

DINNER

STARTERS

Charcuterie Board 28

Artisanal meats and cheeses, honeycomb, pickled vegetables, toasted baguettes, crackers (GF)

Arancini 14

Crispy risotto, house marinara, shaved parmesan, micro basil

Grilled Prawn* 19

Grilled prawn, carrot ancho puree, cojita, micro cilantro (GF)

Spicy Ahi Tuna Poke* 18

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

Maryland Crab Cake* 18

Maryland crab, fennel herb slaw, espelette gribiche (GF)

Crispy Brussels Sprouts 14

Crispy brussels sprouts, burnt shallot vinaigrette, shaved parmesan (GF)

Daily Soup 8

Refer to your server for Soup of the Day

Caesar Salad* 15

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

Hearts of Palm Salad 17

Arugula, hearts of palm, tomato, red onion, green onion, avocado, radish, chipotle vinaigrette dressing (GF)

Hotel Ella Chopped Salad* 16

Artichoke, purple cabbage, hard boiled egg, salami, mozzarella, bacon, olive, green goddess dressing (GF)

Protein Add-Ons:

Grilled Chicken +6 | Salmon +9
Steak +12 | Shrimp +6

SALADS

Mushroom Ragu 25

Gemelli pasta, homemade tomato ragu, local wild mushrooms, herbs, broccolini, vegan mozzarella, toasted baguette (GF) (V)

Bourbon Glazed Shorts Ribs* 32

Braised short rib, cauliflower puree, sauteed spinach, fried shallot (GF)

Ella Burger* 22

8oz angus beef patty, aged cheddar, lettuce, tomato, crispy onion, Ella sauce, brioche bun, served with fries
Substitute Truffle Fries +3

Red Snapper Aqua Pazza* 38

White wine tomato concassé, fennel pollen, fresh fennel slaw, artichoke (GF)

Lamb Chops* 36

Bone-in lamb chops, charred asparagus, creamy herbed polenta, mint chutney (GF)

Roasted Bone-In Chicken 27 Breast*

Roasted chicken breast, Southern sweet potato mash, collard greens (GF)

Filet Mignon* 42

8oz CAB filet, crispy potato cake, grilled broccolini, house steak sauce, infused butter (GF)

DINNER

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!

BAR

CLASSIC COCKTAILS

Paper Plane 19

Bearface Whiskey, Aperol, Romano Amaro, Lemon Juice

Cadillac Margarita 19

Dulce Vida Blanco, Grand Marnier, lime juice, agave, simple syrup

Ella G & T 19

Still G.I.N by Dre & Snoop, Fever Tree Tonic, Lemon Twist

Espresso Martini 20

Weber Ranch Vodka, Cantera Negra Coffee Liqueur, Espresso

BEER

Inquire for seasonal rotating drafts**

Pearl Snap Pilsner 7

Austin Beerworks

Fire Eagle IPA 8

Austin Beerworks

Modelo Especial 7

SPIRIT-FREE

Apertif Spritz 14

Ritual Apertif, Sparkling Water, Orange Wheel

Cool Runnings 14

Almave Blue Agave, Grapefruit Juice, Simple Syrup, Sparkling Water

RED

Bella Gloss Pinot Noir Clarke

& Telephone 22/88
Sonoma County, California

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

Frescobaldi Chianti 14/56

Chianti, Italy

SIGNATURE COCKTAILS

Ella Old Fashioned 20

Knob Creek, House-Made Sugar Cube, Bitters

Practice Aloha 20

Tito's Handmade Vodka, Elderflower Liqueur, Passion Fruit, Lemon Juice, Prosecco

Tiki Time 20

Kuleana Rum, Luxardo Cherry Liqueur, Velvet Falernum, Lime Juice, Pineapple Juice, Bitters

El Pepino 17

Aguasol Blanco Tequila, Lime Juice, Fresh Cucumber, Simple Syrup, Egg Whites

SPARKLING

Novecento Extra Brut 14/56

Mendoza, Argentina

Lucien Albrecht Sparkling

Brut Rose 14/56

Cremant D' Alsace, France

Chandon Brut 18/72

Napa Valley, California

Veuve Clicquot Yellow

Label 175

Champagne, France

ROSÉ

The Beach 15/56

Provence, France

J. de Villebois, Sancerre

Rose 2020 18/66

Sancerre, France

WHITE

Saldo Chenin Blanc 18/72

Napa Valley, California

Yealands Sauvignon

Blanc 2021 14/56

Marlborough, New Zealand

Cambria Estates 14/48

Chardonnay 2021

Santa Maria Valley, California

Talbott Kali Hart Chardonnay 24/96

Santa Lucia Highlands, California

Il Masso Pinot Grigio 14/56

Friuli, Italy

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!