

ELY's

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

BAR BITES

BEEF TENDERLOIN SLIDERS

(1) 8.50 (2) 12.5 (3) 15 (4) 17.5
*Thinly sliced tenderloin, sautéed onions,
horseradish mayo. House cut fries.*

ELY'S BAKED KIBBEH • 6.5

*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. Half Dozen or Dozen

BARBEQUED SHRIMP & GRITS 9

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

TIPS & FRIES • 17

8 oz of beef tenderloin and house cut steak fries.

COCKTAILS

PINEAPPLE ELY • 9.5

Pineapple Infused Tito's American Vodka

OLDE (TOWNE) FASHIONED • 9

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

SUITE 2E • 9

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

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, Lemon Juice, Simple Syrup, Sparkling

KIR ROYALE • 8.5

Bouvet Brut and Chambord Black Raspberry

APEROL SPRITZ • 9

Aperol, Sparkling, Soda, Orange

WINE FEATURE
ALL GLASS WINE \$2 OFF