

TAPAS MENU

Autumn Hummus 13

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

Baba Ghanoush Robusta 14

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

Whipped Ricotta, Goat Cheese and Honey 15

Homemade ricotta and goat cheese topped with caramelized nuts and drizzled honey. Served with fresh bread of the day.

Papas Bravas 12

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 30

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

Fresh Chicharrones 12

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

Artisan Sourdough 10

Warm in-house sourdough served with garlic balsamic and chili flakes, spicy Mediterranean olives and creamy whipped butter.

Skewer Trio 15

- Salmon skewer wrapped in prosciutto served with pickled vegetables and specialty cheese
- Grilled Chicken Skewer with charred peach wedges. Topped with sweet and spicy peach glaze
- Mushroom Skewer served with salasa matcha

BRUNCH

CROISSANT BREAKFAST SANDWICH 16

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

AVOCADO TOAST 16

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

SALMON CROSTINI 18

Homemade Ricotta spread over toasted sourdough bread and topped with smoked salmon, pickled white onion, and drizzled with salsa macha. Served with a side of spicy green.

SIGNATURE BUTTER PANCAKES 14

Choose between her two favorite flavors:

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

HOMEMADE BANANA FRENCH TOAST 15

Served with fresh bananas a side of maple vanilla syrup topped with homemade whipped cream and caramelized nuts

ELLA'S QUICHE 15

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

HER CHILAQUILES 16

ROJO: Morita Sauce Chilaquiles VERDE: Charred Poblano Chilaquiles

Topped with two eggs, dressed in crema and cilantro accompanied with refried pinto beans. **Add Chicken + 8**

LIBERTY OMELETTE 16

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

SIMPLY BREAKFAST 17

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

SAVORY BREAKFAST CREPES 17

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

ELLA'S BRUNCH HIGH TEA 40

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 6
YOGURT 6

CONFIT POTATO 6
FRESH FRUIT 6

SOURDOUGH TOAST 4
PANCAKES 6

BACON 5
SAUSAGE 5

HER MENU

Ella's High Tea Experience 45 55 with tea service

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.

Entrees

Chicken Pappardelle 19

House made pasta, in a spicy lemon butter sauce, prosciutto, caramelized nuts, and grilled chicken.

New York 34

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

Sous Vide Short Ribs 30

Tender Short rib served on top of a zucchini basil puree, dressed with a decadent demi glaze and served with a side of confit potatoes.

Spicy Sweet Chicken Wrap 16

Spicy and sweet crispy chicken wrapped in a homemade naan bread. Served with lettuce, tomato and cucumbers. Paired with confit potatoes

Pork Roulade 24

Pork Roulade with bacon and apple filling over a smooth fennel and potato puree covered in a decadent red wine sauce

Her Chilaquiles 16

ROJO: Morita Sauce Chilaquiles VERDE:

Charred Poblano Chilaquiles

Topped with two eggs, dressed in crema and cilantro accompanied with refried pinto beans. **Add Chicken + 8**

Avocado Toast 16

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

Salmon Crostini 18

Homemade Ricotta spread over toasted sourdough bread and topped with smoked salmon, pickled white onion, and drizzled with salsa macha. Served with a side of spicy green.

Liberty Omelette 16

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

Simply Breakfast 17

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

Desserts:

Café de olla Brownie 12

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

Ask your server about our seasonal dessert

Salads:

Side of Chicken 8

Side of Salmon 7

Padano Cheese

Caesar Salad 13

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

Strawberry Balsamic 13

Spicy salad greens, fresh strawberries, caramelized nuts, homemade ricotta cheese, drizzled with a creamy balsamic vinaigrette.



COCKTAIL LIST

Eyes On Me.

