

# ELITE CAFE

FRIED OKRA Vadouvan, Cucumber Raita	\$9	HONEY CRISP KALE SALAD Organic Baby Kale, Honey Crisp Apples, Pepitas, Cinnamon Roasted Butternut Squash, Dried Cranberries, Parmigiano Reggiano, Satsuma Vinaigrette add gulf shrimp \$6, grilled chicken \$5	Half   Full \$14   \$18
CRISPY BRUSSELS SPROUTS Cranberries, Shaved Almonds	\$9	QUINOA SALAD Arugula, Quinoa, Red and Gold Beets, Valencia Oranges, Chèvre, Pine Nuts, Pomegranate Citrus Vinaigrette add gulf shrimp \$6, grilled chicken \$5	\$16
TASSO DEVILED EGGS Tasso Ham, Pickled Basil Beans, Baby Fennel	\$11	ELITE NIÇOISE SALAD Cajun Crusted Ahi Tuna, Blue Lake Beans, Olives, Eggs, Red Creamer Potatoes, Grape Tomatoes, Anchovies, Red Bell Peppers, Meyer Lemon Vinaigrette	\$21
MOM'S WARM BLUE CRAB MEAT DIP Rustic Flatbread Crackers	\$14		
CRAWFISH MAC & CHEESE Crawfish, Cellentani Pasta, Pimento Cheese	\$15		
RAW OYSTERS ON THE HALF SHELL Ask your server for today's selection	\$3.50 each \$19 half dozen \$35 dozen		

## BISCUITS

MEETINGHOUSE Butter, Jelly additional biscuits \$3  2 FOR \$5	FRIED CHICKEN Spicy Tomato Chutney, Mayonnaise, Iceberg  2 FOR \$12	"HOT" CHICKEN Mayonnaise, Dill Pickles, Ranch  2 FOR \$14	BLACKENED CATFISH Mirliton Coleslaw, Remoulade  2 FOR \$12
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Biscuits so flaky you'll need a fork and a knife!

◆ SOUTHERN FRIED CHICKEN DINNER Buttermilk Soaked Mary's Chicken, Grits, Collards, House Pickles	\$24	MATT'S DUCK GUMBO Duck Leg, House Smoked Duck Sausage, White Rice	Half   Full \$15   \$21
ELITE "HOT" CHICKEN DINNER Nashville Inspired Spicy Fried Chicken, Biscuit, Collards, House Pickles	\$26	RED BEANS AND RICE Kidney Beans, House Pickled Pork, Grilled Andouille, White Rice	\$14   \$19
SHRIMP AND GRITS Tasso Ham, Scallions, White Wine Cream Reduction, Cheesy Grits	\$24	CHICKEN JAMBALAYA Daisy's "Garlic Chicken" Leg Confit, Chicken Andouille, Squash, Turnips, Jus	\$15   \$21
BLACKENED DELTA CATFISH Shrimp, Corn, Okra and Romesco Succotash, Smoked Shallots, Baby Kale, Roasted Tomato Aioli	\$26	CRAWFISH ÉTOUFFÉE Louisiana Crawfish, Grits add uni butter \$2	\$14   \$20
SCHMITZ RANCH PORK PORTERHOUSE Apple BBQ Sauce, Andouille and Ham Hock Jambalaya, Braised String Beans	\$29	NOLA SAMPLER Pick any 3 of the above, served with White Rice	3 FOR \$24
THE ELITE HAMBURGER Elite's Brisket Chuck Blend, Lettuce, Tomato, French Fries add cheese \$1, bacon slice \$1, avocado \$1, fried egg \$2	\$15		
"LEE'S" HAMBURGER Elite's Brisket Chuck Blend, Vidalia Onion, Pimento Cheese, Fried Egg, Bread and Butter Beets, French Fries	\$18		

### ◆ SIDES ◆

COLLARDS, HAM HOCK, CHILI OIL	\$8
BRAISED STRING BEANS	\$7
GRITS	\$6
FRENCH FRIES	\$6

### ◆ DESSERTS ◆

STRAUS DAIRY ORGANIC SOFT SERVE ICE CREAM Vanilla Bean, Chocolate, or Swirl toppings: caramel, chocolate shell, grenadine syrup, nuts, olive oil and sea salt \$1 seasonal market fruit \$2	\$6
BEIGNETS Traditional "French Market" Style, Powdered Sugar 3 per order, additional beignet \$2	\$6
TRADITIONAL PRALINES	\$2
MEYER LEMON ICEBOX PIE	\$8
CHOCOLATE PECAN PIE	\$9
CARAMEL APPLE PIE	\$8

## WEEKLY SPECIALS

### SUNDAY NIGHT

½ Price Burgers  
with Purchase of  
Beverage

### MONDAY

½ Price  
Fried Chicken Dinner  
with Purchase of Beverage

### TUESDAY & WEDNESDAY

½ Price All Bottles from  
Wines by the Glass Menu

### THURSDAY

Happy Hour Oysters &  
½ Price Bottles of Rosé  
ALL DAY

### SATURDAY & SUNDAY BRUNCH

\$22 Bottomless Mimosa  
with Purchase of Entrée

Water available upon request. Up to 4 credit cards per group.

