

/ SPECIALTY COCKTAILS

ELEPHANT SPIRITS

FAN FAVORITES

**Spirit Margarita** 13  
*Azteca Azul Tequila, Fresh Lime, Lemon, Orange Juices, Agave*

**Elephant in the Room** 14  
*Bulleit Rye, Demerara Syrup, Luxardo Cherry, Orange, Bitters, Smoked Cherry Wood Ice Sphere*

**Ele Fitzgerald** 13  
*Ketel One, Fresh Grapefruit, & Lemon Juices, Agave*

**Raspberry 75** 14  
*Botanist Gin, Raspberry Lemon Cordial, Raspberries, Topped with Syltbar Prosecco*

SEASONAL SELECTIONS

**Cucumber Limeade** 14  
*Titos, Home-Made Cucumber Limeade, Cucumber*

**Elephant's Paw** 12  
*Seasonal flavor, Hard Seltzer Made & Kegged in House*

**Mangonada** 14  
*Bacardi Mango, Home-made Mango Puree, Summer Chamoy*

**The Beauregarde** 12  
*House-Made Peaflower Infused Gin, Lemon Juice, St. Germaine, Tonic (Some assembly required)*

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

/ DRAUGHT

	16oz
<b>Apex Predator</b> [Belgian Saison] <i>Off Color Brewing 6.5%</i>	7
<b>Anti Hero</b> [IPA] <i>Revolution Brewing 6.5%</i>	6
<b>Gumballhead</b> [Wheat Beer] <i>3 Floyds Brewing Co 5.5%</i>	7
<b>IPA</b> [American IPA] <i>Lagunitas Brewing Company 6.2%</i>	7
<b>Flywheel</b> [Pilsner] <i>Metropolitan Brewing 5.0%</i>	6
<b>Daisy Cutter</b> [Pale Ale] <i>Half Acre Beer Co 5.2%</i>	6
<b>Amistosa</b> [Mexican Lager] <i>Sketchbook, 5.3%</i>	7

/ BOTTLES & CANS

	Btl
<b>Miller Lite</b> [Pale Lager] <i>Miller Brewing</i>	4
<b>Sol</b> [Mexican Lager] <i>Desde</i>	6
<b>Blue Moon</b> [Wheat Ale] <i>Coors Brewing</i>	5
<b>Orange Door</b> [American IPA] <i>Sketchbook Brewing Co</i>	8
<b>Heineken</b> [Pale Lager] <i>Heineken</i>	5
<b>Heineken Zero</b> [Pale Lager] <i>Heineken</i>	5
<b>Prairie Path</b> [Blonde Ale] <i>Two Brothers Brewing Co</i>	5
<b>Ace Mango</b> [Cider] <i>California Cider Company</i>	6
<b>Delirium Tremens</b> [Belgium Pale] <i>Brewery Huyghe</i>	12
<b>Dragon's Milk</b> [Bourbon Barrel-Aged Stout] <i>New Holland Brewing</i>	10

/ BUBBLY

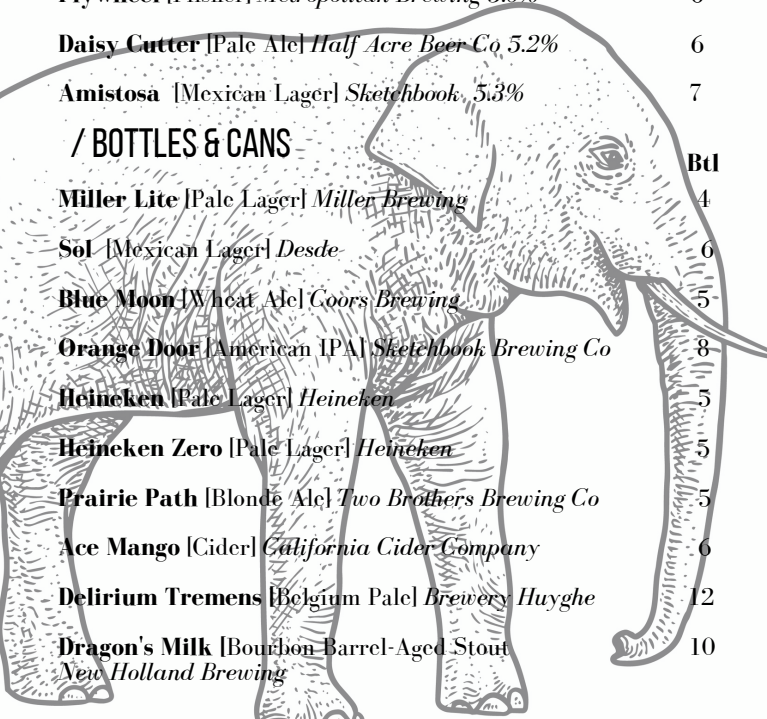
	Gls / Btl
<b>Syltbar</b> Prosecco Rose, <i>Friuli, Italy</i>	11/43
<b>Syltbar</b> Prosecco, <i>Friuli, Italy</i>	11/43
<b>Piper Heidsieck Cuvee 1785</b> <i>Champagne, France</i>	70

