

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.*

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.

WINE FEATURE
ALL GLASS WINE \$2 OFF

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