

Just a <sup>Kiss</sup>~~Step~~ Away



# COCKTAIL LIST

*Eyes On Me.*

## Shotgun Rider 75

Empress Gin, Clarified Lemon  
& Champagne

13

## Smoke Hour

Del Maguey Mezcal, Mijenta Tequila,  
Grapefruit Soda & Lime

14

## Flamenco Negroni

Hendrick's Gin, Aperitivo Liquor, Sweet  
Vermouth, Orange Zest & Starlino Cherry

13

## Sweet Honey Buckin' Old Fashioned

Buffalo Trace Bourbon, Nixta Corn Liquor,  
Bitters & Orange

14

## I Can Fix Him Manhattan

Jefferson's Bourbon, Sweet Vermouth  
& Bitters

13

## Papi Si Carajillo

2ten Cold Brew, Pueblo Viejo  
Reposado & Liquor 43

13

## Imgonnagetoyouback

Amaretto Disaronno, Uncle Nearest  
Bourbon, Lemon Juice, Simple Syrup  
& Egg White

13

## Her Spritz

Italicus, Prosecco, Passionfruit,  
Lemon & Splash of Seltzer

13

## The Biggie

Absolut Elyx Vodka, Kahlua,  
Half & Half & Splash of Cola

13

## Her Favorite Shade of Margarita

Pueblo Viejo Tequila, Cointreau,  
Prickly Pear & Lime Juice

12

## Tortured Poet Espresso Martini

2ten Espresso, Kahlua & Wheatley Vodka  
*Make it bilingual — Add Massenez Chili Liquor!*

14

## Guilty As Sin

Sazerac Rye, Barrel Bourbon, Strawberry,  
Lemon & Mint

13

## Ella's Violet Cosmo

Absolut Citron, Creme De Violette,  
Creme De Cassis, Cointreau,  
Cranberry Juice & Lemon

11

## The Neighborhood Sling

Alley Cat Feral Gin, Cointreau,  
Cherry Liquor, Benedictine, Pineapple,  
Lime, Bitters & Club Soda

13



Please Drink Responsibly. 3558603

# RESERVE LIST

Caymus	97
Duckhorn Cabernet	77
Austin Hope Cabernet	42
Altesino Brunello	117
Duckhorn Merlot	50
Belle Glos Pinot Noir	42
Cakebread Chardonnay	52
St. Supery Sauvignon Blanc	21
Perrier Jouet Champagne	58
Taittinger Champagne	70
Kreda De Stefani	78
Stefen De Stefani	175
Augustale Nero Di Troia	65

# WINE.

## BY THE GLASS

Sofia	12
Juggernaut Sauv Blanc	12
Juggernaut Chardonnay	12
Juggernaut "Hillside" Cabernet	12
Juggernaut Pinot Noir	12
Paul Chevalier	8

JUST A KISS AWAY

# BOTTLES & CANS

## Domestics

805

Angry Orchard

Austin Eastciders Pineapple Cider

Bud Light

Cali Squeeze Blood Orange

Coors Lite

Deep Ellum Dallas Blonde

Karbach Crawford Bock

Lonestar

Pabst Blue Ribbon

Sam Adams

Shiner Bock

## Imports

Blue Moon

Corona

Indio

Modelo Especial

# DRAFTS


Dos XX Lager

Guinness

Michelob Ultra

Stella

Yuengling

 *Ask your server about our  
Seasonal Draft options  
and Draft Cocktails.*



Ella.

# Tapas Menu

## Autumn Hummus 13

Chickpea Hummus with chili oil, garlic confit, parsley, and toasted chickpeas with crispy cucumber and fresh bread of the day.

## Baba Ghanoush Robusta 12

Charred eggplant puree, garlic oil, pickled vegetables, sesame seeds and fresh bread of the day.

## Whipped Ricotta, Goat Cheese and Honey 12

Homemade ricotta and whipped goat cheese topped with toasted seed blend and local honey. Served with fresh bread of the day.

## Papas Bravas 9

Fried Confit potatoes topped with a smoky paprika and served with a trio of creamy aioli garlic, toreado ketchup, and Manchego dip. Topped with charred lemon.

## Charcuterie Board 28

Chef's choice of three creamy, dry, and soft market cheeses, assortments of cold meats, cured salmon, seasonal fruit, homemade jam, olives, pickled vegetables, candied nuts and crispy bread of the day.

## Fresh Chicharrónes 10

In-house fried chicharrónes and chili seasoning accompanied with morita salsa and charred lemon.

## Artisan Sourdough 6

Warm in-house sourdough served with garlic herb oil and balsamic drizzle.

## Spicy Mediterranean Olives 7

Olive medley served with chopped herbs, red pepper flakes and charred lemon.

# Brunch

## Croissant Breakfast Sandwich 14

Fried egg with a bacon jam, manchego cheese with salsa macha aioli and fresh avocado with spicy greens.

