

/ SPECIALTY COCKTAILS

ELEPHANT SPIRITS

Spirit Margarita	13
<i>Azteca Azul Tequila, Fresh Lime, Lemon, Orange Juices, Agave</i>	
Wakey Wakey	13
<i>Cold Brew, Bailey's Almonde, Coffee Liqueur, Aquafaba</i>	

FAN FAVORITES

Elephant in the Room	14
<i>Bulleit Rye, Demerara Syrup, Luxardo Cherry, Orange, Bitters, Smoked Cherry Wood Ice Sphere</i>	

Ele Fitzgerald	13
<i>Ketel One, Fresh Grapefruit, & Lemon Juices, Agave</i>	
Liquid Sorbet	13
<i>Lemoncello, Pama, Lemon Juice, Citrus Rose Shrub</i>	

Raspberry 75	14
<i>Botanist Gin, Raspberry Lemon Cordial, Raspberries, Topped with Syltbar Prosecco</i>	
Elephant's Paw	12
<i>Seasonal flavor, Hard Seltzer Made & Kegged in House</i>	

SEASONAL SELECTIONS

Mangonada	14
<i>Bacardi Mango, Home-made Mango Puree, Summer Chamoy</i>	

Cucumber Limeade	14
<i>Titos, Home-Made Cucumber Limeade, Cucumber</i>	
The Beauregarde	12
<i>House-Made Peaflower Infused Gin, Lemon Juice, St. Germaine, Tonic (Some assembly required)</i>	

/ZERO-PROOF	Lemon-Ginger Boost	9	Elephant Palmer	9
	Spicy Pineapple Fizz	9	Cucumber-Lime Fresco	9

/ DRAUGHT

	16oz
Apex Predator [Belgian Saison] <i>Off Color Brewing 6.5%</i>	8
Anti Hero [IPA] <i>Revolution Brewing 6.5%</i>	8
Gumballhead [Wheat Beer] <i>3 Floyds Brewing Co 5.5%</i>	8
IPA [American IPA] <i>Lagunitas Brewing Company 6.2%</i>	7
Flywheel [Pilsner] <i>Metropolitan Brewing 5.0%</i>	7
Daisy Cutter [Pale Ale] <i>Half Acre Beer Co 5.2%</i>	7
Amistosa [Mexican Lager] <i>Sketchbook 5.3%</i>	7

/ BOTTLES & CANS

	Btl
Miller Lite [Pale Lager] <i>Miller Brewing</i>	5
Sol [Mexican Lager] <i>Desde</i>	6
Blue Moon [Wheat Ale] <i>Coors Brewing</i>	6
Orange Door [American IPA] <i>Sketchbook Brewing Co</i>	9
Heineken [Pale Lager] <i>Heineken</i>	6
Heineken Zero [Pale Lager] <i>Heineken</i>	6
Prairie Path [Blonde Ale] <i>Two Brothers Brewing Co</i>	6
Ace Mango [Cider] <i>California Cider Company</i>	7
Delirium Tremens [Belgium Pale] <i>Brewery Huyghe</i>	14
Dragon's Milk [Bourbon Barrel-Aged Stout] <i>New Holland Brewing</i>	11

/ BUBBLY

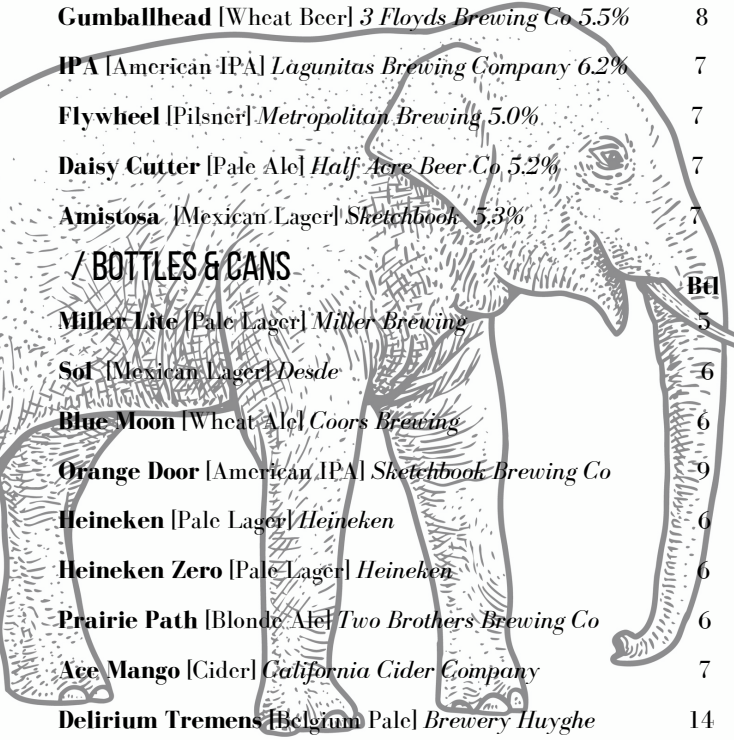
	Gls / Btl
Syltbar Prosecco Rose, <i>Friuli, Italy</i>	12/50
Syltbar Prosecco, <i>Friuli, Italy</i>	12/50
Piper Heidsieck Cuvee 1785 <i>Champagne, France</i>	85

