

ELLA HAPPY HOUR

MONDAY — FRIDAY

3:00 - 6:00PM

indulge

OYSTERS ON THE HALF SHELL* ~ 14 / 25

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

AHI TUNA TACOS ~ 12

WAKAME, TOGARASHI, YUZU

STEAK TARTARE* ~ 7

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

DEVEILED EGGS ~ 10

MUSTARD WHIPPED YOLKS, CRISPY SHALLOTS, FRIED CAPERS

CEDAR PLANK ROASTED PETITE BRIE ~ 15

PROSCIUTTO, APPLES, HAZELNUT, BAGUETTE

ELLA CAESAR* ~ 7

SOFT EGG, FRIED CAPERS, FINES HERBES

DUNGENESS CRAB AND ARTICHOKE DIP ~ 15

GRUYERE, TRINITY HERBS, CALABRIAN CHILI, TOAST

ARTISAN CHEESE BOARD ~ 18

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

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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 ~ 7

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 ~ 8

BLUE AGAVE BLANCO TEQUILA, LIME, AGAVE, ORANGE BITTERS

SOMMELIER'S SELECTIONS ~ 6

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.

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