

ELIS WINE BAR

DINNER MENU



BRUSCHETTA

Wild Mushroom 9 Tapenade 8
Mozzarella di Buffalo 11 Tomato Basil 8

OYSTERS

HALF DOZEN 18 DOZEN 30

MIXED BOARD

Prosciutto di Parma, mortadella, hot sopressata, parmigiano, cherry peppers, marinated olives 29

SALADS

BEETS SALAD 17
Shallots, endives, goat cheese

ROASTED VEG SALAD 18
Daily selection of vegetables, red wine vinaigrette

BABY KALE SALAD 17
Pomegranate, baby kale, orange, sherry vinaigrette

GREEK SALAD 16
Cherry tomatoes, onions, romaine, cucumber, feta cheese, oregano dressing

ARUGULA SALAD 14
Fennel, arugula, black olives, cherry tomatoes, lemon oil

CAESAR SALAD 14
Romain, croutons, bacon, caesar dressing

FRISÉE SALAD 16
Frisée, caramelized walnuts, gorgonzola, cherry tomatoes, sherry vinaigrette

SPINACH SALAD 16
Walnuts, goat cheese, apple, lemon dressing

PASTAS

RICOTTA SPINACH RAVIOLI 26
Butter sage sauce, parmesan cheese

PAPPARDELLE 29
Scallops, shrimp, string beans, tomatoes, pesto

MEZZI RIGATONI 28
Shrimp, calamari, chorizo, sun-dried tomatoes

TAGLIATELLE BOLOGNESE 25
Veal ragu, parmesan

LINGUINI VONGOLE 27
Manila clams, white wine, garlic, oil

PENNE PRIMAVERA 22
Daily selection of vegetables, EVOO

CACIO E PEPE 20
Pecorino cheese, fresh black pepper, salt, EVOO

**For parties of 6 and more 20% gratuity is added*

***Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness*

APPETIZERS

CEVICHE 20
Shrimp, scallops, mango, red onions, banana chips, lime dressing

BEEF CARPACCIO 19
Arugula, shaved parmesan, truffle oil

MUSHROOM PIE 16
Feta, mushrooms, sesame seeds

SAKO TUNA TARTARE 20
Cucumber, ginger, avocado, lemon dressing

BURRATA 18
Tomato, roasted pepper, basil

CRISPY BABY ARTICHOKEs 18
Served with house-made mustard-mayo and parsley

BEEF TARTARE 20
Quail egg, served with handmade bread

CRAB CAKES 21
Served with chipotle aioli

SALMON TARTARE 18
Cucumber, ginger, avocado, lime dressing

FRIED CALAMARI 16
Served with chipotle aioli

OCTOPUS 20
White bean, red onion, tomato, parsley pesto, arugula

ENTRÉES

FILET MIGNON 43
Wild mushroom sauce, roasted potatoes

MIXED FISH BOWL 38
Bay scallops, shrimp, salmon, corn, fennel, rainbow potatoes, seafood-butter sauce

LAMB CHOPS 40
Wild mushroom sauce, rainbow potatoes

SCALLOPS 31
Sautéed mushrooms, balsamic glaze

TUNA STEAK 36
Sesame crusted, tomatoes, red onion, string beans, avocado, olive tapenade, aged balsamic glaze

SALMON 28
Sautéed spinach

LAMB SLIDERS 27
Feta cheese, red onions, chipotle aioli

DOUBLE BRISKET BURGER 23
Smoked brisket, gruyere, caramelized onion, chipotle aioli, served with fries

