

ELBA

WINE BY THE GLASS

	6oz	9oz
ROSÉ		
AIX, Provence, France,	\$14	\$21
Minuty Prestige, Provence, France,.....	\$16	\$22
WHITE		
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
RED		
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

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

THE BUMPTINI \$34

Beluga Gold Line Vodka, Silvio Carte Vermouth,
Orange Bitters, Caviar Petrossian

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

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

OUR BRUNCH

Served Saturday and Sunday from 11 am to 4 pm

TO SHARE

HUMMUS Chickpeas, Tahini, Secret Spice Blend, E.V.O.O., Pita Bread	\$14	MOROCCAN BRIQUATS Italian Tuna, Capers, Boiled Egg, Lemon Confit, Mayo Harissa	\$17
GREEN HUMMUS Chickpeas, Roasted Pistachios, Basil, Parmesan, Tahini, Secret Spice Blend, E.V.O.O., Pita Bread	\$16	SALMON GRAVLAX* Marinated Atlantic Salmon, Fennel Salad	\$24
BABA GANOUSH Roasted Eggplants, Cilantro, Roasted Garlic, Secret Spice Blend, E.V.O.O., Pomegranate, Pita Bread	\$18	PANZEROTTI Puffed Pastries Stuffed with Parmesan, Ratatouille, Anchovies	\$16
FRITTO MISTO DI MARE Calamari, Shrimp, Octopus, Provencal Rouille Aioli	\$22	CARPACCIO DI POLPO Octopus, Capers, Taggiasche Olive, Pepper Drops	\$26

SPECIAL BRUNCH

EGGS POMODORO House Roma Tomato Sauce, Stracciatella	\$15	MILANESE SANDWICH Focaccia, Chicken Milanese, Tomato Sauce, Mozzarella	\$21
EGGS BONAPARTE* Toasted Focaccia, Salmon Gravlax, Poached Eggs, House Hollandaise, Salmon Caviar	\$22	STEAK AND EGGS Ribeye Center-Cut 4oz, 2 Eggs Your Way, Baby Roasted Potatoes, Bearnaise Sauce	\$25
ELBA BURGER USDA Prime Ground Beef, Smoked Provolone, Arugula, Caramelized Onion, Sundried Tomato Mayo	\$21	THICK BRIOCHE FRENCH TOAST Pâtissière Custard, Maple Syrup	\$17
FOCACCIA AVOCADO TOAST Smashed Avocado, Poached Egg, Arugula, Balsamic Reduction	\$18		

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.

**Consumer Information - There is a risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at a greater risk of serious illness from raw oysters, and you should eat oysters fully cooked. If unsure of your risk, consult a physician. Section 61C-4.010(8), Florida Administrative Code*

RAW BAR

OYSTERS P.E.I.** Shallot Vinegar, Cocktail Sauce	\$3.50 each
6 COLOSSAL SHRIMP* Roasted Garlic Mayo, Cocktail Sauce	\$30
CEVICHE OF THE DAY*	\$22
CAVIAR PETROSSIAN ROYAL DAURENKI* 1OZ Blinis, Crème Fraîche, Chives	\$99

SALADS

NIÇOISE SALAD **\$22**

Greens, Medium Poached Egg, Cherry Tomato, Taggiasche Olive, Anchovy, Seared Tuna Steak*

STRACCIATELLA CAPRESE **\$18**

Elba Style

Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, `Center Cut Ribeye +\$12

FETA HORIATIKI **\$21**

Cucumber, Tomato, Kalamata Olive, Red Onion, Feta Sticks, Honey, Herbs, Vinaigrette
Add Protein: Grilled Shrimps* +\$9, Seared Tuna Steak* +\$12, Center Cut Ribeye +\$12, Chicken +8

HOMEMADE DESSERTS

BABÀ NAPOLETANO **\$12**

Aged Rum, Syrup, Red Berries, Chantilly

PANNA COTTA **\$12**

Raspberry Sauce, Fresh Berries

CREMA CATALANA **\$12**

Vanilla Custard Flan, Caramelized Sugar

HOT CHOCOLATE MOUSSE **\$12**

Lava Cake Heart, Vanilla Ice Cream

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WINE

SPARKLING

Franzini Prosecco \$45

CHAMPAGNE

Taittinger Champagne \$120

Moet Imperial Brut Rosé Champagne \$125

Veuve Clicquot Champagne \$145

Dom Perignon Champagne \$500

ROSÉ

AIX Provence, France \$55

Minuty Prestige Provence, France \$62

Minuty Rose et Or Provence, France \$89

WHITE

Parallele 45 Viognier Rhone Valley, France \$51

Glenville Chardonnay Monterey, California \$55

Chablis Louis Jadot Chardonnay Burgundy, France \$78

Newton Unfiltered Chardonnay Napa Valley \$110

Tommit Sauvignon Blanc New Zealand \$51

Sancerre Dumont Sauvignon Blanc Loire \$85

Cloudy Bay Sauvignon Blanc New Zealand \$88

Pighin Pinot Grigio Italy \$51

Shades of Blue Riesling Pinot Gris Germany \$47

RED

Alta Vista Estate Malbec Mendoza, Argentina \$51

Tenuta Di Nozzole Chianti Tuscany, Italy \$58

Visconti Sangiovese Brunello di Montalcino, Italy \$98

Bonanza Cabernet Sauvignon California \$55

Caymus Cabernet Sauvignon California \$110

Brendel Cabernet Sauvignon Napa Valley \$79

Elouan Pinot Noir Oregon \$58

Parallele 45 Blend Rhone Valley, France \$51

Rebellious Blend California \$58

Marcus Cesar Châteauneuf- du-Pape Blend France \$120

Numanthia Termes Tempranillo Toro, Spain \$58

ELBA RÉSERVE

Caymus 22 Cabernet Sauvignon Napa Valley, California \$185

Ripe Blackberry, Vanilla, Rich

Joseph Phelps 21 Cabernet Sauvignon Napa Valley, California \$195

Black Cherry, Tobacco, Classic

Tortoniano 20 Nebbiolo Barolo, Italy \$142

Silky, Elegant

Louis Latour 20 Pommard Pinot Noir Burgundy, France \$198

Dark Berries, Spices, Robust

Rémi Niero 22 Condrieu Viognier ..Rhône, France \$175

Pure, Incredible Appellation

Bouchard Les Cloux Meursault 20 Chardonnay Burgundy \$170

Lemony Nose, Mineral, Textural

Château Talbot 18 St Julien ..Bordeaux, France \$226

Blend Red Berry, Blackberry, Oak

Château Lynch Bages 19 Pauillac ..Bordeaux, France \$289

Blend Full Bodied, Exceptional



BOTTLE SERVICE

CHAMPAGNE

Moet Et Chandon	\$125
Taittinger	\$120
Veuve Clicquot.....	\$145
Don Perignon	\$500

VODKA

Titos.....	\$150
Ketel One	\$150
Grey Goose	\$250

TEQUILA

Don Julio	Blanco.....	\$250
Don Julio	Reposado.....	\$275
Don Julio	Anejo.....	\$300
Don Julio	1942.....	\$550
Patron Silver		\$250
Casamigos	Blanco.....	\$250
Casamigos	Reposado.....	\$275
Casamigos	Anejo.....	\$300
Clase Azul	Reposado.....	\$675