

## COCKTAILS

### ELBA'S CLASSIC \$15

#### ESPRESSO MARTINI

Ketel One Vodka, Mr. Black Coffee  
Liqueur, Espresso Shot, Agave

#### AEGEAN NEGRONI

Aviation Gin, Luxardo Bitter Rosso,  
Mazzini Rosso Vermouth

#### SANDIA MARGARITA

Astral Blanco Tequila, Lime Juice,  
Watermelon Juice, Agave Syrup

#### GOLDEN AND STORMY

Crossfire Hurricane Rum, Lime Juice,  
Fever Tree Ginger Beer, Angostura Bitters

#### BROWN BUTTER OLD FASHION (*Smoked On Demand*)

Woodinville Bourbon, Brown Butter  
Syrup, Spices, Orange Bitters  
\*Smoked On Demand\*

#### ICARUS

Bulleit Rye, Strawberry-Infused  
Aperol, Lemon Juice, Nonino Amaro

### ELBA'S SIGNATURE \$18

#### FRAMBOISE

Ron Zacapa Rum, Kings Ginger, Simple  
Syrup, Lime Juice, Framboise Liqueur

#### ELBA LIMONADA

Ketel One Vodka, Kings Ginger, Rose  
Water, Simple Syrup, Lemon Juice

#### POMERITA

Don Julio Reposado Tequila, Agave Syrup,  
Luxardo Triplum, Lime Juice, Pom Juice

#### VESUVIO

Fiero Habanero Tequila, Lime  
Juice, Agave Syrup, Lejay Cassis

#### BLUE OF SICILY

Kinship Gin, Guava, House Lemonade



### THE BUMPTINI \$34

Beluga Transatlantic Vodka,  
Silvio Carte Vermouth, Orange  
Bitters, Caviar Petrossian



# BRUNCH COCKTAILS

## ELBA'S BRUNCH \$16

*Or whenever you want...*

### MONTE CARLO PEACH

Ketel One Botanicals Peach &  
Orange Blossom, Lemon Juice,  
Peach Purée, Prosecco

### PASSIONISTA

Ketel One Botanicals Grapefruit  
& Rose, Liquid Alchemist Passion  
Fruit, Lemon Juice, Prosecco

### NAUGHTY BLOODY MARY

Beluga Noble Vodka, House Made Bloody  
Mary Mix, Lemon Juice, Filthy Olive Brine

### APEROL LIMONE

Aperol, Liquid Alchemist,  
Blood Orange Syrup,  
Lemon Juice, Prosecco

## WINES BY THE GLASS

	6oz	9oz
<b>SPARKLING</b>		
Franzini, Prosecco .....	\$11	
Moet Imperial Brut .....	\$30	
<b>ROSÉ</b>		
AIX, Provence, France .....	\$14	\$21
Minuty Prestige, Provence, France.....	\$16	\$22
<b>WHITE</b>		
Parallele 45, Rhone Valley, France, Viognier	\$13	\$19
Glenville, Monterey, California, Chardonnay	\$14	\$21
Chablis Louis Jadot, Burgundy, France, Chardonnay .....	\$20	\$30
Tommit, New Zealand, Sauvignon Blanc .....	\$13	\$19
Pighin, Italy, Pinot Grigio.....	\$13	\$19
Shades of Blue Riesling, Germany, Pinot Gris	\$12	\$18
<b>RED</b>		
Alta Vista Estate, Mendoza, Argentina, Malbec.....	\$13	\$19
Tenuta Di Nozzole, Tuscany, Italy, Chianti.....	\$15	\$22
Bonanza, California, Cabernet Sauvignon ..	\$14	\$21
Caymus, California, Cabernet Sauvignon...	\$22	\$33
Elouan, Oregon, Pinot Noir .....	\$15	\$22
Parallele 45, Rhone Valley, France, Blend ....	\$13	\$19
Rebellious, California, Blend .....	\$15	\$22
Numanthia Termes, Toro, Spain Tempranillo .....	\$15	\$22

BEERS

DRAFT - \$9

Modelo, Blue Moon,  
Miller Lite, Jai Alai

BOTTLE - \$8

K Heineken, Heineken 00,  
Corona, Peroni, Lagunitas

HARD

White Claw \$9 Surfside \$9

BEVERAGES

Soda \$5

Julius Meinl Espresso Single \$4

Double \$6.5

Americano \$4

Cappuccino \$6.5

Juices \$6

Julius Meinl Organic Teas \$4.5

Acqua Panna 0.5L \$6

San Pellegrino 0.5L \$6



# HAPPY HOURS

4pm to 7pm  
Monday to Friday At the Bar



CLASSIC COCKTAILS \$8  
SIGNATURE COCKTAILS \$12  
BEERS \$5



## GLASS OF WINE \$8

### SPARKLING

Franzini, Prosecco

### ROSÉ

AIX, Provence, France

### WHITE

Parallele 45, Rhone Valley, France, Viognier  
Glenville, Monterey, California,  
Chardonnay

Tommit, New Zealand, Sauvignon Blanc  
Pighin, Italy, Pinot Grigio,

### RED

Alta Vista Estate, Mendoza,  
Argentina, Malbec  
Bonanza, California, Cabernet Sauvignon  
Elouan, Oregon, Pinot Noir  
Parallele 45, Rhone Valley, France, Blend

## KITCHEN \$9

HUMMUS

FRITTO MISTO

MOROCCAN BRIOUATS

SHORT RIBS RAGU DIP

STRACCIATELLA

TRUFFLE FRIES

PANZEROTTO

*Not all ingredients are listed. Please alert your server if you have any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical condition.*