

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 • 7

*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
dressing & crumbles, tomato, bacon, red onion*

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

STRAWBERRY BELLINI MARTINI • 8.5

Peach Vodka, Sparkling, Strawberry Puree

OLDE (TOWNE) FASHIONED • 9.5

*Ely's selected Elijah Craig 10 yr Single Barrel,
Angostura, Sugar Cube, Orange, Cherry*

THE CAROUSEL • 8.5

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

115 WEST • 9

Wheatley Vodka, Honey-Mint Syrup, Lime

FRENCH 75 • 8

*Tanqueray, Lemon, Simple Syrup,
Sparkling Wine*

SUITE 2E • 9

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

KIR ROYALE • 8.5

Bouvet Brut and Chambord Black Raspberry

MOSCOW MULE • 8.5

Stoli Vodka, Lime, Ginger Beer

APEROL SPRITZ • 9

Aperol, Sparkling, Soda, Orange

CUCUMBER MARTINI • 9

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

WINE FEATURE
ALL GLASS WINE \$2 OFF