/ WHITE

	Gls / Btl
Weingut Carl Ehrhard Riesling <i>Kabinett Rudesheim, Germany</i>	13/48
Maison Saleya <i>Rose Cotes de Provence, France</i>	10/38
Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	10/38
Left Coast White Pinot Noir <i>Willamette Valley, Oregon</i>	15/54
Loveblock Sauvignon Blanc <i>Malborough, New Zealand</i>	15/54
Brassfield Sauvignon Blanc <i>High Valley, California</i>	11/40
Daou Chardonnay <i>Paso Robles, California</i>	12/44
Sequoia Grove Chardonnay <i>Napa Valley, California</i>	17/60
Bodegas Fillaboa Albarino <i>Rias Baixas, Spain</i>	15/54
Conundrum White Blend <i>California</i>	11/40

/ RED

	Gls / Btl
Colene Clemens Pinot Noir <i>Chehalem Mountains, Oregon</i>	17/60
Cloudfall Pinot Noir <i>Monterey, California</i>	12/44
Raptor Ridge "Shea Vineyard" Pinot Noir <i>Willamette, Oregon</i>	65
Alexander Valley Vineyards Pinot Noir <i>Alexander Valley, California</i>	65
Ramsay Merlot <i>North Coast, California</i>	15/54
Earthquake Cabernet <i>Lodi, California</i>	12/44
LaStoria Cabernet <i>Alexander Valley & Sonoma County, California</i>	65
Buehler Cabernet <i>Napa Valley, California</i>	15/54
Chateau Les Granges Bordeaux <i>Bordeaux, France</i>	38
Luigi Bosca Reserve Malbec <i>Uco Valley, Argentina</i>	13/48
Eruption Red Blend <i>High Valley, California</i>	13/48
Prisoner Red Blend <i>Napa Valley, California</i>	85
Decoy Zinfandel <i>Sonoma County, California</i>	54



BRUNCH MENU

/ SHAREABLES

Cauli-Wings gf 14
Choice of: Buffalo, BBQ, Wasabi-Dijon, or
Mango-Chili. Served with Sesame Seeds, Ranch, Celery
& Carrots

Watermelon Tuna Poke gf 19
Jasmine Rice, Smashed Avocado, Jicama, Cucumber-
Lime Sauce, Miso-Lime Marinated Watermelon,
Wasabi Cream. Served with Rice Paper Chips

Pesto Flatbread gf 16
Mint Pesto, House-Made Almond Ricotta, Sautéed
Spinach, Roasted Mushrooms & Red Onions, Oregano

Santa Fe Flatbread gf 17
Spicy Marinara, Cheddar & Mozzarella, Chorizo,
Roasted Corn & Bell Peppers, Cello Radish,
Chopped Cilantro, Avocado Crema

Calamari Fritti gf 18
Breaded King Oyster Mushrooms, Spicy Marinara,
Charred Lemon

Carne Asada Tacos gf 17
Steak Seasoned Oyster Mushrooms, Mango
Pico de Gallo, Pickled Red Onion,
Cello Radish, Chopped Cilantro, Lime