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| Shotgun Rider 75
Empress Gin, Clarified Lemon & Champagne | 13 | The Biggie
Tito's Handmade Vodka, Kahlua, Half & Half & Splash of Cola | 13 |
| Smoke Hour
Del Maguey Mezcal, Mijenta Tequila, Grapefruit Soda & Lime | 14 | Her Favorite Shade of Margarita
Pueblo Viejo Tequila, Cointreau, Prickly Pear & Lime Juice | 12 |
| Flamenco Negroni
La Condesa Gin, Aperitivo Liquor, Sweet Vermouth, Orange Zest & Starlino Cherry | 13 | Tortured Poet Espresso Martini
Veijo Coffee, Kahlua, Kettle One Vodka, Baileys, Half&Half
<i>Make it bilingual – Add Massenez Chili Liqueur!</i> | 14 |
| Sweet Honey Buckin' Old Fashioned
Buffalo Trace Bourbon, Nixta Corn Liqueur, Bitters & Orange | 14 | Guilty As Sin
Sazerac Rye, Strawberry, Lemon & Mint | 13 |
| I Can Fix Him Manhattan
Basil Hayden Bourbon, Sweet Vermouth & Bitters | 13 | Ella's Violet Cosmo
Kettle One Citron, Creme De Violette, Cointreau, & Lemon | 11 |
| Papi Si Carajillo
Veijo Coffee Cold Brew, Pueblo Viejo Reposado & Liqueur 43 | 13 | The Neighborhood Sling
Roku Gin, Cointreau, Cherry Liqueur, Benedictine, Pineapple, Lime, Bitters & Club Soda | 14 |
| Imgonnagetoyouback
Amaretto Disaronno, Elijah Craig Bourbon, Lemon Juice, Simple Syrup & Egg White | 13 | | |
| Her Spritz
Italicus, Prosecco, Passionfruit, Lemon & Splash of Seltzer | 13 | | |

Please Drink Responsibly. 3558603

COCKTAILS



MOCKTAILS LIST

Eyes On Me.

Rose Fizz

Prickly pear puree, egg white, lemon juice, and seltzer. Garnished with rose petals.

Pomegranate Aperol Spritz

Non-alcoholic Aperol and champagne topped with pomegranate juice. Garnished with dehydrated orange and arils.

Coconut Cucumber Tail

Muddled Cucumber and Mint, Lime Juice and Coconut Water. Garnished with a cucumber tail.

Smoked Horchata

Ritual Zero Proof Whiskey, maple & vanilla syrup, topped with cream and a splash of coke.
Garnished with Roasted cinnamon stick, nutmeg and chocolate shavings.

Lady Lavender

Grapefruit juice, lavender lemonade, seltzer, topped with grenadine. Garnished with basil and sprig of lavender.

Zero Mule

Ritual Zero Proof Tequila, ginger beer, muddled mint, simple syrup and club soda. Garnished with mint.

French -75

Ritual Zero Proof Gin, clarified lemon, topped with non-alcoholic champagne. Garnished with mixed in season berries.

Espresso No-Tini

Cold brew espresso, cream, and vanilla syrup.
Garnished with coffee beans and gold dust.



WINE.

RESERVE LIST

Caymus	110
Duckhorn Cabernet	98
Austin Hope Cabernet	82
Chimney Rock	120
Duckhorn Merlot	76
Belle Glos Rose	48
Belle Glos Pinot Noir	78
Belle Glos Chardonnay	68
Rombauer Chardonnay	58
Cakebread Chardonnay	52
Whitehaven Sauvignon Blanc	30
Perrier Jouet Champagne	115
Taittinger Champagne	80
Orin Swift Palermo Cabernet Sauvignon	79
Orin Swift Mercury Head Cabernet Sauvignon	184
Orin Swift Machete Red Blend	70
Baskoli	45

BY THE GLASS

La Marca Prosecco 187ml	16
La Marca Prosecco Rose 187ml	16
Juggernaut Sauv Blanc	12
Juggernaut Chardonnay	12
Juggernaut "Hillside" Cabernet	12
Juggernaut Pinot Noir	12
Paul Chevalier	8
Havery & Harriet Red Blend	12
Stella Rosa Moscato	11
Highlands Forty One	12

BEER.

BOTTLES & CANS

Domestics

BudLight
Coors Lite
Miller Lite
Sam Adams
Shiner Bock

Imports

Blue Moon
Indio
Corona
Modelo Especial

DRAFTS

Dos XX Lager
Stella
Guinness
Yuengling
Michelob Ultra