

HOTEL ELLA

GOODALL'S DINNER

5:00 PM–10:00 PM

SHAREABLES

Warm Garlic Herb Focaccia & Whipped Ricotta warm focaccia, whipped ricotta, olive oil, cracked pepper	\$12
Shrimp & Crispy Grit Cakes crispy polenta cakes, blackened shrimp, poblano crema	\$17
Charred Tomato Salad whipped ricotta, herbs, balsamic, grilled focaccia	\$13

GREENS

Caesar romaine, focaccia croutons, parmesan, charred lemon	\$12
Hill Country Greens mixed greens, chickpeas, asparagus, pepitas, lemon vinaigrette	\$16

Add a Protein: Salmon \$12 Chicken \$8 Shrimp \$8

ENTRÉES

Herb Roasted Salmon cauliflower purée, seasonal squash, beurre blanc	\$28
Slow-Braised Short Rib creamy polenta, honey-glazed carrots	\$34
Sunday Gravy Rigatoni vodka bolognese, whipped ricotta, parmesan, focaccia	\$20
Chicken Fried Chicken mashed potatoes, corn ribs, gravy	\$24
Roasted Stuffed Pepper quinoa, spinach, seasonal vegetables, sugo, basil oil	\$20

SIDES

Twice Baked Potato	\$8
Charred Broccolini	\$6
Truffle Fries	\$8
Side Salad	\$5

DESSERT

Housemade Peach Cobbler & Tahitian Vanilla Gelato bourbon vanilla crumble	\$12
S'mores Cake toasted marshmallow, graham crumble	\$12
Scoop of Gelato Tahitian vanilla, chocolate, or white chocolate raspberry	\$6

GOODALL'S
KITCHEN

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. We kindly ask that checks not be split for groups of six or more. A 20% gratuity will be added for parties of six or more. Unsigned checks will incur a 25% gratuity on the total amount. Thank you for your understanding!

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CLASSIC COCKTAILS

Espresso Martini \$16
Tito's Vodka, Cantera Negra
Coffee Liqueur, Little City
Roasters Espresso

Ella G&T \$14
Lighthouse Gin, Fever-Tree Tonic,
lemon twist

Cadillac Margarita \$17
Cantera Negra Blanco Tequila,
Grand Marnier, lime juice, agave

Paper Plane \$15
Knob Creek Whiskey, Aperol,
Romano Amaro, lemon juice

*All espresso martinis
made with Tito's.*

SIGNATURE COCKTAILS

Lavender No. 9 \$15
Tito's, lavender, lemon,
Cointreau, bitters

The Pink Parlor \$17
Still Austin gin, orange liqueur,
lemon, raspberry, soda

Rum Runner Up \$14
Sailor Jerry's Rum, triple sec, pineapple,
orange, lime, mango

Watermelon Heater \$19
Herradura reposado, Cointreau,
lime, watermelon, jalapeño

Berry Bourbon Smash \$18
Still Austin bourbon, St-Germain,
citrus, blackberry, mint

Rosemary Reserve \$16
Tito's, lemon, strawberry-rosemary,
sparkling rosé

SPIRIT-FREE

Aperitif Spritz \$14
Ritual Aperitif, sparkling water,
orange wheel

Cool Runnings \$14
Ritual N/A Gin, Fever-Tree
Lime & Yuzu Soda,
lime juice, mint

BEER

Pearl Snap Pilsner \$8
Fire Eagle IPA \$8
Modelo Especial \$7
Ultra Can \$6
Miller Can \$6
Dos Can \$7
Athletic Upside Dawn N/A Beer \$7

NON-ALCOHOLICS

Assorted Sodas \$4
San Pellegrino Sparkling \$10
Acqua Panna Still \$10
Iced Tea \$5
Hot Tea \$5

*Ask your server about our
seasonal tea selections*

WHITE

GL / BTL

Martin Codax Albarino 11/44
Rias Baixas, Spain

Saint Clair Sauvignon Blanc 14/56
Marlborough, New Zealand

Feral Fume Blanc 17/68
Texas High Plains

Cambria Estates Chardonnay 2021 12/48
Santa Maria Valley, California

Talbott Kali Hart Chardonnay 13/52
Santa Lucia Highlands, California

Tiefenbrunner Pinot Grigio 14/56
Alto Adige, Italy

SPARKLING

GL / BTL

House Bubbles 9/36
Australia

Lucien Albrecht Brut Rosé 12/48
Alsace, France

Chandon Brut 18/72
Napa Valley, California

Roederer Estate Brut 18/72
Anderson Valley, California

Veuve Clicquot 185
Brut Yellow Label
Champagne, France

RED

GL / BTL

Iron + Sand Cabernet 17/68
Paso Robles, California

Familia Torres Celeste Crianza 18/72
Tempranillo 2018
Ribera del Duero, Spain

Starmont Cabernet Sauvignon 19/76
Napa Valley, California

Al Paso Red Blend 13/52
Tuscany, Italy

Barossa Valley Estate Red Blend 8/32
South Australia

ROSÉ

GL / BTL

Feral Saignée Rosé (Still) 15/60
Texas High Plains

GOODALL'S
KITCHEN