

/ SPECIALTY COCKTAILS

ELEPHANT SPIRITS

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

FAN FAVORITES

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

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

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

SEASONAL SELECTIONS

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

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

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

/ DRAUGHT

<b>Apex Predator</b> [Belgian Saison] <i>Off Color Brewing 6.5%</i>	16oz	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

<b>Miller Lite</b> [Pale Lager] <i>Miller Brewing</i>	Btl	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

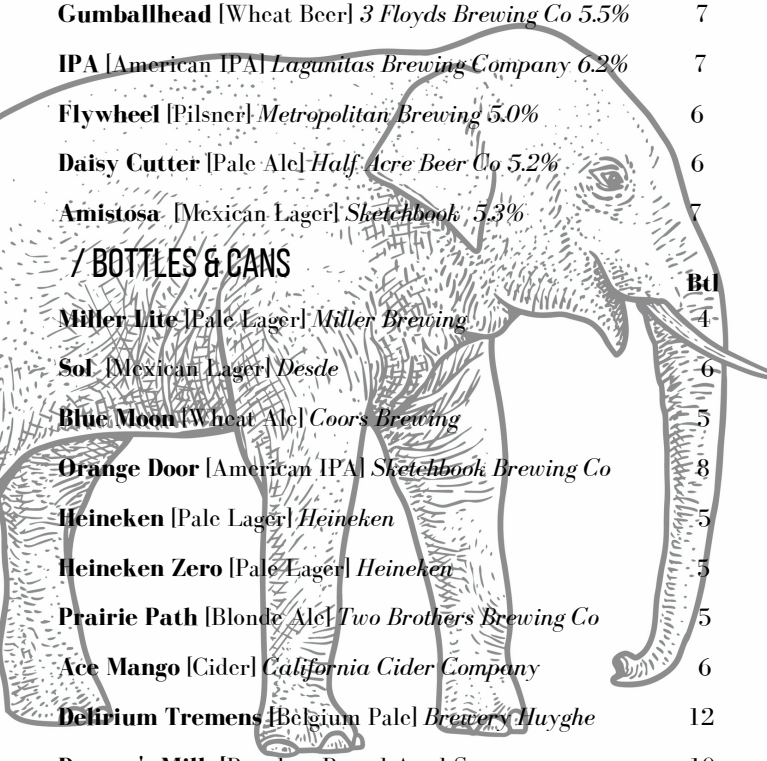
<b>Syltbar</b> Prosecco Rose, <i>Friuli, Italy</i>	Gls / Btl	11/43
<b>Syltbar</b> Prosecco, <i>Friuli, Italy</i>		11/43
<b>Piper Heidsieck Cuvee 1785</b> <i>Champagne, France</i>		70

/ WHITE

<b>Weingut Carl Ehrhard</b> Riesling Kabinett <i>Rudesheim, Germany</i>	Gls / Btl	13/43
<b>Maison Saleya</b> Rose <i>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

<b>Colene Clemens</b> Pinot Noir <i>Chehalem Mountains, Oregon</i>	Gls / Btl	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



