SPICY MUSTARD

**DEVEILED EGGS** ~ 10  
MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS, FRIED CAPERS

**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

*imbibe*

**GRAPEFRUIT MOJITO** ~ 8  
WHITE RUM, GRAPEFRUIT, PAMPLEAU, 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

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\*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.