

DAYTIME

BREAKFAST

Yogurt & Granola 15

Housemade granola, Greek yogurt, agave, chia seeds, dried fruit

Avocado Toast 16

Avocado, poached eggs, roasted sunflower seeds, chia seeds, shaved radishes, cilantro, espelette, toasted sourdough

French Toast 15

Brioche, honey, strawberry compote, whipped mascarpone, maple bourbon syrup

Seasonal Fruit Plate 17

Seasonal fruit, mixed berries, honey (GF)(V)

Brisket Hash* 23

Smoked brisket, poached eggs, sweet potatoes, purple peruvian potatoes, peppers (GF)

Ella Frittata 18

heirloom cherry tomato, red pepper pesto, herbed goat cheese, artichoke, side salad (GF)

Breakfast Tacos 12

choice of corn or flour tortillas, scrambled egg, choice of bacon, chicken sausage, Impossible sausage cheese +1 | extra taco +3

Ranch Hand 18

Scrambled eggs, potato hash, sourdough, choice of bacon, chicken sausage, impossible sausage

Ella Steak & Eggs 26

10oz New York strip, 2 eggs your way, house steak sauce (GF)

LUNCH

Caesar* 17

Romaine, house-made croutons, shaved parmesan, Caesar dressing salmon+10 Chicken +9 Shrimp 8

Hotel Ella Chopped Salad 16

Artichoke green, purple cabbage, hard boiled egg, salami, mozzarella, bacon, olive, green goddess dressing (GF) salmon +10 chicken +9 Shrimp +8

Short Rib Quesadilla* 17

Flour tortilla, braised short rib, queso cheese, salsa, smoked chimichurri, cotija

BBQ Brisket Flatbread* 16

Housemade BBQ sauce, smoked brisket, pickled jalapeño, pickled red onion, micro cilantro

Crispy Chicken Sandwich* 17

Tempura chicken, arugula salad, garden aioli, brioche bun, french fries, whipped pesto
Substitute truffle fries +3

Ella Burger* 19

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

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!

DAYTIME

COFFEE & TEA

Drip Coffee	5
Cold Brew	5
Espresso	4
Cappuccino	5
Quad Shot	6
Americano	4
Latte	6
Milk & Honey Latte	7
Honey syrup, cinnamon	

Syrups	+50
Salted Caramel	
Mocha	
Vanilla	
Sugar-free vanilla	

Dairy Alternatives	+1
Oat milk	
Almond milk	

Iced Tea	5
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Hot Tea	5
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BOTTLED WATERS

San Pellegrino Sparkling	10
Acqua Panna Still	10

FRESH PRESSED JUICE

Wake Me Up	8
Carrot, Ginger, Orange	

Cleanse	8
Beet, Ginger, Pineapple	

Seize The Day	8
Kale, Apple Juice, Spinach	

COCKTAILS

Mimosa	10
Sparkling wine, choice of juice	
Bottle Affair	32
Bottle of sparkling wine with juice flight	
Bloody Mary	16
Tito's Vodka, house-made bloody mary mix, olive, lemon, lime, salt or tajin rim	

Espresso Martini	18
Weber Ranch Vodka, Cantera Negra Coffee Liqueur, Espresso	

SPIRIT-FREE

Apertif Spritz	14
Ritual Apertif, Sparkling Water, Orange Wheel	

Cool Runnings	14
Ritual NA Gin, Fever Tree Lime & Yuzu Soda, Lime Juice, Mint	

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	

Vueve Clicquot Yellow Label	175
Champagne, France	

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	

WHITE

Saldo Chenin Blanc	18/72
Napa Valley, California	

Yealands Sauvignon Blanc 2021	14/56
Marlborough, New Zealand	

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

Talbott Kali Hart Chardonnay	24/96
Santa Lucia Highlands, California	

Il Masso Pinot Grigio	14/56
Friuli, Italy	

ROSÉ

The Beach	15/56
Provence, France	

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

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