

DINNER

STARTERS

Brie Board 19

Brie, carrot, radish, fried garlic, pickled cauliflower, chive, crisp baguettes

Spicy Chicken Pozole* 18

Shredded chicken, hominy, pepitas, broth, pickled jalapeño, cilantro, onion

Beef Tartare* 19

Aged beef, radish, egg, crispy shallot, chive, garlic dijon emulsion, crisp baguettes

Arancini 14

Fried risotto, house marinara, parmesan, micro basil

Spicy Ahi Tuna Poke* 18

Fresh tuna, sesame dressing, wasabi aioli, pickled fresno, micro cilantro

Glazed Texas Red Snapper* 15

6oz snapper, infused butter, pickled shallot, chive, grilled lemon

Southern Crab Cake* 18

2 Maryland crabs, fennel herb slaw, espelette gribiche

Grilled Prawn* 19

3 prawns, carrot ancho puree

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Caesar Salad* 15

Little Gem lettuce, house croutons, anchovy, parmesan, creamy caesar dressing

Hotel Ella Chopped Salad* 16

Hard-boiled egg, salami, mozzarella, bacon, olive, artichoke, green goddess dressing

Hearts of Palm Salad 17

Arugula, hearts of palm, tomato, red onion, green onion, avocado, radish, spicy vinaigrette dressing

Roasted Airline Chicken* 27

Roasted airline chicken breast, Southern sweet potato mash, collard greens

Wild Mushroom Ragu Pasta 25

Local mushrooms, herbs, house ragu, broccolini, vegan mozzarella, toasted baguette

Red Snapper Aqua Pazza* 38

White wine tomato concassé, fennel pollen, fresh fennel slaw, artichoke

Lamb Chops* 36

Lamb chops, peruvian mash, grilled asparagus, mint chutney

Filet & Friet* 42

8oz filet, sautéed mushroom and onion, potato patty, grilled broccolini, house steak sauce, infused butter

House Burger* 19

8 oz filet, aged cheddar, lettuce, tomato, pickles, fried onion, brioche bun, Ella sauce, fries

Bourbon Glazed Shorts Ribs* 29

Braised short rib, cauliflower puree, sautéed spinach, fried shallot

GOODALL'S KITCHEN

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

We kindly ask that checks not be split for groups of six or more. A 20% gratuity will be added for parties of six or more. Unsigned checks will incur a 25% gratuity on the total amount. Thank you for your understanding!

DINNER

COCKTAILS

Pear Vieux Carre 16
Rye whiskey, St. George Pear Liqueur, Lillet Blanc, Licor 43, Benedictine, rinse of absinthe

Brown Butter Old Fashioned 17
Fat-washed rye whiskey, salted vanilla simple syrup, chicory bitters

Pickled Ginger Mexican Martini 16
Dulce Vida Añejo, Paula's Orange Liqueur, lime juice, ginger brine

Cadillac Margarita 16
Dulce Vida Blanco, Grand Marnier, lime juice, agave, simple syrup

Blaze of Glory 18
Mezcal, Aperol, China-China, lime juice

Dirty Chai Espresso Martini 18
Chai infused rum, Licor 43, espresso, coffee liqueur, simple syrup, orgeat syrup

Seasonal Spritz 14
Empress Elderflower Gin, lemon juice, sage, blackberry shrub

The Pam 17
Vodka, salted vanilla syrup, lime juice, passion fruit puree, bubbles

BEER

Inquire for seasonal rotating drafts**

Pearl Snap Pilsner 7
Austin Beerworks

Fire Eagle IPA 8
Austin Beerworks

Modelo Especial 6

SPIRIT-FREE

Nice Spice 10
Pineapple cordial, orange juice, lime juice, jalapeño, soda

Cucumber Refresher 10
Limeade, cucumber, mint, tarragon, soda

SPARKLING

Pierre Sparr Cremant d'Alsace 16/60
Cremant d'Alsace, France

Cremant d'Alsace, France Jansz Brut Rosé N.V. 22/82
Tasmania, Australia

Charles Le Bel 1818 Brut Champagne 34/120
Champagne, France

ROSÉ

Rose Gold 2021 14/54
Provence, France

J. de Villebois, Sancerre Rose 2020 18/66
Sancerre, France

RED

J. Bouchon Pais Viejo 2021 14/54
Valle del Maulle, Chile

Kara-Tara Pinot Noir 2021 15/56
Western Cape, South Africa

Iron + Sand Cabernet 28/108
Paso Robles, California

Familia Torres Celeste Crianza Tempranillo 2018 18/66
Ribera Del Duoro, Spain

Caymus-Suisun Grand Durif 2020 28/108
Suisun Valley, California

WHITE

Terra d'Oro 2021 Chenin Blanc & Viognier 13/44
Clarksburg, California

Yealands Sauvignon Blanc 2021 13/44
Marlborough, New Zealand

Cambria Estates Chardonnay 2021 14/48
Santa Maria Valley, California

Michele Redde & Fils Redde Pouilly Fume 2019 32/112
Pouilly-Fumé, France

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