

# Ella's

CURATED SMALL PLATES | ENHANCED COCKTAILS | WOOD FIRED PIZZA

## LATE NIGHT MENU



### Small Plates

#### CALAMARI

Crispy Calamari, Marinara, Lemon Aioli

17.95

#### PEPPERONI PINWHEELS

Pepperoni, Marinara, Mozzarella

12.95

#### WOOD FIRED WINGS

Blue Cheese, Ella's Hot Sauce

16.95

#### ZUCCHINI ZEPPOLE

Zucchini Fritter, Marinara

12.95

#### KALE CAESAR SALAD

Dijon Caesar, Candied Pecans, Crostini, Parmesan

15.95

### Wood Fired Pizza

#### THE BLUEPRINT

Mozzarella, Marinara, Chili Flakes  
*V, NF, SF*

20.95

#### MARGARITAVILLE

Mozzarella, San Marzano Marinara, Parmesan  
*V, NF, SF*

20.95

#### THROUGH BEING COOL

House-made Sausage, Natural Pepperoni, Marinara  
Mozzarella, Parmesan  
*NF, SF*

22.95

#### CATCH A FIRE

Soppresata, Mozzarella, Marinara, Honey, Chili Flakes  
*NF, SF*

22.95

#### ANTHEM OF THE SUN

Heirloom Cherry Tomatoes, Zucchini  
Carrots, Baby Spinach, Red & Green Peppers  
Add Cheese + \$3  
*VG, SF, DF*

20.95

#### SO LONG ASTORIA

Ricotta, Mozzarella, Roasted Garlic, Parmesan  
*NF, SF, V*

20.95

#### SEVENTY TIMES 7

Burrata, Marinara, Mozzarella, Pesto  
*SF*

22.95

#### NICE & SMOOTH

Mission Figs, Fig Jam, Sliced Prosciutto, Balsamic Glaze  
Marinara, Mozzarella, Goat Cheese, Arugula, Almonds  
*SF*

24.95

#### REMAIN IN LIGHT

Mozzarella, Basil, Marinara, Parmesan  
*V, SF, NF*

20.95

#### DARK SIDE OF THE MOON

Smoked Duck, Brie Cream, Caramelized Onions, Mozzarella  
*NF, SF*

26.95

#### LEFT COAST ENVY

Clams, Roasted Garlic, Mozzarella  
*NF*

23.95

**SUBSTITUTE HOUSE MADE GLUTEN FREE DOUGH - 5**

*GF*

*SF*

*NF*

*V*

*DF*

*VG*

Gluten Free | Shellfish Free | Nut Free | Vegetarian | Dairy Free | Vegan

Please inform your server of any allergies before ordering. A suggested gratuity of 20% is added for Parties of 7 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. The skirt steak is cooked to order.

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### Specialty Cocktails

18.00



#### LIVE THROUGH THIS

Cucumber infused Grey Goose Vodka  
Lemon Juice, Ginger Syrup  
Rosemary Syrup



#### STRAWBERRY FIELDS

Strawberry infused Aviation Gin  
Lime Juice, Hibiscus Syrup, Ginger Beer



#### LOWRIDER

Illegal Mezcal, Agave, Lime Juice  
Blackberry Syrup, Club Soda



#### PURPLE RAIN

Malibu Rum Blend, Lime Juice  
Pineapple, Hibiscus Syrup  
Coconut Cream



#### I FELL IN LOVE WITH PRINCESS PEACH

Makers Mark Bourbon, Lemon Juice  
Peach Puree, Simple Syrup  
Black Tea Concentrate



#### CRUEL SUMMER

21 Seeds Cucumber Jalapeño Tequila  
Mango Juice, Lime Juice  
Spicy Agave Syrup

### Classic Cocktails

16.00



#### CAIPIRINHA

Cachaca, Lime, Sugar, Mint Garnish



#### CORPSE REVIVER NO. 2

Nolets Gin, Lillet Blanc, Cointreau  
Lime Juice, Absinthe



#### CHARTREUSE SWIZZLE

Green Chartreuse, Falernum  
Pineapple Juice, Lime Juice



#### ROYAL DAQUIRI

Bacardi Rum, Lemon Juice  
Violet Liqueur, Simple Syrup



#### CHERRY OLD FASHIONED

Piggy Back Bourbon, Cherry Heering  
Simple Syrup, Angostura Bitters  
Orange Bitters

### Bartenders Choice

16.00

Trust us, we love to do it for you.  
Tell us your favorite spirit & flavor profile,  
and we will shake something up for you.