



SCOTTSDALE · ARIZONA

Élephante

BRUNCH

BANANA BREAD | 10
whipped butter, grey salt

EGGS BENEDICT & ROSTI* | 18
calabrian chili jam, avocado,
garlic aioli

STEAK AND EGGS* | 34
5oz prime skirt steak, fried
eggs, chimichurri, crispy
potato

AVOCADO TOAST | 15
grilled sourdough, tomato
crudo, aleppo

RICOTTA PANCAKES | 18
pistachio, whipped maple
butter, caramelized banana

GREEN EGGS* | 18
soft scramble, zucchini,
avocado, parmesan, salmoriglio

BAKED EGGS* | 18
vodka sauce, grilled sourdough,
parmigiano reggiano

BREAKFAST SANDWICH* | 16
brioche, avocado, arugula,
fried egg, balsamic bbq,
guanciale

CARBONARA PIZZETTE* | 24
guanciale, taleggio,
parmigiano reggiano, black
pepper, poached eggs

PUCCIA AND DIPS

WHIPPED EGGPLANT | 16
puccia, olive oil

WHIPPED STRACCHINO | 15
puccia, fig vin cotto, honey

ADD CRUDITÉS | 8
ADD SAN DANIELE PROSCIUTTO | 8
ADD CANTABRIAN ANCHOVIES | 8

SALADS

LITTLE GEM CAESAR* | 17
caesar crème, parmigiano
breadcrumb

INSALATA VERDE | 16
butter lettuce, avocado, white
balsamic vinaigrette

WHITE RADICCHIO | 15
robiola vinaigrette, hazelnuts,
honey

ARUGULA & PEAR | 16
poached pear, ricotta salata,
walnuts

APPETIZERS

GRILLED OCTOPUS | 26
hearts of palm, olives,
capers, tangerine, red onion

GRILLED WHITE SHRIMP | 20
garlic herb butter, lemon

CALAMARI FRITTI | 20
balsamic aioli

MEATBALLS | 18
pork and beef, spicy tomato
sauce, ricotta, parmigiano

BURRATA & FIG | 24
figs, walnut honey, mint

ADD SAN DANIELE PROSCIUTTO | 8

SNACKS

**MASCARPONE AND PROSECCO
ARANCINI** | 14
caciocavallo, melon
passato

BIG EYE TUNA TARTARE* | 20
calabrian aioli, tangerine,
carta di música

CASTELVETRANO OLIVES | 11
sumac, fennel pollen, marcona
almonds

PASTA

ARUGULA PESTO | 22
fusilli, pistachio, parmigiano,
pistachio breadcrumb

VODKA SAUCE | 27
canestri, calabrian chili,
basil, parmigiano

CACIO E PEPE | 26
bucatini, pecorino romano,
black pepper

RAGU BIANCO | 27
cavatelli, italian sausage,
pecorino, broccolini, fennel
pollen

GEMELLI SCAMPI | 30
squid ink pasta, chopped
shrimp, tomato, chili, rosé

VEGETABLES

BROCCOLINI | 15
cashew pesto, crispy
shallot

CRISPY POTATOES | 12
salsa rossa bianco

FIRE ROASTED MUSHROOMS | 16
marsala jus, herbs

WARM ASPARAGUS | 16
salmoriglio, lemon, parsley

PIZZA

MARGHERITA | 21
housemade mozzarella, tomato,
basil

BURRATA | 24
crushed tomato, basil

WILD MUSHROOM | 24
cremini, maitake and
oyster mushrooms, lemon,
cream, parmigiano reggiano

ADD ARUGULA | 4 ADD SAN DANIELE PROSCIUTTO | 8

SOPPRESSATA | 27
cured pork, crushed
tomato, mozzarella, chili oil,
honey

BIANCO | 22
taleggio, parmigiano reggiano,
lemon, hot honey

MAINS

BRANZINO | 40
salsa verde butter,
sea beans, lemon

GRILLED CHICKEN | 36
calabrian chili sauce

100Z PRIME SKIRT STEAK* | 53
grilled allium, chimichurri

*Wish You
Were Here*
GROUP

PARTIES OF 6 OR MORE WILL BE
SUBJECT TO A GRATUITY OF 20%.

