

# ELLA HAPPY HOUR

MONDAY — FRIDAY  
3:00 - 6:00PM

*indulge*

**OYSTERS ON THE HALF SHELL\* ~ 14 / 25**

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

**CORNMEAL FRIED OYSTER TACOS ~ 12**

PIMENTO BEER CHEESE, FENNEL SLAW, JALAPENO

**STEAK TARTARE\* ~ 7**

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

**WOOD FIRED OYSTERS 'DUPONT' ~ 18**

DUNGENESS CRAB, FETA, CAPERS, GARLIC-PARSLEY  
BUTTER, HOUSE TABASCO, BREADCRUMB

**DUTCH BABY ~ 9**

SMOKED SALMON, FROMAGE BLANC, DILL

**BLISTERED SHISHITO PEPPERS ~ 10**

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON

**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

*imbibe*

**STRAWBERRY MOJITO ~ 8**

WHITE RUM, STRAWBERRY INFUSED FALERNUM, MINT, LIME

**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.