

# ELY'S

Cocktail  
— HOUR —  
4-6 P.M. MONDAY-SATURDAY

## BAR BITES

### BEEF TENDERLOIN SLIDERS

(1) 8.00 (2) 12.5 (3) 15 (4) 17.5  
*Thinly sliced tenderloin, sautéed onions,  
horseradish mayo. House cut fries.*

### CRAB CLAWS • 16/32

*When Available- Fried or Sautéed.*

### ELY'S BAKED KIBBEH • 6

*Baked ground beef, bulgur wheat, pinenuts, and  
spices. Served with pita.*

### ARTICHOKE HEART QUARTERS • 7

*Lightly battered and fried.*

### MINI WEDGE • 5

*A small wedge of iceberg lettuce with blue cheese  
crumbles, tomato, bacon, red onion and blue  
cheese dressing*

### FRIED OYSTERS 10/19

*Corn meal fried with remoulade.  
Half Dozen or Dozen*

### BARBEQUED SHRIMP & GRITS 9

*Peeled, creole style bbq butter shrimp over spicy  
cheese grits.*

### TIPS & FRIES • 15

*6 oz of beef tenderloin and house cut steak fries.*

## COCKTAILS

### PINEAPPLE ELY • 9.5

*Pineapple Infused Tito's American Vodka*

### KING'S INN • 9

*Seersucker Gin, Herbsaint, OJ, Grenadine Dash*

### OLDE (TOWNE) FASHIONED • 9

*Buffalo Trace Bourbon, Angostura Bitters, Sugar  
Cube, Orange, Cherry*

### SUITE 2E • 9

*Elijah Craig Bourbon, Domaine de Canton Ginger  
Liqueur, Lemon Juice*

### MOSCOW MULE • 8.5

*Stoli Vodka, Lime, Ginger Beer*

### CUCUMBER MARTINI • 9

*Hendrick's Gin, Muddled Cucumber, Simple Syrup,  
Lemon, Sour*

### STRAWBERRY BELLINI MARTINI • 8.5

*Absolut Apeach, Banfi Rosa Regale Sparkling,  
Strawberry Puree*

### THE CAROUSEL • 8.5

*Grey Goose La Poire, Pama Liqueur, Simple Syrup,  
Sparkling Wine, Twist*

### FRENCH 75 • 8

*Tanqueray Gin, Lemon Juice, Simple Syrup,  
Sparkling Wine*

### KIR ROYALE • 8.5

*Bouvet Brut and Chambord Black Raspberry*

WINE FEATURE  
ALL GLASS WINE \$2 OFF