

ELIS WINE BAR

DINNER MENU



BRUSCHETTA

- Wild Mushroom **V** 8
- Mozzarella di Buffalo **V** 10
- Tapenade **V** 7
- Tomato Basil **V** 7

OYSTERS

- HALF DOZEN 18
- DOZEN 30

MIXED BOARD

Prosciutto di Parma, mortadella, hot sopressata, parmigiano, sweet cherry peppers, marinated olives 28

SALADS

- BEETS SALAD** **V** 16
Shallots, endives, goat cheese
- ARUGULA SALAD** **GF** **V** 14
Fennel, arugula, black olives, cherry tomatoes, lemon oil
- CAESAR SALAD** 14
Romain, croutons, bacon, caesar dressing
- FRISÉE SALAD** **V** 16
Frisée, caramelized walnuts, gorgonzola, cherry tomatoes, sherry vinaigrette
- SPINACH SALAD** **GF** **V** 15
Walnuts, goat cheese, apple, lemon dressing
- GREEK SALAD** **GF** **V** 15
Cherry tomatoes, onions, romaine, cucumber, feta cheese, oregano dressing

PASTAS

- TAGLIATELLE BOLOGNESE** 24
Veal ragu, parmesan
- PAPPARDELLE** 29
Scallops, shrimp, string beans, cherry tomatoes, fresh pesto sauce
- MEZZI RIGATONI** 28
Shrimp, calamari, chorizo, sun-dried tomatoes
- PENNE PRIMAVERA** **V** 19
Mixed vegetables, extra virgin olive oil
- LINGUINI VONGOLE** 27
Manila clams, white wine, garlic, oil

APPETIZERS

- CEVICHE** **GF** 20
Shrimp, scallops, mango, red onions, banana chips, lime dressing
- BEEF CARPACCIO** **GF** 19
Arugula, shaved parmesan, truffle oil
- FRIED CALAMARI** 16
Chipotle mayo, lemon
- MUSHROOM PIE** **V** 15
Feta, mushrooms, sesame seeds
- SAKO TUNA TARTARE** **GF** 20
Cucumber, avocado, ginger, lemon oil dressing
- LAMB SLIDERS** 21
Feta cheese, red onions, chipotle mayo
- BURRATA** **V** 18
Tomato, roasted pepper, basil
- CRISPY BABY ARTICHOKEs** **V** 17
Served with house-made mustard-mayo and parsley
- BEEF TARTARE** 20
Quail egg, served with handmade bread
- OCTOPUS** 20
White bean, red onion, cherry tomato, parsley pesto, arugula

ENTRÉES

- FILET MIGNON** **GF** 42
Mushroom sauce, roasted potatoes
- SALMON** **GF** 26
Sautéed spinach
- SCALLOPS** **GF** 30
Sautéed mushrooms, balsamic glaze
- BRANZINO** 30
Artichoke, cherry tomatoes, olives, white wine, lemon, garlic
- CHICKEN PAILLARD** **GF** 20
Arugula, cherry tomatoes, avocado
- DOUBLE BRISKET BURGER** 22
Smoked brisket, gruyere, caramelized onion, chipotle mayo, fries

SIDES

- SHISHITO PEPPERS** **GF** **V** 12
Maldon salt, lime
- CARROTS** **GF** **V** 11
Feta cheese, harissa
- BRUSSELS SPROUTS** **GF** **V** 12
Cider reduction, pistachio, creme fraiche
- TRUFFLE FRIES** **GF** **V** 10
Truffle oil

DESSERTS

- TIRAMISU, NUTELLA CRÊPES, PANNA COTTA 12/EA

COCKTAILS

LADY MARMALADE 15

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

VESPER 15

Gin, vodka, lillet blanc, lemon twist

A GOODNIGHT'S KISS 15

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

THE RED CARPET 15

Vodka, campari, pomegranate juice

HERB COLLINS 15

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

SPECIAL

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

VIP 15

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

BEER BOTTLES

CORONA 10

HEINEKEN 10

PERONI 10

BUD LIGHT 9



IG: @ELISWINEBAR_RESTAURANT

ELIS WINE BAR

DRINK MENU



RED WINE

MONTEPULCIANO D'ABRUZZO 12 45

"Scuderie Ducali", Abruzzo 2015

PINOT NERO ABACO 12 45

Villa Fiorita, Piemonte 2015

CHIANTI CLASSICO RISERVA 14 56

Casolare, Tuscany 2014

BARBERA D'ASTI 11 43

"Laficaia", Piemonte 2017

CABERNET SAUVIGNON EGRET 19 75

Sonoma County 2015

AGLIANICO DEL VULTURE 16 62

Cantine del Notaio, Basilicata 2015

VALPOLICELLA 13 50

Brigaldara, Veneto 2017

NERO D'AVOLA 17 66

Marabino, Sicily 2016

SOLERTO DOCG SUPER TUSCAN 12 46

Isodi, Toscana 2015

SYRAH 11 43

Kinast Family Wines 2016

MERLOT 11 43

Fontesole, South of France 2016

MALBEC 13 50

Marco Zunino, Mendoza 2017

WHITE WINE

PINOT GRIGIO 11 43

Cormòns, Venezia Giulia, Friuli 2016

SOAVE 13 50

Brigaldara, Garganega, Veneto 2018

ORVIETO 15 58

Grechetto, Umbria 2016

CHARDONNAY 14 56

Egret Sonoma County 2017

SAUVIGNON BLANC 12 45

Touraine, Loire Valley 2018

GAVI "LAFICAIA" 14 56

Piemonte 2017

SANCERRE 18 71

Domaine des Caves du Prieure 2018

VERMENTINO 13 50

Bruni, Toscana 2017

RIESLING 11 43

Ulrich Langguth, Germany 2017

SPARKLING WINE

PROSECCO 11 43

Il Palazzo, Veneto NV

CAVA BRUT 12 45

Dominio de Requena, Spain

LAMBRUSCO 11 43

Puianello, Italy

ROSÈ

CHÂTEAU DE MURAIRES 13 50

"Douce Vie" Côtes de Provence