

MON- SAT
2PM- 10PM

HOTEL *Elle*

SUN
2PM- 9PM

BITES

CHEESE BOARD 15

CHEF SELECTION OF THREE CHEESES W/ HONEYCOMB, PRESERVES & CROSTINI

CHARCUTERIE ADDITIONS*

BY *THE SALUMERIE, ATX*

TARTUFO +4

SOPPRESSATA +4

FELINA +4

FINOCCHIONA +4

THE OG +5

TOMATO BISQUE* 9

FIRE-ROASTED TOMATOES, CREME FRAÎCHE & BACON

DEVEILED EGGS* 11

W/ PROSCIUTTO AND CHIVES

TOMATOES & BURRATA 17

SHERRY VINEGAR, MEYER LEMON OIL & TORN BASIL

POMMES FRITES 11

PARMESAN AIOLI, BLACK TRUFFLES & SEA SALT

FOIE GRAS AU TORCHON* 25

POACHED FRUIT, HONEYCOMB, SEA SALT, MARCONA ALMONDS W/ TOAST POINTS

MAINS

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*

SHELLS & CHEESE 19

SHARP CHEDDAR, CREME FRAÎCHE & CHIVES

ADD LOBSTER +15*

GROWN-UP GRILLED CHEESE 17

HUMBOLDT FOG, MIDNIGHT MOON SERVED W/ FRIES

ADD BACON +4*

ADD TOMATO BISQUE +9

CRISPY CHICKEN SANDO* 21

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

ADD AVOCADO +3

THE ELLA BURGER* 23

LETTUCE, TOMATO, ONION, BACON, CHEDDAR, AIOLI & HOUSEMADE PICKLES SERVED W/ FRIES

(SUBSTITUTE IMPOSSIBLE BURGER +0)

ADD FRIED EGG +3*

DESSERT

COOKIE PLATE 9

THREE FRESH-BAKED COOKIES & VANILLA BEAN ICE CREAM

HOTEL ELLA IS PROUD TO SOURCE INGREDIENTS LOCALLY (10KM OR LESS)
WHEREVER POSSIBLE.

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.

ELLA SIGNATURE COCKTAILS

ELLA MARTINI 15

VODKA, RASPBERRY LIQUEUR, PINEAPPLE JUICE & FOAMING BITTERS

FRENCH 73 17

GIN, ORANGE LIQUEUR, CREME DE VIOLETTE, LEMON JUICE & TOPPED WITH PROSECCO

1898 16

TX WHISKEY, CAMPARI, GENTIAN AMARO, LILLET BLANC, SIMPLE SYRUP & LEMON JUICE

MARGARITA CADILLAC 14

TEQUILA, TOPSHELF ORANGE LIQUEUR, LIME JUICE AND AGAVE

VIEUX MANOIR 17

RYE WHISKEY, COGNAC, SWEET VERMOUTH, BENEDICTINE,
AROMATIC BITTERS & PEYCHAUD'S BITTERS

GOODALL FASHIONED 18

VANILLA & FIG-INFUSED RYE WHISKEY, ROSEMARY SYRUP & BLACK WALNUT BITTERS

HERBES DE PROVENCE 16

LIGHT RUM, HERB VERMOUTH, DRY CURAÇAO

NOD TO THE GARDEN 16

GIN, CUCUMBER-LIME CORDIAL, GINGER BREW, MINT & SODA

WOOTEN & HOLLERIN' 17

MEZCAL, BLOOD ORANGE JUICE, LIME JUICE, MOLE BITTERS & TAJIN

ESPRESSO MARTINI 18

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

NON-ALCOHOL COCKTAILS

NICE SPICE 10

PINEAPPLE CORDIAL, ORANGE JUICE, LIME JUICE, JALAPEÑO & SODA

CUCUMBER REFRESHER 10

LIMEADE, CUCUMBER, MINT, TARRAGON & SODA

EARL GREY PALMER 9

LIMEADE, EARL GREY ICED TEA & LEMON

BEER

LIVE OAK HEFEWEIZEN 7

AUSTIN BEERWORKS PEARL SNAP PILS 7

AUSTIN BEERWORKS FIRE EAGLE IPA 8

MODELO ESPECIAL 6

ASK ABOUT OUR SEASONAL ROTATING DRAFT BEERS

TO LEARN ABOUT OUR WINE SELECTION, PLEASE SEE OUR SEPARATE WINE LIST

SEBASTIAN POPESON
BEVERAGE MANAGER