

# 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

**LAMB MEATBALLS ~ 10**

WHIPPED RICOTTA, CALABRIAN CHILI

**DEILED 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

**WARM LOBSTER TARTINE ~ 12**

FROMAGE BLANC, LEEKS, PRESERVED LEMON, TRINITY HERBS, SMOKED BATARD

**ARTISAN CHEESE BOARD ~ 18**

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 ~ 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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