

## Lighter Fare

**FRIED OKRA 9**  
creole aioli

**CRISPY BRUSSELS SPROUTS 9**  
dried cranberries, almonds

**DEVILED EGGS 11**  
tasso ham, pickled basil beans, baby fennel

**STEAMED MUSSELS 18**  
p.e.i. mussels, chorizo, okra, fresno peppers  
garlic, toasted sourdough

**BISCUITS 6**  
butter, strawberry preserves

**FRIED CHICKEN BISCUITS 12**  
tomato chutney, lettuce, aioli

## Salads

**MARKET GREENS & HERBS 15**  
avocado, creole mustard vinaigrette

**GRILLED CAESAR SALAD 16**  
sweet little gem lettuce, avocado, parmesan  
farm egg, creole aioli

**HONEY CRISP KALE SALAD 16**  
apples, pepitas, squash, cranberries  
parmesan, satsuma vinaigrette  
salad additions chicken **5**, shrimp **6**, blackened salmon **10**

# ELITE CAFE

## Dinner

❖ **SOUTHERN FRIED CHICKEN 24** ❖  
herbed green salad, sonoma brinery b&b pickles  
add Tennessee Hot Sauce **2**

**ELITE GUMBO 17**  
garlic roasted chicken, andouille, rice

**JAMBALAYA 17**  
confit chicken, andouille, squash, turnip, rice

**NOLA SAMPLER 16**  
cup of elite gumbo, jambalaya, rice

**BLACKENED KING SALMON 26**  
marble potatoes, broccolini

**NEW YORK STEAK AND FRIES 28**  
10oz prime NY cut, creole aioli

**THE ELITE BURGER 16**  
lettuce, tomato, creole aioli, french fries

**IMPOSSIBLE BURGER 20**  
vegan patty, caramelized onion, gruyère, lettuce  
tomato, b&b pickles, creole aioli, french fries  
burger additions aged cheddar, gruyère, bacon, avocado **1**

## Raw Bar

**OYSTERS ON THE HALF SHELL**  
cucumber mignonette, cocktail sauce  
**3.50** ea / **19** half dozen / **35** dozen

## Sides

**BROCCOLINI 7**  
roasted garlic

**MARBLE POTATOES 7**  
rosemary, shallots

**BLUE LAKE BEAN 7**  
stewed tomatoes

**FRENCH FRIES 6**  
creole aioli

## Dessert

**SOFT SERVE ICE CREAM 6**  
vanilla or chocolate

**BEIGNETS 7**  
chocolate sauce  
pair with Quady 'Starboard' California Ruby Port, CA **9**

**STRAWBERRY SHORTCAKE 7**  
whipped cream  
pair with Chateau de Caladroy, Muscat de Rivesaltes, FR **10**

**PECAN TART 7**  
vanilla ice cream, brown sugar, caramel  
pair with Vieira de Sousa, 10 yr Tawny Port, PT **12**

## Nightly Specials

**MONDAY**  
1/2 price southern fried chicken dinner

**TUESDAY & WEDNESDAY**  
1/2 price all 750ml bottles of wine

**THURSDAY**  
1/2 price oysters and rosé bottles

**SUNDAY**  
1/2 price elite burger

## *Wines by the Glass*

### **SPARKLING**

**André Delorme**, Blanc des Blancs **11**

**Bailly Lapierre**, Crémant Rosé, Burgundy **15**

**Delamotte**, Brut, Côte de Blancs, Champagne **17**

### **WHITE**

**Hunt & Harvest**, Sauvignon Blanc, Napa 2017 **11**

**Pax**, Chenin Blanc, Mendocino 2015 **13**

**Ryme**, 'Hers' Vermentino, Carneros 2016 **14**

**Heinz Eifel**, Riesling, Kabinett, Mosel 2016 **12**

**Neyers**, Chardonnay, Carneros, Sonoma 2015 **17**

### **ROSÉ**

**Mont Gravet**, Cinsault, Languedoc 2017 **10**

### **RED**

**Cep**, Pinot Noir, Sonoma Coast 2015 **16**

**Vincent Girardin**, Pinot Noir, Burgundy 2013 **14**

**La Ca' Növa**, Barbera, Alba, Piedmont 2015 **11**

**Cabirau**, Grenache Blend, Roussillon 2014 **12**

**Seghesio**, Zinfandel, Sonoma County 2016 **14**

**Seven Hills**, Cabernet Sauvignon,  
Walla Walla Valley 2016 **16**

## *Classic Cocktails*

*from New Orleans and beyond*

**\$ 13**

### **PIMM'S CUP**

Pimm's No. 1, Cucumber, Mint, Lemon  
Ginger Beer

### **SEASONAL REMEDY**

Skyy Grapefruit Vodka or Beefeater Gin,  
Fever Tree Tonic with Seasonal garnishes

### **CRUSTA**

H by Hine Cognac, Curaçao, Citrus with a  
Sugar Rim

### **FRENCH 75**

Beefeater Gin, Lemon, Sugar, Sparkling  
Wine

### **WHISKEY SMASH**

Evan Williams Bourbon, Blackberries, Mint,  
Lemon

### **SAZERAC**

Rittenhouse Rye Whiskey, Peychaud's Bitters,  
Gum Syrup, with a rinse of Herbsaint

### **VIEUX CARRÉ**

Rittenhouse Rye Whiskey, H by Hine Cognac  
Carpano Antica Sweet Vermouth  
Benedictine, Peychaud's  
and Angostura Bitters

## *Beer & Cider*

### **DRAFT**

**Fort Point** KSA Kolsch, San Francisco CA 4.6% **7**

**Anchor Steam**, San Francisco CA 4.9% **7**

**Einstök** White Ale, Iceland 5.2% **9**

**Goose Island** IPA, Chicago IL 5.9% **8**

### **BOTTLES**

**Miller High Life** 'Champagne of Beers' 4.6% **4**

**Abita** 'Amber' Lager, New Orleans LA 4.5% **6**

**Little Creatures** Pale Ale, Australia 5.2% **6**

**Boulevard** Farmhouse Ale, Kansas City MO 8.5%

**7 Deschutes** Obsidian Stout, Bend OR 6.4% **7**

**Sam Smith** Cider, England 5% **7**

**Krystin** 'Opalyne' Cider, France 5% (500ml) **18**

## *Absinthe*

**Pernod** Absinthe Superieur, FR **18**

**Vieux Carré** Absinthe, Pennsylvania PA **15**

**St. George** Absinthe, Alameda CA **13**

**Herbsaint** New Orleans LA **10**