/ WHITE

	Gls / Btl
<b>Weingut Carl Ehrhard</b> Riesling Kabinett <i>Rudesheim, Germany</i>	13/43
<b>Maison Saleya</b> <i>Rosc Cotes de Provence, France</i>	10/38
<b>Barone Fini</b> Pinot Grigio <i>Valdadige, Italy</i>	10/38
<b>Left Coast</b> White Pinot Noir <i>Willamette Valley, Oregon</i>	15/49
<b>The Ned</b> Sauvignon Blanc <i>Malborough, New Zealand</i>	12/40
<b>Brassfield</b> Sauvignon Blanc <i>High Valley, California</i>	10/38
<b>Daou</b> Chardonnay <i>Paso Robles, California</i>	12/40
<b>Sequoia Grove</b> Chardonnay <i>Napa Valley, California</i>	15/49
<b>Bodegas Fillaboa</b> Albarino <i>Rias Baixas, Spain</i>	15/49

/ RED

	Gls / Btl
<b>Colene Clemens</b> Pinot Noir <i>Chehalem Mountains, Oregon</i>	16/56
<b>Cloudfall</b> Pinot Noir <i>Monterey, California</i>	12/40
<b>Raptor Ridge "Shea Vineyard"</b> Pinot Noir <i>Willamette, Oregon</i>	80
<b>Alexander Valley Vineyards</b> Pinot Noir <i>Alexander Valley, California</i>	65
<b>Ramsay</b> Merlot <i>North Coast, California</i>	15/56
<b>Earthquake</b> Cabernet <i>Lodi, California</i>	12/40
<b>LaStoria</b> Cabernet <i>Alexander Valley &amp; Sonoma County, California</i>	65
<b>Buehler</b> Cabernet <i>Napa Valley, California</i>	15/56
<b>Chateau Les Granges</b> Bordeaux <i>Bordeaux, France</i>	10/38
<b>Luigi Bosca Reserve</b> Malbec <i>Uco Valley, Argentina</i>	13/43
<b>Eruption</b> Red Blend <i>High Valley, California</i>	12/40
<b>Prisoner</b> Red Blend <i>Napa Valley, California</i>	85
<b>Decoy</b> Zinfandel <i>Sonoma County, California</i>	14/52



# DINNER 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** gf 13  
Watermelon Radish, Charred Lemon, Gochujang Glaze

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

/ 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

/ SOUPS

**Wild Mushroom Soup** gf 7  
Truffle Crème Fraîche

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

/ BOWLS

**Forbidden** gf 20  
Forbidden Rice, Blackened Tofu, Multi-Colored Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish

**Green Curry** gf 18  
Jasmine Rice, Red & Green Pepper, Yellow Squash, Red Onion, Broccoli, Button Mushrooms, Blackened Tofu, House-Made Green Curry Sauce

**Spring Risotto** gf 21  
Arborio Rice, Shiitake Mushrooms, Spring Peas, Spinach, Cherry Tomatoes, Mint-Pesto, Truffle Oil, Parmesan Cheese

**Pad Thai** gf 19  
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame, Tamarind Sauce, Shredded Carrots, Sesame Seeds, Roasted Peanuts, Cilantro, Green Onion

**Portobello Marsala** can be gf 23  
Grilled Portobello, Campanelle Pasta, Roasted Mushrooms, Zucchini, Red Peppers, Garlic, Marsala Wine Sauce

/ PRIME CUTS

**Meatless Loaf Bourguignon** gf 23  
House-Made Meatloaf with Impossible Meat, Creamy Garlic Mashed Potatoes, Roasted Brussels Sprouts, Mushrooms, Celery Root, Red Onions, Red Peppers, Carrots & Broccoli, Balsamic Glaze, Red Wine Mushroom Gravy

**Vedgeplant** gf 21  
Breaded Eggplant, Spaghetti Squash, Marinara Sauce, House-Made Almond Ricotta, Sautéed Garlic Spinach, Zucchini, Yellow Squash, Confit Tomatoes, Balsamic Glaze, Basil

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

**Crabless Cakes** gf 22  
Heart of Palm & Garbanzo Cakes.  
Served with Cauliflower Puree, Arugula, Tri-Color Cherry Tomatoes, Tartar Sauce

**Cauliflower Steak** gf 18  
Grilled Multi-Colored Cauliflower, Creamy Garlic Mashed Potatoes, Harissa Sauce, Kalamata Olive & Caper Relish

*Dinner 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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