# BRUNCH MENU

/ SHAREABLES	<b>Cauli-Wings</b>	gf	14	/ BRUNCH	<b>Avocado Toast</b>	can be gf	16	
	Choice of: Buffalo, BBQ, Wasabi-Dijon, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots				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			
	<b>Watermelon Tuna Poke</b>	gf	19		<b>Breakfast Tacos</b>	gf	16	
	Jasmine Rice, Smashed Avocado, Jicama, Cucumber-Lime Sauce, Miso-Lime Marinated Watermelon, Wasabi Cream. Served with Rice Paper Chips				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			
	<b>Pesto Flatbread</b>	gf	16		<b>Ranchero Skillet</b>	gf	17	
	Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano				Just Egg or Scrambled Tofu, Roasted Fingerling Potatoes, Chorizo, Red & Green Peppers, Red Onion, Ranchero Sauce, Avocado, Crispy Tortilla Strips, Cilantro			
	<b>Santa Fe Flatbread</b>	gf	17		<b>Frittata</b>	gf	15	
	Spicy Marinara, Cheddar & Mozzarella, Chorizo, Roasted Corn & Bell Peppers, Cello Radish, Chopped Cilantro, Avocado Crema				Just Egg, Broccoli, Red Onion, Red & Green Peppers, Zucchini, Yellow Squash, Mushrooms, Mozzarella & Cheddar Cheeses. Served with Roasted Fingerling Potatoes & Salsa Roja			
	<b>Calamari Fritti</b>	gf	18		<b>Pancakes</b>	gf	12	
	Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon				Dusted with Powdered Sugar & Topped with Whipped Cream Served with Maple Syrup <i>Add Ons... \$2 each</i> Chocolate Chips, Strawberries, Bananas, Grilled Peaches or Mixed Berry Compote			
<b>Carne Asada Tacos</b>	gf	17	<b>Baked French Toast</b>		16			
Steak Seasoned Oyster Mushrooms, Mango Pico de Gallo, Pickled Red Onion, Cello Radish, Chopped Cilantro, Lime				Texas Toast Battered & Baked. Served with Whipped Cream, Grilled Peaches & Maple Syrup				
<b>Glazed Brussels Sprouts</b>		13	<b>Tuna Salad Sandwich</b>	can be gf	17			
Watermelon Radish, Charred Lemon, Gochujang Glaze				Banana Blossom & Jackfruit Tuna, with Shallots, Celery, Ginger & Mayo. Served with Lettuce, Tomato, Red Onion & Harissa on Toasted Country Bread *Add Smoked Gouda \$2				
<b>Hand-Cut French Fries</b>	gf	7	<b>Tofu Banh Mi Sandwich</b>	can be gf	16			
<i>Served with Elephant Sauce</i> Truffle or Garlic add \$2				Blackened Tofu, Pickled Red Onions, Radish, Cucumber & Carrots, Basil, Cilantro, Sriracha Aioli. Served on a Baguette				
/ SOUPS	<b>Wild Mushroom Soup</b>	gf	7	<b>BBQ Pulled Mushroom Sandwich</b>	can be gf	16		
	Truffle Crème Fraîche				Portobello Mushrooms, BBQ Sauce, Smoked Gouda, Spicy Cabbage Brussels Sprout Slaw, Pickle. Served on a Pretzel Bun			
	<b>Watermelon Gazpacho</b>	gf	7	<b>BBQ Burger</b>	can be gf	18		
Chilled Watermelon, Red Pepper & Tomato Soup				Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickle, Tomato. Served on a Pretzel Bun Choice of House-Made Lentil Patty or Impossible Patty				
/ SALADS	<b>Southwest Salad</b>	gf	16	<b>Buffalo Southwest Wrap</b>	can be gf	17		
	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				Buffalo Impossible Chicken Nuggets or Cauli-Wings, Roasted Corn & Bell Peppers, Cilantro, Shredded Carrots, Pickled Red Onions, Arcadian Mix, Jalapeño-Cilantro Ranch, Spinach Tortilla			
	<b>Chicken Caesar Salad</b>		17	<b>All Lunch Items Served with Fries</b>				
	Romaine, Flowering Kale, Black Kale, Marinated Celery Root Carpaccio, Texas Toast Croutons, Parmesan Cheese, Breaded Chicken, Caesar Dressing				<i>Brunch for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest &amp; 6lbs of CO2</i>			
	<b>Watermelon Kale Salad</b>	gf	17	<b>PSA: despite all sensory cues to the contrary, we serve no animal products of any kind</b>				
Arcadian Mix, Flowering Kale, Black Kale, Watermelon, Cucumber, Jicama, Orange, Mango, Pistachios, Mint, Basil, Citrus Ginger Vinaigrette				<i>Eat plants feel beautiful</i>				
<b>Brussels Salad</b>	gf	14	** add blackened tofu, chorizo, crispy chickpeas or avocado \$2					
Brussels Sprouts, Spinach, Pistachios, Parmesan Cheese, Lemon Oil, Balsamic Glaze, Fresh Ground Pepper				*** breaded chicken \$5				

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