*CONSUMING RAW OR UNDERCOOKED
MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE YOUR RISK OF
FOOD BORNE ILLNESS.

BEVERAGES

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BRUNCH COCKTAILS

BLOODY MARY OR MARIA | 16
vodka or tequila, tomato,
worcestershire, hot sauce, lemon

MIMOSA OR BELLINI | 15
bubbles with orange, grapefruit,
or peach juice

BOTTLE OF BUBBLES & CARAFE OF JUICE | 55

THE ÉLEPHANTE | 19

PICK YOUR POISON:

vodka, tequila, mezcal, gin OR rum

passion fruit, lemon, almond
orgeat, meletti, calabrian chili

BRIGHT & REFRESHING

CACTUS WATER | 19
vodka, lime, watermelon, lavender,
aperitivo

BIRD OF A FEATHER | 19
gin, lemon, grapefruit, bergamot,
rosolio, earl grey tea, sparkling water

PICCANTE | 21
tequila, delle sirene rosso, lime,
strawberry, chili, basil

MARGARITA | 20
codigo blanco tequila, cointreau,
lime

CADILLAC MARGARITA | 26
el tesoro reposado tequila,
cointreau, lime, grand marnier
sub clase azul reposado tequila | 58

WHITE ELEPHANT | 19
reposado tequila, lime, almond
orgeat, spiced pear

SECRET GARDEN | 20
amaras verde mezcal, lime, hibiscus,
aloe, centum herbis, cucumber

WATERMELON MEZCAL | 20
ilegal joven mezcal, watermelon
liqueur, lime
sub nosotros blanco tequila

JAPANESE PENICILLIN | 21
toki japanese whisky, lemon,
ginger, honey

PUNCH BOWLS SMALL 105 | LARGE 205

MAKE ANY BRIGHT & REFRESHING OR DRAFT
COCKTAIL A PUNCH BOWL

*exclusions do apply

ZERO-PROOF

"CLASSIC" SPRITZ | 14
noot non-alcoholic aperitivo italiano,
bubbles, grapefruit

ADAPTOGEN MARGARITA | 16
aplos arise, lime, agave, orange,
lemon verbena

HIBISCUS LAVENDER SPRITZ | 11
hibiscus tea, lime, lavender,
sparkling water

WATERMELON MINT SPRITZ | 11
watermelon, lime fresh mint,
sparkling water

PINEAPPLE CUCUMBER SPRITZ | 11
pineapple, lime, fresh cucumber,
vanilla, sparkling water

REDWING SPRITZ | 14
red bull watermelon, lime,
watermelon, mint

ADD A SHOT | 10

POMEGRANATE LEMONADE | 9
fresh lemon, pomegranate juice,
orange blossom

PHONY WHITE NEGRONI BY ST. AGRESTIS | 16
zero proof organic "gin/aperitivo"
made with gentian root, citrus peel,
juniper

ACQUA PANNA / SAN PELLEGRINO | 10

DRAFT COCKTAILS & SLUSHIES

ROSATO SPRITZ | 18
strawberry infused limoncello,
nopal, prosecco, sparkling water

APEROL SPRITZ | 18
aperol, prosecco, sparkling water,
orange

ELDERFLOWER SPRITZ | 18
st germain elderflower, cocchi
americano, prosecco, sparkling
water, mint, lemon slice