BRANZINO 31
Artichoke, tomatoes, olives, white wine, lemon

CHICKEN PAILLARD 21
Arugula, cherry tomatoes, avocado

SIDES

SHISHITO PEPPERS 12
Maldon salt, lime

HARISSA CARROTS 11
Feta, harissa

TRUFFLE FRIES 10
Truffle oil

BRUSSELS SPROUTS 12
Cider reduction, pistachio, creme fraiche

SAUTÉED ASPARAGUS 12

SAUTÉED SPINACH 12

DESSERTS

TIRAMISU, NUTELLA CRÊPE, PANNA COTTA 12/EA

COCKTAILS

LADY MARMALADE 15

Bourbon, grand marnier, orange marmalade, lemon juice, grapefruit juice

VESPER 16

Gin, vodka, lillet blanc, lemon twist

A GOODNIGHT'S KISS 16

Champagne, campari, orange bitters, simple syrup, fresh strawberry juice, gold glitter rim

MOSCOW MULE 15

Stoll, fresh lime juice, ginger beer

FRENCH 75 15

Hendrick's gin, st. germain, fresh lime juice, prosecco

VIP 16

Casamigos tequila, orange peel liquor, mango, berries dulce, muddled blueberry, crushed ice

HERB COLLINS 15

Tanquary gin, lime juice, jalapenos, cucumber, ginger beer

HEMINGWAY 16

Bacardi white rum, maraschino liqueur, grapefruit juice, lime

BEER ON DRAFT

RADEBERGER 10

Pilsner, Germany, ABV: 4.8

MONTAUK 10

Driftwood Ale, USA, ABV: 6

FOUNDERS 10

All day IPA, USA, ABV: 4.7

FIVE BOROUGHS 10

Hoppy lager, USA, ABV: 6

HARPOON 10

Golden Ale, USA, ABV: 4.8

DELIRIUM 13

Belgium, ABV: 8.5

LION 12

Stout, ABV: 8.8

FORST 12

Lager, ABV: 4.8

SPECIAL

THE BOOOOMB 16

Rye whiskey, sweet vermouth, campari, yellow chartreuse, a touch of chocolate, orange bitters, served in ice bowl

BEER BOTTLES

CORONA 10

HEINEKEN 10

PERONI 10

BUD LIGHT 9

RED WINE

MONTEPULCIANO D'ABRUZZO

"Scuderie Ducali", Abruzzo 2015

12 45

PINOT NERO ABACO

Villa Fiorita, Piemonte 2015

12 45

CHIANTI CLASSICO RISERVA

Casolare, Tuscany 2014

14 56

BARBERA D'ASTI

"Laficaia", Piemonte 2017

12 45

CABERNET SAUVIGNON EGRET

Sonoma County 2015

19 75

AGLIANICO DEL VULTURE

Cantine del Notaio, Basilicata 2015

16 62

VALPOLICELLA

Brigaldara, Veneto 2017

13 50

NERO D'AVOLA

Marabino, Sicily 2016

17 66

SOLERTO DOCG SUPER TUSCAN

Isodi, Toscana 2015

12 46

SYRAH

Kinast Family Wines 2016

11 43

MERLOT

Fontesole, South of France 2016

11 43

MALBEC

Marco Zunino, Mendoza 2017

13 50

WHITE WINE

PINOT GRIGIO

Cormòns, Venezia Giulia, Friuli 2016

11 43

SOAVE

Brigaldara, Garganega, Veneto 2018

13 50

ORVIETO

Grechetto, Umbria 2016

15 58

CHARDONNAY

Egret Sonoma County 2017

14 56

SAUVIGNON BLANC

Touraine, Loire Valley 2018

12 45

GAVI "LAFICAIA"

Piemonte 2017

14 56

SANCERRE

Domaine des Caves du Prieure 2018

18 71

VERMENTINO

Bruni, Toscana 2017

13 50

RIESLING

Ulrich Langguth, Germany 2017

11 43

SPARKLING WINE

PROSECCO

Il Palazzo, Veneto NV

12 45

CAVA BRUT

Dominio de Requena, Spain

13 50

LAMBRUSCO

Puianello, Italy

11 43

ROSÈ

CHÂTEAU DE MURAIRES

"Douce Vie" Côtes de Provence

14 56

 IG: @ELISWINEBAR_RESTAURANT

ELIS WINE BAR

DRINK MENU

