

The Elysian Bar



table no.

COCKTAILS

12.

- ☐ Holy Mimosa
- vodka, passionfruit, orange, sparkling wine
- ☐ Bloody Mary
- house mix, pickled local vegetables
- ☐ Juliet & Romeo
- Letherbee gin, cucumber, lime, rosewater
- ☐ C'est Chic
- Campari, Alessio Bianco vermouth, hibiscus tea, lime, cucumber bitters, salt
- ☐ Mexican Firing Squad
- tequila, pomegranate, lime, soda
- ☐ French 75
- gin or brandy, lemon, sparkling wine

COFFEE

☐ Drip Coffee	3.25	☐ whole milk	☐ oat milk
☐ Cold Brew	4.	☐	☐
☐ Coconut Cold Brew	4.75	☐	☐

TEA & JUICE

iced or hot 4.

- ☐ ☐ Chai (+ .75)
- ☐ ☐ Oolong Orange Blossom
- ☐ ☐ Egyptian Camomile & Lavender
- ☐ ☐ Peppermint
- ☐ English Breakfast
- ☐ Egyptian Camomile
- ☐ Fresh-squeezed orange juice
4.
- ☐ Coke
- ☐ Diet Coke
- ☐ Sprite
2.

BRUNCH

- ☐ ALMOND & RICOTTA FRITTERS
9.
- peach glaze, crème fraîche
- ☐ CRISPY CHICKPEA PANISSE
12.
- green onion aioli
- ☐ SUMMER MELON SALAD
12.
- jamón, sherry, espelette
- ☐ BAKED EGGS IN PURGATORY
14.
- chorizo, tomato, ricotta, chimichurri, toasted ciabatta
- ☐ GULF TUNA ESCABECHE
16.
- fennel, fermented stone fruit, pine nuts
- ☐ WHIPPED RICOTTA
15.
- confit eggplant, heirloom tomatoes, sourdough flatbread
- ☐ + additional sourdough flatbread
5.
- ☐ FRENCH ROLLED OMELETTE
15.
- house smoked salmon, crème fraîche, arugula salad
- ☐ CONFIT CHICKEN LEG
18.
- crispy potatoes, frisée, n'duja, roasted shiitake vinaigrette
- ☐ LOUSIANA SHRIMP
23.
- &STONE GROUND GRITS
- caramelized onions, corn, okra, calabrian chili

DESSERT

10.

- ☐ BITTERSWEET CHOCOLATE TORTE
- date molasses cream, candied pecans
- ☐ VANILLA BEAN RICE PUDDING
- peach compote, rye streusel





table no.

C O C K T A I L S

12.

- ☐ **Mexican Firing Squad**
tequila, pomegranate, lime, soda
- ☐ **Juliet & Romeo**
Letherbee gin, cucumber, lime, rosewater
- ☐ **C'est Chic**
Campari, Alessio Bianco vermouth, hibiscus tea, lime, cucumber bitters, salt
- ☐ **Boulevardier**
bourbon, campari, sweet vermouth, orange bitters
- ☐ **Negroni**
gin, sweet vermouth, Campari
- ☐ **French 75**
gin or brandy, lemon, sparkling wine



S P R I T Z E S

10.

Choose your own aperitivo –
served on the rocks with soda and sparkling wine.

- ☐ **Aperol**
Notes of orange, rhubarb & gentian root
- ☐ **Ramazotti Rosato**
Fruity & floral – hibiscus, orange blossom, peach
- ☐ **Cocchi Americano**
Bitter & sweet – clove, rich fruit, green herbs & citrus
- ☐ **Lillet Rosé**
Light to medium – plum, ripe cherry & rose water
- ☐ **Cello**
House-made grapefruit cello
- ☐ **Otto's Athens Vermouth & Tonic**
Rose petal, vanilla, oregano, honeysuckle

D I N N E R

- ☐ **GIARDINIERA** 5.
pickled local vegetables
- ☐ **CHICKEN LIVER PATÉ** 12.
fig & golden raisin
- ☐ **SUMMER MELON SALAD** 12.
jamón, sherry, espelette
- ☐ **GULF TUNA ESCABECHE** 16.
fennel, fermented stone fruit, pine nuts
- ☐ **GRILLED OKRA** 12.
harissa, yogurt, sesame, smoked almonds
- ☐ **CRISPY CHICKPEA PANISSE** 12.
green onion aioli
- ☐ **WHIPPED RICOTTA** 15.
confit eggplant, heirloom tomatoes, flatbread
- ☐ + *additional sourdough flatbread* 5.
- ☐ **ROASTED GULF SHRIMP** 21.
calabrian chili butter, bottarga breadcrumbs
- ☐ **LAMB RIBS** 25.
coriander, black garlic, cucumber salad

D E S S E R T

10.

- ☐ **BITTERSWEET CHOCOLATE TORTE**
date molasses cream, candied pecans
- ☐ **VANILLA BEAN RICE PUDDING**
peach compote, rye streusel

– Café –

- ☐ **Drip Coffee** 3.25

☐

☐
- ☐ **Cold Brew** 4.

☐

☐
- ☐ **Coconut Cold Brew** 4.75

☐

☐
- ☐ **Iced or Hot Tea** 4.

☐

☐

whole milk

oat milk

W I N E

S P A R K L I N G

glass or bottle

Argyle Brut 2015	Willamette Valley, OR	☐ 10.	☐ 40.
Schramsberg Sparkling Rosé	Napa Valley, CA		☐ 85.

R O S É

Stoller Pinot Noir Rosé 2018	Dundee Hills, OR	☐ 7.	☐ 28.
Patton Valley Pét-nat Pinot Noir Rosé 2019	Willamette Valley, OR	☐ 9.	☐ 45.
Anne Amie Pinot Noir Rosé 2019	Willamette Valley, OR		☐ 40.

W H I T E

Hedges “CMS” Sauvignon Blanc 2018	Columbia Valley, WA	☐ 6.	☐ 22.
Anne Amie Pinot Gris 2019	Willamette Valley, OR	☐ 8.	☐ 32.
Presqu’île Chardonnay 2018	Santa Barbara County, CA	☐ 10.	☐ 40.
Beautiful Earth White 2017	Paso Robles, CA	☐ 10.	☐ 40.
Teutonic Candied Mushroom 2017	Willamette Valley, OR		☐ 50.
Liocco Sauvignon Blanc 2016	Redwood Valley, CA		☐ 52.
Maître De Chai Chenin Blanc 2018	Sonoma County, CA		☐ 50.

R E D

BROC Cellars Love Red 2018	Solano County, CA	☐ 8.	☐ 32.
Mouton Noir “OPP” Pinot Noir 2017	Willamette Valley, OR	☐ 10.	☐ 40.
L’Ecole No. 41 “Frenchtown” Red Blend 2017	Columbia Valley, WA	☐ 8.	☐ 32.
Minimus Red Blend 2017	Willamette Valley, OR		☐ 48.
Chappellet Mountain Cuvée 2018	Napa Valley, CA		☐ 48.
Forlorn Hope Carignan 2016	Mendocino, CA		☐ 40.
Hirsch Pinot Noir 2017	Sonoma County, CA		☐ 115.
Ridge Lytton Springs Red Blend 2016 Magnum	Sonoma County, CA		☐ 190.

B E E R

5. ☐ Urban South Paradise Park
- ☐ Gnarly Barley Juicifer IPA
- ☐ Beer of the day!
(ask us)

