

# ELLA HAPPY HOUR

MONDAY — FRIDAY  
3:00 - 6:00PM

*indulge*

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

CHEF'S CHOICE WITH COCKTAIL SAUCE, MIGNONETTE

**CRISPY NORTH COAST ROCKFISH TACOS ~ 12**

TOMATILLO SALSA VERDE, CHIPOTLE CREMA

**DUCK & PORK COUNTRY PATÉ ~ 11**

BRANDY CHERRIES, PISTACHIOS, SMOKED BATARD

**STEAK TARTARE\* ~ 7**

TORN GARLIC POPOVERS, FRENCH MUSTARD DRESSING

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

LOCAL CRAB, FETA, CAPERS, GARLIC-PARSLEY BUTTER

**BLISTERED SHISHITO PEPPERS ~ 10**

CRISPY GARLIC, SMOKED OLIVE OIL, LEMON

**EMPANADAS ~ 12**

LIBERTY DUCK CONFIT, SPICY TOMATILLO GUAC

**AHI TUNA CRUDO ~ 15**

AVOCADO, KIWI, ANCHO CHILI, PLANTAIN CHIPS

**ELLA CAESAR\* ~ 7**

SOFT EGG, FRIED CAPERS, FINES HERBES

**ARTISAN CHEESE BOARD ~ 18**

SEASONAL PRESERVES, MARCONA ALMONDS, MARINATED OLIVES

*imbibe*

**STRAWBERRY MOJITO ~ 8**

WHITE RUM, STRAWBERRY INFUSED FALERNUM, MINT, LIME

**OUTSIDE OF HAVANA ~ 7**

WHITE RUM, COLA, MEXICAN AMARO, LIME

**WHISKEY & BEER ~ 11**

HAND SELECTED WHISKEY AND LOCAL BEER PAIRING

**ELLA MANHATTAN ~ 11**

BOURBON, SWEET VERMOUTH, BITTERS

**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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