Glazed Brussels Sprouts 13
Watermelon Radish, Charred Lemon,
Gochujang Glaze

Hand-Cut French Fries 7
Served with Elephant Sauce
Truffle or Garlic add \$2

/ SOUPS

Wild Mushroom Soup gf 7
Truffle Crème Fraîche

Watermelon Gazpacho gf 7
Chilled Watermelon, Red Pepper & Tomato Soup

/ SALADS

Southwest Salad gf 16
Arcadian Mix, Black Beans, Roasted Corn & Bell
Peppers, Tri-Color Cherry Tomatoes, Pickled Red
Onions, Avocado, Crispy Chickpeas, Tortilla Strips,
Jalapeño-Cilantro Ranch, Sriracha Aioli

Chicken Caesar Salad 17
Romaine, Flowering Kale, Black Kale, Marinated
Celery Root Carpaccio, Texas Toast Croutons,
Parmesan Cheese, Breaded Chicken, Caesar Dressing

Watermelon Kale Salad gf 17
Arcadian Mix, Flowering Kale, Black Kale,
Watermelon, Cucumber, Jicama, Orange, Mango,
Pistachios, Mint, Basil, Citrus Ginger Vinaigrette

Brussels Salad gf 14
Brussels Sprouts, Spinach, Pistachios, Parmesan
Cheese, Lemon Oil, Balsamic Glaze,
Fresh Ground Pepper

** add blackened tofu, chorizo, crispy chickpeas
or avocado \$2

*** breaded chicken \$5

/ BRUNCH

Avocado Toast can be gf 16
Hewn Country Bread, Avocado, Tri-Color Cherry Tomatoes,
Cucumber, Radish, Pickled Red Onions,
Chopped Cilantro, Balsamic Glaze, Truffle Oil.
Served with Roasted Fingerling Potatoes
*Add Mushrooms \$2

Breakfast Tacos gf 16
Just Egg or Scrambled Tofu, Cheddar, Mozzarella,
Pickled Red Onions, Cilantro, Avocado Crema, Salsa Roja.
Served on Corn Tortillas with Roasted Fingerling Potatoes
*Add Chorizo, Avocado, or Guac \$2

Ranchero Skillet gf 17
Just Egg or Scrambled Tofu, Roasted Fingerling Potatoes,
Chorizo, Red & Green Peppers, Red Onion,
Ranchero Sauce, Avocado, Crispy Tortilla Strips, Cilantro

Frittata gf 15
Just Egg, Broccoli, Red Onion, Red & Green Peppers,
Zucchini, Yellow Squash, Mushrooms, Mozzarella & Cheddar
Cheeses. Served with Roasted Fingerling Potatoes & Salsa Roja

Pancakes gf 12
Dusted with Powdered Sugar & Topped with Whipped Cream
Served with Maple Syrup

Add Ons... \$2 each
Chocolate Chips, Strawberries, Bananas, Grilled Peaches
or Mixed Berry Compote

Baked French Toast 16
Texas Toast Battered & Baked. Served with
Whipped Cream, Grilled Peaches & Maple Syrup

/ LUNCH

Tuna Salad Sandwich can be gf 17
Banana Blossom & Jackfruit Tuna, with Shallots, Celery,
Ginger & Mayo. Served with Lettuce, Tomato,
Red Onion & Harissa on Toasted Country Bread
*Add Smoked Gouda \$2

Tofu Banh Mi Sandwich can be gf 16
Blackened Tofu, Pickled Red Onions, Radish,
Cucumber & Carrots, Basil, Cilantro,
Sriracha Aioli. Served on a Baguette

BBQ Pulled Mushroom Sandwich can be gf 16
Portobello Mushrooms, BBQ Sauce, Smoked Gouda,
Spicy Cabbage Brussels Sprout Slaw, Pickle.
Served on a Pretzel Bun

BBQ Burger can be gf 18
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions,
Pickle, Tomato. Served on a Pretzel Bun
Choice of House-Made Lentil Patty or Impossible Patty

Buffalo Southwest Wrap can be gf 17
Buffalo Impossible Chicken Nuggets or Cauli-Wings,
Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots,
Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch,
Spinach Tortilla

All Lunch Items Served with Potato Chips

Brunch for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest & 6lbs of CO2

PSA: despite all sensory cues to the contrary, we serve no animal products of any kind

Eat plants feel beautiful

*gf = cross-contamination could occur despite following
safe handling protocols.

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