

HOTEL ELLA

PARLOR BAR

- ❧ Sunday–Thursday 3:00 PM–10:00 PM ❧
- ❧ Friday–Saturday 3:00 PM–11:00 PM ❧
- ❧ Happy Hour 3:00 PM–6:00 PM M–F ❧

Happy Hour

- Wells \$3 off
- Beer \$2 off
- Snacks & Shares \$4 off
- Handhelds \$4 off

❧ SNACKS & SHARES ❧

Pretzel Bites & Beer Cheese <i>soft pretzels, warm beer cheese</i>	\$10
House Truffle Fries <i>herbs, parmesan, truffle aioli</i>	\$8
Loaded Truffle Fries <i>crispy fries, queso, bacon crumble, pico de gallo, parmesan, truffle aioli</i>	\$14
Chicken Tender Board <i>crispy tenders, fries, ranch, Frank's RedHot, queso, pickles</i>	\$18
Chicken Wings <i>Frank's RedHot or house seasoning</i>	\$15
Sweet Chili Crispy Brussels <i>crispy Brussels, sweet chili finish</i>	\$10
Braised Short Rib Quesadilla <i>Oaxaca, smoked chimichurri, cotija</i>	\$18
Hot Honey Pepperoni Flatbread <i>mozzarella, sugo, hot honey, chili flake</i>	\$16

❧ HANDHELDS ❧

Ella Smash Burger <i>cheddar, onion jam, pickles, Ella sauce</i>	\$16
Crispy Chicken Sando <i>lemon aioli, cheddar, lettuce, tomato</i>	\$16

❧ SNACK BOARD ❧

Texas Snack Board <i>one cheese, two meats, fruit, nuts, preserve, grilled bread</i>	\$25
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❧ PARLOR BAR ❧

*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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PARLOR BAR DRINKS

❖ 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

❖ 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

❖ 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
Talbot 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

PARLOR BAR