CLARIFIED PALOMA | 23
patrón silver, house made clarified
grapefruit-lime soda

LYCHEE MARTINI SLUSHIE | 18
tito's vodka, lychee, lemon,
elderflower

MELON GRANITA SLUSHIE | 18
mount gay rum, honeydew melon,
limoncello, lemon

DESERT SUNSET SLUSHIE | 18
don julio blanco tequila,
watermelon, mango, lime

ESPRESSO MARTINIS

CLASSIC | 20
CHOICE OF: grey goose vodka,
maestro dobel diamante tequila or
ilegal reposado mezcal
with espresso & vanilla

LAVANDA | 20
ketel one vodka, espresso, almond
orgeat, lavender

CANNELLA | 20
maestro dobel diamante tequila,
licor 43, espresso, cinnamon

MOCHA | 20
ilegal reposado mezcal, espresso,
cafeto, crème de cacao, vanilla

FLIGHT | 56
all 3 of the classic options
OR

all 3 of the flavored options

CUSTOM | 30
patrón reposado tequila,
espresso, vanilla

ADD A PHOTO OF
YOUR CHOICE PRINTED
ON TOP IN COFFEE



SPIRIT FORWARD

MARTINI | 21
ketel one vodka or tanqueray gin
DRY (no vermouth)
WET (with dry vermouth)
DIRTY (castelvetrano olive brine)
BLUE CHEESE STUFFED OLIVES | 1

PESCA NEGRONI | 19
gin, peach bianco vermouth, salers
aperitif, lemon oils

NEGRONI | 21
sipsmith gin, campari, sweet
vermouth, orange oils

OLD FASHIONED | 20
traditional: off hours bourbon
oaxacan: soluro 1610 mezcal &
tromba reposado

**CHERRY WOOD SMOKED OLD
FASHIONED** | 38
élephante private barrel angel's envy
bourbon, demerara, angostura, lemon &
orange oils, cherry

TRUE GRIT | 21
rye, amaro chiot, bruto americano,
walnut nocino, lemon oils

WINES BY THE GLASS

SPARKLING

NV 'PROSECCO' 18 | 72
élephante, brut, napa
valley USA

NV SPARKLING ROSÉ 17 | 68
biancavigna, veneto ITA

NV CHAMPAGNE 26 | 105
gh mumm, reims FRA

ROSÉ & SKIN CONTACT

2024 ROSÉ 17 | 68
fontanavecchia, campania ITA

2024 ORANGE WINE 17 | 68
dario serrentino, sicilia ITA

WHITE

HOUSE WHITE 14 | 56

SEASONAL WHITE 16 | 64
rotating selection

2024 ITALIAN WHITE BLEND 18 | 72
luigi baudana, piemonte ITA

2024 SAUVIGNON BLANC 20 | 80
adriano, piemonte ITA

2022 CHARDONNAY 22 | 88
neyers, napa valley USA

2024 SANCERRE 26 | 104
domaine denizot 'osmoze',
loire valley FRA

RED

HOUSE RED 14 | 56

SEASONAL RED 16 | 64
rotating selection

2024 SANGIOVESE 17 | 68
caparzo, toscana ITA

2024 BARBERA 17 | 68
de forville, piemonte ITA

2019 PINOT NOIR 21 | 84
élephante, russian river USA

2023 CABERNET SAUVIGNON 18 | 72
the fabelist, paso robles USA

2023 CABERNET SAUVIGNON 25 | 100
b.wise 'trios', sonoma USA

2020 BAROLO 30 | 120
bartolomeo 'altenasso',
piemonte ITA

2021 SUPER TUSCAN 30 | 120
avignonesi 'desiderio',
toscana ITA

BEER

LIGHT LAGER | 9
pedal haus brewery 'day drinker'

LAGER | 10
birra menabrea 'bionda' (bottle)

PILSNER | 10
north coast 'scrimshaw'

WHEAT ALE | 10
four peaks 'joybus wow wheat'

HAZY IPA | 10
wren house brewing 'spellbinder'

0.0 LAGER | 9
stella artois (non-alcoholic)