

# elé

BISTRO & WINE BAR

## ARTISAN CHEESE PLATE | 20

a selection of cheeses served with olives, grapes, marcona almonds, roasted garlic, honey, dijon mustard, grape butter, and garlic toast crostini

ADD SALAMI, HOUSEMADE SMOKED SALMON DIP AND BOURBON BACON JAM | +6.5

## ITALIAN SAUSAGE ARANCINI | 15

crispy parmesan risotto fritters with mushrooms and italian sausage stuffed with mozzarella cheese and served with a lemon cream sauce

## HOUSEMADE TORTILLA CHIPS | 11

fried flour tortilla chips with housemade guacamole and fresh black bean and corn salsa

## FLATBREAD OF THE DAY | 15

ask your server for today's special

# Starters

## ELÉ ESQUITES | 13

fried flour tortilla chips with housemade Mexican street corn dip

ADD HOUSEMADE GUAC AND SALSA | +6

## HONEY FRIED CHICKEN TACOS | 14

fried chicken tossed in hot honey with housemade pickles, radishes and cilantro aioli on flour tortillas

## ASSORTED SLIDERS\* | 15

a trio of our house favorite sliders on toasted brioche

### BISTRO BURGER

ground chuck slider with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey

### TEQUILA LIME CHICKEN

marinated grilled chicken, cilantro aioli, bibb lettuce, red onion and house guacamole

### ELÉ CUBAN

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon mayo and pineapple jalapeño cream cheese

# SOUP & SALAD

SOUP OF THE DAY | CUP 7 BOWL 9

CUP OF SOUP AND HALF SALAD COMBO | 10

CHOOSE SEASONAL SALAD | +2

## ELÉ CHOPPED SALAD | 14

a blend of chopped roma crunch and harvest mixed greens with red radishes, english cucumbers, cherry tomatoes, garden peas, green beans, hard-boiled egg and garlic naan toast points with house champagne vinaigrette dressing

## BIBB LETTUCE & PEAR SALAD | 14

bibb lettuce and harvest mixed greens with candied pecans, dried cranberries, goat cheese, fresh pears and house champagne vinaigrette

## CHICKEN BACON RANCH SALAD | 14

chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with grilled basil chicken and toasted parmesan bread crumbs

## SEASONAL SALAD | 17

ask your server for today's selection

HOUSEMADE DRESSINGS: ranch, house champagne vinaigrette, golden balsamic vinaigrette, seasonal dressing

ADD A PROTEIN FOR AN ADDITIONAL CHARGE  
choose from salmon, grilled chicken, fried shrimp

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS  
FOR GLUTEN FREE MODIFICATIONS

# Happy Hour

WEEKDAYS 3-6PM

\$5 CRAFT BEERS & HOUSE WINES • \$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

\*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

September 2023

# Between a bun

ALL SERVED WITH HOUSEMADE POTATO CHIPS & A PICKLE SPEAR

## BISTRO BURGER\* | 18

all-natural hormone-free ground beef with bacon jam, pickled red onion, arugula, brie cheese, cheddar cheese and hot honey on a toasted brioche bun

or **Keep it Classic** with bibb lettuce, red onion, tomato, housemade pickles and your choice of cheese and bun

## ELÉ CUBAN SANDWICH | 15

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon aioli and pineapple jalapeño cream cheese on a toasted telera bun

## TURKEY & BRIE SANDWICH | 14

oven roasted turkey, arugula, sliced pears and brie spread on a toasted telera bun

## DIJON HAM | 14

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

## ELÉ VEGGIE BURGER | 15

our signature housemade patty made of grilled vegetables, black beans, corn and rice with garlic basil aioli, arugula, pickled red onion and avocado purée on a toasted brioche bun

## CLUB SANDWICH | 15

oven roasted turkey, black forest ham, applewood bacon, bibb lettuce, tomato, american cheese, pepper jack cheese and grape butter on toasted sourdough bread or seeded multigrain

## BASIL CHICKEN SANDWICH | 16

free range chicken breast marinated in housemade basil purée and garlic, served with bibb lettuce, tomato and garlic basil aioli on a toasted telera bun