## Avocado Toast 14

Crushed avocado, smoked bacon, spicy greens, fresh cherry tomato and fried egg on top of our home-made sourdough.

## Salmon Crostini 15

Homemade Ricotta spread over toasted sourdough bread and topped with smoked salmon, pickled white onion, and drizzled with salsa macha.

## Honey Overnight Oats 10

Overnight oats with honey milk, mixed berries, local vanilla, and a side of homemade sourdough toast.

## Signature Butter Pancakes 10

Choose between her two favorite flavors:

- Chefs signature butter pancakes topped with homemade whipped cream, caramelized nuts, and maple syrup.
- Mazapan pancakes topped with caramelized peanuts, homemade whipped cream, and maple syrup.

## Homemade Banana French Toast 12

Served with fresh bananas a side of maple vanilla syrup topped with homemade whipped cream and candied pecans.

## Ella's Quiche 12

Sautéed mushrooms, spinach, egg, and manchego cheese in a flaky tart crust accompanied with a side of greens.

## Her chilaquiles 13

Morita Sauce chilaquiles, topped with two eggs, dressed in crema and cilantro accompanied with refried pinto beans.

## Liberty Omelette 15

Our signature manchego, spinach and mushroom omelet served with confit potatoes and a side of greens.

## Simply Breakfast 13

Two eggs of your choice accompanied with confit potatoes, sausage links, and bacon strips.

## Savory Breakfast Crepes 13

Savory crepes filled with a chicken and goat cheese spread covered in a creamy poblano sauce, served with a side of greens.

## Ella's Brunch High Tea 35

Different to Ella's weekly high teas, immerse into her brunch high tea.

Enjoy a Top tier cheese board, a second layer of waffles, fruit, and brownies and lastly her signature cucumber sandwich, smoked salmon toast and mushroom toast.

## Breakfast Sides:

Two eggs 2

Confit Potato 4

Sourdough Toast 2

Yogurt 4

Fresh Fruit 6

Pancakes 4

# Her Menu

## Ella's High Tea Experience 40

Indulge in the timeless tradition of High Tea, where sophistication meets delightful flavors. Our carefully curated three-tiered tower offers a seasonal selection of sweet and savory delights.

### Now Featuring-

#### High Tea Harmony

Salmon Toast + Cucumber Sandwich +Mushroom Crostini +Brownie Bites+ Lemon Tart

Enjoy a medley of savory delights such as smoked salmon toasts, cucumber finger sandwiches, and mushroom crostini. These light bites are designed to balance richness and freshness, creating the perfect complement to our sweet offerings.

#### Savory Bites

Cheese board +Salmon Toast + Cucumber Sandwich +Avocado Toast+ Mushroom Crostini

an elegant top tier of aged cheeses, fresh fruit, and savory toast pairings. smoked salmon toasts, cucumber finger sandwiches, and mushroom crostini. Savor each bite as you explore the harmonious combination of rich textures and vibrant flavors, artfully crafted to enhance your high tea experience

#### Ella's Sweet Decadence

Brownie Bites +Lemon Cannoli +Fruit Tart+ +Seasonal Bonbons +Marshmallow

Indulge your sweet tooth with an array of delicate pastries, including mini lemon tarts, brownie bites, seasonal chocolate bonbons, and airy marshmallows. Each treat is crafted to satisfy and surprise with a blend of classic and modern flavors.

## Entrees

### Chicken Pappardelle 18

House made pasta, ricotta, lemon butter sauce, prosciutto, local mushrooms, caramelized pecans, and chicken.

### New York 32

10 oz New York, herb butter sauce, served with a side of confit potatoes.

### Sous Vide Short Ribs 28

Tender short rib dressed with decadent pan sauce and served with confit potatoes.

### Skewers Quartet

#### Salmon 16

4 Salmon Skewers wrapped in prosciutto served with pickled vegetables and specialty cheese.

#### Chicken 15

4 Grilled Chicken Skewers, over charred peach wedges. Accompanied with sweet and spicy peach glaze.

#### Mushrooms 12

4 Local Mushroom Skewers, served with salsa macha, and roasted pineapple.

## Desserts:

Café de olla Brownie 12  
whipped ganache, fudge  
chocolate brownie, home made  
café de olla ice cream and  
berries.

### S'mores 10

Dark chocolate panna cotta,  
milk chocolate Bavarian,  
homemade graham cracker and  
burnt  
marshmallow.

### Lemon Nest. 12

Cannoli Nest, lemon sponge,  
citrus gelée, lemon cream  
cheese.

## Salads:

Side of Chicken 8

Side of Salmon 7

### Padano Cheese Caesar Salad 10

Crispy butter lettuce, shaved  
Padano cheese, Caesar dressing and  
toasted lavash,

### Apple and Honey 12

Spicy salad greens, crisp apple  
wedges, caramelized pecan, and  
homemade ricotta cheese drizzled  
with a honey chipotle dressing.

