

HOTEL ELLA

GOODALL'S LUNCH

11:00 AM-2:00 PM

SALADS & BOWLS

Caesar	\$12
romaine, focaccia croutons, parmesan, charred lemon	
Hill Country Grain Bowl	\$16
quinoa, roasted sweet potato, chickpeas, seasonal vegetables, avocado, lemon-tahini	
Ella Chopped Salad	\$17
romaine, cheddar, bacon crumble, cucumber, tomato, ranch	

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

FAVORITES

Braised Short Rib Quesadilla	\$18
Oaxaca, smoked chimichurri, cotija	
Hot Honey Pepperoni Flatbread	\$16
mozzarella, sugo, hot honey, chili flake	
Roasted Mushroom Flatbread	\$15
whipped ricotta, mozzarella, roasted mushrooms, onion jam, arugula	

HANDHELDS

Ella Small Burger	\$16
cheddar, onion jam, pickles, Ella sauce, fries	
Crispy Chicken Sandwich	\$16
lemon aioli, cheddar, lettuce, tomato, fries	
Chopped Italian Sandwich	\$17
chopped ham, salami, pepperoni, lettuce, tomato, red onion, lemon aioli, toasted white bread, kettle chips	

SIDES

Fries	\$5
Truffle Fries	\$8
Fruit	\$5

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!

HOTEL ELLA

GOODALL'S LUNCH

11:00 AM-2:00 PM

☛ COFFEE BAR ☛

Drip Coffee	\$5
Cold Brew	\$5
Espresso	\$4
Cappuccino	\$5
Quad Shot	\$6
Americano	\$4
Latte	\$6
Milk & Honey Latte	\$7
Espresso, milk of your choice, honey, cinnamon	

☛ SYRUPS ☛

Salted Caramel	\$50
Honey	\$50
Mocha	\$50
Vanilla	\$50
Sugar-Free Vanilla	\$50

☛ DAIRY ALTERNATIVES ☛

Oat Milk	\$1
Almond Milk	\$1

☛ SMOOTHIES ☛

Strawberry Banana	\$8
strawberries, banana, whole milk, fresh orange juice	
Tropical Smoothie	\$8
mango, pineapple, banana, coconut, whole milk, orange juice	
Green Machine	\$10
spinach, pineapple, banana, ginger, orange juice, almond milk	

☛ SMOOTHIE ADD ONS ☛

Chia Seeds	\$1
Almond Milk	\$1
Oat Milk	\$1

☛ BOTTLED WATER ☛

San Pellegrino Sparkling	\$10
Acqua Panna Still	\$10

☛ TEA ☛

Iced Tea	\$5
Hot Tea	\$5

*Ask your server about our
seasonal tea selections*

☛ 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	

☛ COCKTAILS ☛

Mimosa	\$10
Sparkling wine, your choice of juice	
Bloody Mary	\$16
Tito's Vodka, house-made Bloody Mary mix, olive, lemon, lime, Tajin or salt	
Espresso Martini	\$18
Tito's Vodka, Cantera Negra Coffee Liqueur, espresso	

☛ 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

☛ WHITE ☛

GL / BTL

Martin Codax Albarino	11/44
Saint Clair Sauvignon Blanc	14/56
Feral Fume Blanc	17/68
Cambria Estates Chardonnay 2021	12/48
Talbott Kali Hart Chardonnay	13/52
Tiefenbrunner Pinot Grigio	14/56

☛ SPARKLING ☛

GL / BTL

House Bubbles	9/36
Lucien Albrecht Brut Rosé	12/48
Chandon Brut	18/72
Roederer Estate Brut	18/72
Veuve Clicquot	185

☛ RED ☛

GL / BTL

Iron + Sand Cabernet	17/68
Familia Torres Celeste Crianza Tempranillo 2018	18/72
Starmont Cabernet Sauvignon	19/76
Al Paso Red Blend	13/52
Barossa Valley Estate Red Blend	8/32

☛ ROSÉ ☛

GL / BTL

Feral Saignée Rosé (Still)	15/60
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GOODALL'S
KITCHEN