## BLACKENED SALMON BURGER | 17

housemade salmon patty blackened with cilantro aioli, arugula, pickled red onions and hot honey on a toasted brioche bun

# Main Plates

## CHICKEN TENDER BASKET | 15

Four buttermilk battered chicken tenders served with shoestring or sweet potato fries and choice of two dipping sauces

## BROWN BUTTER SEA SCALLOPS | 28

pan seared brown butter sea scallops over creamy saffron parmesan risotto and crispy brussel sprouts with a balsamic reduction

## HOUSEMADE SAUCES +.75

BUFFALO, RANCH, MEMPHIS BBQ,  
GARLIC AIOLI, HONEY MUSTARD

## PAN SEARED ATLANTIC SALMON | 26

atlantic salmon over garlic mashed potatoes and green beans topped with lemon butter caper sauce with cherry tomatoes

## SHRIMP AND GRITS | 23

breaded and fried shrimp tossed in our housemade buffalo sauce, served over cheesy grits and fried green tomatoes, topped with crumbled bacon, hollandaise sauce and basil purée

## PASTA OF THE DAY | 23

ask your server for today's special

# JUST FOR KIDS

served with chips or fruit and a kid's drink

CHICKEN FINGERS 8

GRILLED CHEESE 7

TWO CHEESEBURGER SLIDERS 8

CHEESE QUESADILLA 6

# on the side

HOUSEMADE POTATO CHIPS 3

SWEET POTATO FRIES 4.5

SHOESTRING FRENCH FRIES 4.5

SAUTÉED GREEN BEANS 4.5

CRISPY BRUSSEL SPROUTS 4.5

GARLIC MASHED POTATOES 4.5

SAFFRON RISOTTO 4.5

HOUSE SALAD 6



VEGETARIAN ITEM

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# Cocktails

## **ELÉ ESPRESSO MARTINI | 14**

an élé favorite! housemade cold brew from Boston Stoker espresso beans, vanilla vodka, Bailey's Irish Cream, Frangelico

## **MARTINIS | 11**

Cosmo, Lemon Drop or Dirty

## **MARGARITA | 10**

1800 silver, orange juice, triple sec, lime juice, agave

## **CLASSIC MIMOSA OR BELLINI | 9**

bellini flavors include: peach, mango, strawberry or raspberry

## **BOURBON OLD FASHIONED | 10**

bourbon, fresh orange, bitters and Luxardo cherry

## **MANHATTAN | 10**

bourbon, bitters, sweet vermouth and Luxardo cherry

## **WHISKEY SOUR | 10**

bourbon, lemon juice, simple syrup, egg white

## **STRAWBERRY FIELDS | 13**

Tanqueray gin, strawberries, St. Germain, simple syrup topped with bubbles

# Sweet Treats

## **ELÉ CARROT CAKE | 8**

moist buttermilk carrot cake loaded with carrots, walnuts, pineapple and coconut, frosted in our cream cheese buttercream then rolled in chopped walnuts

## **ELÉ WHITE CHOCOLATE RASPBERRY CAKE | 8**

white cake with white chocolate ganache and sweet raspberry filling, iced in our signature buttercream

## **CRÈME BRÛLÉE OF THE DAY | 8**

the classic french dessert made with custard and caramelized sugar  
ask your server about today's flavor

## **SALTED CARAMEL ESPRESSO MOUSSE CAKE | 9**

rich chocolate cake with a chocolate espresso mousse, salted caramel topping and crème anglaise filling

## **ELÉ SEASONAL DESSERT**

ask your server about today's flavor

# Join us for Weekend Brunch

**EVERY SATURDAY 9AM-2PM & SUNDAY 9AM-3PM**

**WWW.ELECAKECO.COM | 937.384.2253**

# The Wine Cellar

AVAILABLE IN 6OZ AND 9OZ POURS

## WHITE

### TINY BUBBLES

POQUITO, MOSCATO	12
Spain (375 ml bottle)	
ANNA DE CODORNÍU, BLANC DE BLANCS	9
Spain (187 ml bottle)	
CANELLA, PROSECCO	9
Italy (187 ml bottle)	
BOCELLI, PROSECCO	39
Veneto, Italy	

