

The Elysian Bar



table no.

COCKTAILS

12.

- ☐ **Hallowed Mimosa**
house-made grapefruit cello, 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.
apple glaze, crème fraîche
- ☐ **FRIED BRUSSELS SPROUTS** 14.
bagna cauda, smoked almonds, pickled golden raisins
- ☐ **LA BLOOD ORANGES & ROASTED BEETS** 15.
red onion, pistachio-olive crumble, Texas balsamic
- ☐ **BAKED EGGS IN PURGATORY** 15.
chorizo, tomato, ricotta, chimichurri, toasted ciabatta
- ☐ **WHIPPED RICOTTA & SOURDOUGH FLATBREAD** 17.
preserved mushrooms, herbs, pickled shallots
- ☐ + additional sourdough flatbread 5.
- ☐ **FRENCH ROLLED OMELETTE** 15.
house smoked salmon, crème fraîche, arugula salad
- ☐ **CONFIT CHICKEN LEG** 20.
crispy potatoes, frisée, n'duja, roasted shiitake vinaigrette
- ☐ **LOUSIANA SHRIMP & STONE GROUND GRITS** 25.
caramelized onions, corn, okra, calabrian chili

DESSERT

- ☐ **BITTERSWEET CHOCOLATE TORTE** 12.
date molasses cream, candied pecans
- ☐ **VANILLA BEAN RICE PUDDING** 11.
apple compote, rye streusel



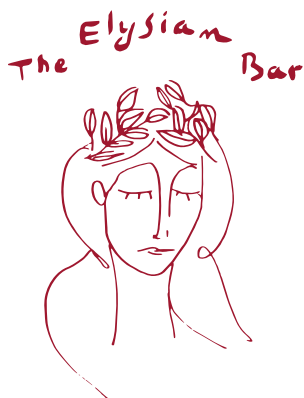


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C O C K T A I L S

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** 7.
pickled local vegetables
- ☐ **FRIED BRUSSELS SPROUTS** 14.
bagna cauda, smoked almonds, pickled golden raisins
- ☐ **LA BLOOD ORANGES & ROASTED BEETS** 15.
red onion, pistachio-olive crumble, Texas balsamic
- ☐ **WHIPPED RICOTTA & SOURDOUGH FLATBREAD** 17.
preserved mushrooms, herbs, pickled shallots
- ☐ + *additional sourdough flatbread* 5.
- ☐ **CAMINADA BAY OYSTERS** 22.
LOUISIANA OYSTER CO.
fermented kumquat and aji dulce kosho
- ☐ **ROASTED GULF SHRIMP** 24.
calabrian chili butter, bottarga breadcrumbs
- ☐ **ROASTED CHICKEN BREAST & CONFIT LEG** 28.
shiitake and n'duja vinaigrette, ricotta gnocchi, frisée, arugula
- ☐ **PAN ROASTED GULF FISH** *mkt.*
pickled apple, roasted delicata squash & turnips, barley, vadouvan
- ☐ **RAINES FARMS WAGYU CHUCK FILET** 36.
roasted garlic, caper, and anchovy butter, crispy potatoes, charred radicchio & pearl onions

D E S S E R T

- ☐ **BITTERSWEET CHOCOLATE TORTE** 12.
date molasses cream, candied pecans
- ☐ **VANILLA BEAN RICE PUDDING** 11.
apple compote, rye streusel

W I N E

S P A R K L I N G

glass or bottle

Argyle Brut 2015	Willamette Valley, OR	☐ 13.	☐ 50.
Schramsberg Sparkling Rosé	Napa Valley, CA		☐ 100.

R O S É

Stoller Pinot Noir Rosé 2018	Dundee Hills, OR	☐ 9.	☐ 35.
Patton Valley Pét-nat Pinot Noir Rosé 2019	Willamette Valley, OR	☐ 12.	☐ 45.
Anne Amie Pinot Noir Rosé 2019	Willamette Valley, OR		☐ 40.

W H I T E

Hedges “CMS” Sauvignon Blanc 2018	Columbia Valley, WA	☐ 8.	☐ 30.
Anne Amie Pinot Gris 2019	Willamette Valley, OR	☐ 10.	☐ 40.
Presqu’île Chardonnay 2018	Santa Barbara County, CA	☐ 12.	☐ 45.
Beautiful Earth White 2017	Paso Robles, CA	☐ 13.	☐ 50.
Teutonic Candied Mushroom 2017	Willamette Valley, OR		☐ 50.
Liocco Sauvignon Blanc 2016	Redwood Valley, CA		☐ 55.
Maître De Chai Chenin Blanc 2018	Sonoma County, CA		☐ 55.

R E D

BROC Cellars Love Red 2018	Solano County, CA	☐ 10.	☐ 40.
Mouton Noir “OPP” Pinot Noir 2017	Willamette Valley, OR	☐ 10.	☐ 40.
L'Ecole No. 41 “Frenchtown” Red Blend 2017	Columbia Valley, WA	☐ 12.	☐ 45.
Minimus Red Blend 2017	Willamette Valley, OR		☐ 55.
Chappellet Mountain Cuvée 2018	Napa Valley, CA		☐ 60.
Hirsch Pinot Noir 2017	Sonoma County, CA		☐ 115.
Ridge Lytton Springs Red Blend 2016 Magnum	Sonoma County, CA		☐ 190.

B E E R

C A F É

☐ Urban South Paradise Park	☐ Gnarly Barley Juicifer IPA	☐ Drip Coffee	3.25	☐	☐
		☐ Cold Brew	4.	☐	☐
☐ 6.	☐ 7.	☐ Coconut Cold Brew	4.75	☐	☐
☐ Beer of the day! (ask us)		☐ Iced or Hot Tea	4.	☐ whole milk	☐ oat milk

