

7AM- 2PM

HOTEL *Ella*

MON- SUN

BRUNCH

YOGURT & GRANOLA 15

HOUSEMADE GRANOLA, GREEK YOGURT, AGAVE, MINT & DRIED FRUIT

AÇAÍ BOWL 17

AÇAÍ & BANANA EMULSION, TOASTED COCONUT,
HOUSEMADE GRANOLA, AGAVE & ALMOND MILK

AVOCADO TOAST 19

SOFT POACHED EGG, WATERMELON RADISH, GRAPE TOMATOES, PICKLED SHALLOTS,
MICRO-CILANTRO ON SOURDOUGH W/ SHERRY VINEGAR & OLIVE OIL

RANCH HAND* 19

2 FRIED EGGS, HERBED POTATOES; TOASTED SOURDOUGH &
CHOICE OF: BACON; CHICKEN-APPLE SAUSAGE; OR IMPOSSIBLE SAUSAGE

THE BREAKFAST SANDWICH* 19

SCRAMBLED EGGS, BACON, CABOT SHARP CHEDDAR, HERBED POTATOES & ROASTED GARLIC AIOLI
ADD AVOCADO +3

WEDGE SALAD 17

ICEBERG LETTUCE, LARDONS, GRAPE TOMATOES, CUCUMBERS & HOUSEMADE RANCH
ADD SAUTÉED SHRIMP +9*

ANCIENT GRAIN BOWL 19

RED QUINOA, CUCUMBERS, GREENS, LEMON TAHINI & CRISPED TOFU
ADD ROASTED CHICKEN BREAST +7*

GROWN-UP GRILLED CHEESE 17

HUMBOLDT FOG, MIDNIGHT MOON SERVED W/ FRIES
ADD BACON +4 ADD TOMATO BISQUE +9*

CRISPY CHICKEN SANDWICH* 21

CHOP MIX, HEIRLOOM TOMATO, PICKLED RED ONION, MANCHEGO, SPICED AIOLI W/ FRIES

THE ELLA BURGER* 23

LETTUCE, TOMATO, ONION, BACON, CHEDDAR, AIOLI & HOUSEMADE PICKLES SERVED W/ FRIES
(SUBSTITUTE IMPOSSIBLE BURGER +0)
ADD FRIED EGG +3

CHEF SPECIALS

FRENCH TOAST BAKE 23

BRIOCHE, PEACHES, WHIPPED MASCARPONE, VANILLA BEAN W/ CINNAMON BUTTER

CHICKEN-FRIED LOBSTER & WAFFLES* 31

W/ OLD BAY MAPLE SYRUP AND HONEY WHIPPED CREAM

DUCK CONFIT HASH* 29

2 SUNNY-SIDE UP EGGS, GOLDEN POTATOES & SAVORY BLUEBERRY JAM

LUMP CRAB BENNY* 27

CRISPED LUMP CRAB, POACHED EGGS, HERBED POTATOES ON ENGLISH MUFFIN W HOLLANDAISE

ADDITIONS

2 EGGS ANY STYLE* 5

HERBED POTATOES 6

FRESH FRUIT 6

PASTRY 7 (ASK YOUR SERVER ABOUT OUR SELECTION)

TOAST 4 (WHEAT, SOURDOUGH, ENGLISH MUFFIN OR GLUTEN-FREE)

BACON* 5

CHICKEN SAUSAGE* 5

IMPOSSIBLE SAUSAGE 5

AVOCADO 3

EXECUTIVE CHEF
JUSTIN MURRAH

WE KINDLY REQUEST NO SPLITTING OF CHECKS FOR GROUPS OF 6 OR GREATER.
ADDITIONALLY, FOR PARTIES OF 6 OR MORE, A GRATUITY OF 20% WILL BE AUTOMATICALLY APPLIED. THANK YOU FOR UNDERSTANDING.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

COFFEE & TEA

(BEANS PROVIDED BY BARRETT'S COFFEE OF AUSTIN, TX)

DRIP COFFEE (12oz) **4**

ESPRESSO (2oz) **3**

CAPPUCCINO (8oz) **5**

LATTE (HOT OR ICED) (12oz) **5**

COLD BREW (12oz) **5**

SYRUPS +.50

-SALTED CARAMEL

-MOCHA

-VANILLA

-SUGAR-FREE VANILLA

DECAF (12oz) **4**

DOUBLE ESPRESSO (4oz) **4**

AMERICANO (8oz) **3**

MOCHA LATTE (HOT OR ICED) (12oz) **5**

MILK & HONEY LATTE (HOT OR ICED) (12oz) **6**
(HONEY SYRUP, CINNAMON)

ALTERNATIVE DAIRY +1

-OAT MILK

-ALMOND MILK

ICED TEA **5**

HOT TEA **5**

*EARL GREY; AUSTIN BREAKFAST; TROPICAL GREEN; TURKISH SPICE MINT;
RESTFUL BLEND CHAMOMILE (DECAF); OR DESERT BLEND (DECAF)*

SODAS & JUICES

ORANGE JUICE **5**

CRANBERRY **4**

RICHARD'S RAINWATER (STILL) **5**

COKE **5**

DIET COKE **5**

GRAPEFRUIT JUICE **5**

APPLE JUICE **5**

RICHARD'S RAINWATER (SPARKLING) **5**

SPRITE **5**

DR PEPPER **5**

BRUNCH COCKTAILS

 **MIMOSA** **10**

SPARKLING WINE W/ CHOICE OF ABOVE-LISTED JUICE
(MAKE IT A DOUBLE +6)

 **BOTTLE AFFAIR** **30**

BOTTLE OF BUBBLES SERVED WITH CHOICE OF 4 JUICES

 **!BLOODY MARIA!** **12**

TEQUILA, HOUSEMADE BLOODY MARY MIX AND SERVED W/ OLIVE, LEMON, LIME & TAJIN

 **BLACKBERRY MINT MULE** **14**

VODKA, BLACKBERRY-MINT SHRUB, LIME JUICE & GINGER BREW

 **BANANARITA** **14**

TEQUILA, BANANA LIQUEUR, LIME & AGAVE NECTAR

 **ESPRESSO MARTINI** **18**

VODKA, ESPRESSO, COFFEE LIQUEUR, CREAM LIQUEUR & MAPLE SYRUP

 **SPRITZ DE FLEUR** **14**

ELDERFLOWER LIQUEUR, LIME & BRUT

(NON-ALCOHOLIC)

 **EARL GREY PALMER** **9**

EARL GREY ICED TEA, LIMEADE & LEMON

 **CUCUMBER REFRESHER** **9**

LIMEADE, CUCUMBER, MINT, TARRAGON & SODA

 **GOOD MORNING SPRITZ** **10**

GIN, GRAPEFRUIT, APEROL, SWEET VERMOUTH, ORANGE-THYME CORDIAL & LEMON

BEVERAGE MANAGER
SEBASTIAN POPESON