ELEPHANT SPIRITS

/ SPECIALTY COCKTAILS

FAN FAVORITES

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

Wakey Wakey 13
Cold Brew, Bailey's Almonde, Coffee Liquor, Aquafaba

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

Ele Fizzgerald 13
Ketel One, Fresh Grapefruit, & Lemon Juices, Agave

Liquid Sorbet 13
Lemoncello, Pama, Lemon Juice, Citrus Rose Shrub

SEASONAL SELECTIONS

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

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

Prickly Pear Sour 14
Ketel One Citroen, Thatcher's Prickly Pear Liqueur, Lemon Juice, Aquafaba

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

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

/ZERO-PROOF

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

/ DRAUGHT

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

/ BOTTLES & CANS

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

/ BUBBLY

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

/ WHITE

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

/ RED

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

LUNCH 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

** 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

/ SANDWICHES & WRAPS

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 Brioche Bun

BBQ Burger can be gf 18
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickle, Tomato. Served on a Brioche 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

/ 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

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.

A 20% gratuity is automatically added to tables of 6 or more.

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