A 5% surcharge will be added to all food and beverage due to increased labor and business costs in San Francisco.

CONSUMER ADVISORY: Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Please notify us if you have any food allergies.

## COCKTAILS

<b>RAGIN CAJUN</b> Ketel One Vodka, Spiced Pear, Citrus, Chipotle, Ginger Beer	\$14	<b>BOBBY BURNS</b> Cutty Sark Prohibition Scotch, Sweet Vermouth, Benedictine, Bitters	\$13
<b>FRENCH 75</b> H by Hine Cognac, Citrus, Sparkling	\$13	<b>SAZERAC</b> H by Hine Cognac, Absinthe, Bitters	\$13
<b>CAMERON'S KICK</b> Monkey Shoulder Scotch, Tullamore Dew Irish Whisky, Orgeat, Citrus	\$12	◆ <b>FROZEN DAIQUIRI</b> Denizen Aged Rum, Lime, Turbinado Syrup	\$9
<b>INTERNATIONAL SMOKE</b> Suntory Toki Japanese Whisky, Citrus, Coconut, Islay Float, Bitters	\$13	<b>THE FAT PALOMINO MILKSHAKE</b> Straus Vanilla Ice Cream, Plantation 3 Rum, Cardamaro, Lustau PX Sherry, Chocolate Bitters	\$15
<b>HURRICANE</b> Banks 5 Island Rum, Coruba Dark Rum, Galliano, Citrus, Passion Fruit, Bitters	\$13		

### DRAFT BEER

Glass | Growler

LAGUNITAS, IPA, California	\$8   \$31
SONOMA SPRINGS, A3 Apricot Saison, California	\$7   \$27
PINE STREET, SUCKER FREE CITY, Kolsch, California	\$8   \$31
ABITA, Amber, Lager, Louisiana	\$7   \$27

### BOTTLE & CIDER

ABITA, Turbodog, Brown Ale, Louisiana, 12oz	\$6
OMISSION, Lager, Oregon, 12oz	\$7
CIDRE, Cuvée Opalyne, Kystin, France, 750ml	\$30

Take a growler home for an extra \$25!

### SPARKLING

<b>BLANQUETTE DE LIMOUX</b> Cuvée Jean Philippe, Dom. Rosier, Lang-Rouss., France	\$11   \$49
<b>CRÉMANT D'ALSACE</b> Les Natures, Jean Baptiste Adam, Alsace, France	\$14   \$62
<b>CRÉMANT DE BOURGOGNE</b> Rosé, Bailly-Lapierre, Burgundy, France	\$15   \$68

### WHITE

<b>2012 CHARDONNAY</b> Locavore, Santa Maria Valley	\$14   \$62
<b>2016 SAUVIGNON BLANC</b> Bliss, Napa Valley	\$11   \$49
<b>2016 ANJOU</b> Chauvigné, Dom. Richou, Loire Valley, France (Chenin Blanc)	\$13   \$58
<b>2015 CÔTES DU RHÔNE</b> Vin Gourmand, Ranvier Dauvergne, Rhône Valley, France (Viognier Grenache Blanc)	\$12   \$54
<b>2015 MUSCADET SÈVRE ET MAINE</b> Vielles Vignes, Dom. de la Garnière, Loire V. France	\$11   \$49
<b>2016 RIESLING</b> J. Helfrich, Alsace, France	\$11   \$49

### ROSÉ

<b>2016 CÔTES DE PROVENCE</b> Château Lauzade, Provence, France	\$13   \$58
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### RED

<b>2011 PINOT NOIR</b> La Fenetre, Santa Maria Valley	\$13   \$58
<b>2014 CABERNET SAUVIGNON</b> Lady of the Mandrake, Paso Robles	\$13   \$58
<b>2013 CÔTES DE NUITS</b> Domaine Julien, Burgundy, France (Pinot Noir)	\$20   \$90
<b>2016 MALBEC</b> Leval, Languedoc-Roussillon, France	\$11   \$49
<b>2013 VINSOBRES</b> Chaume-Arnaud, Rhône Valley, France (Grenache Cinsault Syrah Mourvedre)	\$14   \$62
<b>2013 CORBIÈRES</b> Château du Grand Caumont, Lang.-Rouss, France (Carignan Syrah Grenache)	\$10   \$45

### SWEET WINE

<b>PORT RUBY RESERVE</b> Quinta do Tedo, Portugal	\$9   \$75
<b>PORT 10Y TAWNY</b> Vieira de Sousa, Portugal	\$15   \$125
<b>MUSCAT DE RIVESALTES</b> Château de Caladroy, France (375ML)	\$10   \$40