### BRIGHT WHITES

from sweet to dry

DEBONNE, MOSCATO RIESLING	8   11.5   24
Grand River Valley, Ohio	
DEBONNE, PEACHTREE GRIGIO	8   11.5   24
Grand River Valley, Ohio	
LUNA NUDA, PINOT GRIGIO	10   14.5   30
Trentino-Alto Adige, Italy	
LAGARIA, PINOT GRIGIO	10   14.5   30
Delle Venezie, Italy	
GIESEN, SAUVIGNON BLANC	9   13   27
Marlborough, New Zealand	
EMMOLO, SAUVIGNON BLANC	11   16   33
Napa Valley, California	

RAIMAT, ALBARINO	9   13   27
Catalonia, Spain	
Fresh citrus and melon notes	

SEA SUN, CHARDONNAY	10   14.5   30
Santa Barbara/Monterey/Solano, California	

YALUMBA, CHARDONNAY	9   13   27
South Australia	

### ROSÉ

MARIANA, ROSÉ	10   14.5   30
Alentejo, Portugal	

ELOUAN, ROSÉ	12   17.5   36
Oregon	
Lively flavors of grapefruit, strawberry and nectarine	

STOLLER FAMILY ESTATE, PINOT NOIR ROSÉ	12   17.5   36
Willamette Valley, Oregon	

## RED

### RED DRESS REDS

DEBONNE, BLUEBERRY NOIR	8   11.5   24
Grand River Valley, Ohio	
SEA SUN, PINOT NOIR	10   14.5   30
California	
CASTLE ROCK, PINOT NOIR	13   19   39
Willamette Valley, Oregon	
BOCELLI, SANGIOVESE	11   16   33
Tuscany, Italy	
Medium bodied wine perfect with dinner or on it's own	

ZOE, RED BLEND	10   14.5   30
Peloponnese, Greece	
CONUNDRUM, RED BLEND	11   16   33
California	

QUILT, THREADCOUNT RED BLEND	14   20.5   42
California	
Supple and soft, rich red fruit	

EMMOLO, MERLOT	-   -   70
Napa Valley, California	

ANTIGAL UNO, MALBEC	10   14.5   30
Mendoza, Argentina	

BONANZA, CABERNET SAUVIGNON	11   16   33
Napa Valley, California	

LIBERTY SCHOOL, CABERNET SAUVIGNON	11   16   33
Paso Robles, California	

ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON	14   20.5   42
California	

TEXTBOOK, CABERNET SAUVIGNON	-   -   70
Napa Valley, California	
Balanced depth of flavor with nice earthy structure	

## HOUSE WINES

BUBBLES	8   -   24
CABERNET SAUVIGNON	8   11.5   24
CHARDONNAY	8   11.5   24

## FLIGHTS

3 ounce pours of each wine

### OHIO SWEET MEDLEY | 13

DEBONNE, MOSCATO RIESLING  
DEBONNE, PEACHTREE GRIGIO  
DEBONNE, BLUEBERRY NOIR

### WORLDWIDE WHITES | 16

LUNA NUDA, PINOT GRIGIO *Italy*  
RAIMAT, ALBARINO *Spain*  
YALUMBA, CHARDONNAY *Australia*

### WORLDWIDE REDS | 18

BOCELLI, SANGIOVESE *Italy*  
ZOE, RED BLEND *Greece*  
ANTIGAL UNO, MALBEC *Argentina*

### UBER REDS | 18

SEA SUN, PINOT NOIR  
CONUNDRUM, RED BLEND  
QUILT, THREADCOUNT RED BLEND

### CALI CABS | 18

BONANZA, CABERNET SAUVIGNON  
LIBERTY SCHOOL, CABERNET SAUVIGNON  
ALEXANDER VALLEY VINEYARDS, CABERNET SAUVIGNON

### ROSÉ ALL DAY | 17

MARIANA, ROSÉ  
ELOUAN, ROSÉ  
STOLLER FAMILY ESTATE, PINOT NOIR ROSÉ

# Sangrias

Available by the glass or pitcher

WHITE	10   30
RED	10   30

**SANGRIA SATURDAYS**  
\$20 PITCHERS