

# COCKTAILS

## ELE COSMO

Absolut Citron, cointreau, fresh lime juice, cranberry juice

## WHITE CHOCOLATE RASPBERRY MARTINI

cake vodka, raspberry liquor, white chocolate liquor

## HENDRICK'S CUCUMBER MARTINI

hendrick's gin, dolin dry vermouth, cucumber

## ESPRESSO MARTINI

espresso, espresso vodka, vanilla vodka, kahlua, bailey's

## FRENCH 75

hendrick's gin, fresh lemon juice, simple syrup, prosecco

## CAKE BY THE OCEAN

smirnoff cake vodka, malibu rum, orange juice, lemonade

## POMEGRANATE FIZZ

vodka, poma liquor, lime, sprite

## SMOKED BLACKBERRY SMASH

bourbon, lime juice, smoked blackberry infused simple syrup

## BOURBON PEACH COBBLER

Stillwright's peach cobbler moonshine, bourbon, cranberry juice, orange juice

## MOSCOW MULE

vodka, ginger beer, fresh lime juice

## STRAWBERRY POMEGRANTE MOJITO

rum, poma liquor, muddled strawberries and mint

## GRAND MARGARITA

Don Julio Tequila, grand marnier, cointreau, fresh lime juice, agave

## JALAPEÑO MARGARITA

jalapeño infused tequila, fresh lime juice, triple sec, agave, vanilla

## IRISH COFFEE

Irish whiskey, Bailey's Irish Cream, Seven Hills light roast

## BUFFALO MANHATTAN

Buffalo Trace Bourbon, dolin sweet vermouth, whiskey barrel aged bitters, luxardo cherries

## ELÉ BLOODY MARY

vodka and bloody mary mix topped with housemade chips, celery, lemon, olive, and a cornichone

# DINNER

## appetizers

### ARTISAN CHEESE PLATE

a selection of cheeses served with fresh fruit, honey and garlic toast.....17 add charcuterie.....22

### FLAT BREAD OF THE DAY

see server for today's special.....12

### MUSSELS AL DIABLO

prince edward island mussels sautéed with shallots, garlic, white wine and spicy tomato sauce, served with garlic toast.....12

### HOUSEMADE TORTILLA CHIPS

fried flour tortillas served with homemade guacamole and fresh black bean and corn salsa.....9

### STYLIZED SLIDERS\*.....11

*a trio of all natural, hormone free gound chuck sliders*

*ASIAN- STYLE: thai chili sauce, peanut butter and cilantro cabbage slaw*

*EUROPEAN- STYLE: pancetta, taleggio cheese, bibb lettuce, tomato and onion-mustard relish*

*AMERICAN- STYLE: lettuce, tomato, onion, housemade pickles and american cheese*

### FISH TACOS

pan seared mahi mahi topped with pineapple pico, slaw mix, cilantro, fresh lime and sriracha ranch.....12

### FRIED RISOTTO

crispy risotto fritters served with tomato coulis and topped with parmesan cheese.....10

### POUTINE

our crispy house fries topped with braised short-rib gravy, white cheddar cheese curds and garlic herb cream.....11

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## soup and salad

### SOUP OF THE DAY Cup: 5 Bowl: 7

### ELÉ CHOPPED SALAD

chopped harvest mixed greens, kale, red radishes, english cucumber, cherry tomatoes, edamame, hard boiled egg, and fried potatoes with your choice of dressing.....10

### HOUSE SALAD

mixed greens, cherry tomatoes, red onion, croutons and house dressing....6

### BIBB LETTUCE AND PEAR SALAD

bibb lettuce tossed with candied pecans, dried cranberries, goat cheese, fresh pears and house dressing.....10

### BEET AND FRIED GOAT CHEESE SALAD

with orange segments, arugula and orange poppy seed dressing.....10

 = vegetarian item check with your server for our gluten free options

\*cooked to order. consuming raw or undercooked meat or eggs can increase your risk of foodborne illness.



# between a bun

SERVED WITH HOUSEMADE POTATO CHIPS AND A PICKLE SPEAR

## BASIL CHICKEN SANDWICH

free range chicken breast marinated in fresh basil, garlic, and olive oil, served with bibb lettuce, tomato and garlic pesto aioli on a toasted telera bun.....12

## DIJON HAM SANDWICH

grilled black forest ham, caramelized onions, swiss cheese and dijon mayo on a toasted pretzel roll.....11

## HOUSE CHEESEBURGER\*

1/2 lb patty of all natural, hormone-free beef served with lettuce, tomato, onion, housemade pickles and your choice of cheese and bun.....14

## ELÉ VEGGIE BURGER

our signature housemade patty made of grilled vegetables, black beans, corn and rice with charred kale, caramelized onions, swiss cheese and curry mayo on a toasted brioche bun.....12

## HERBIVORE SANDWICH

layers of cucumber, housemade pickles, red onion, roasted red peppers, tomatoes, avocado puree, balsamic reduction, cheddar and swiss cheese and sprouts on seeded multigrain bread.....12

## entrees

### FISH OF THE DAY

market price

### SMOKED PORK CHOP

served with charred kale, granny smith apples, roasted potatoes and root beer BBQ sauce.....23

### MOROCCAN LAMB MEATBALLS

homemade meatballs served on crispy potato pancakes with ratatouille and a spicy tomato chutney....19

### PAN SEARED ATLANTIC SALMON

fresh caught atlantic salmon over garlic mashed potatoes, haricot verts and lemon butter caper sauce .....21

### SIRLOIN STEAK\*

grilled sirloin steak topped with maitre d' butter and served with shoestring fries.....23

### HOMEMADE POTATO GNOCCHI OF THE DAY.....18

### OVEN ROASTED CHICKEN

farm raised airline chicken served with seasonal vegetables, roasted potatoes and natural jus.....20

### SHRIMP & GRITS

breaded and fried shrimp tossed in our housemade buffalo sauce, served on a bed of fried green tomatoes, savory grits and topped with bacon, hollandaise sauce and red pepper purée.....18

### SHORT RIB & POTATO

red wine braised beef short ribs served with green beans, yukon gold garlic mashed potatoes and honey dijon demi.....22

### BROWN BUTTER SEA SCALLOPS

pan seared brown butter sea scallops over braised spinach and creamy saffron parmesan risotto.....24

## on the side

sweet potato fries

ratatouille

shoe string french fries

sautéed green beans

braised mixed greens

garlic mashed potatoes

housemade potato chips

## just for kids

served with chips or fruit and a kid's drink

turkey & cheese sammy.....6

hot dog.....5

cheese flatbread.....6

chicken fingers.....6

grilled cheese.....5

cheeseburger sliders (2).....6



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