

Raw

OYSTERS ON THE HALF SHELL

mignonette, cocktail sauce

3.⁵⁰ ea. / 19 half dozen / 35 dozen

Marin Miyagi, Point Reyes, CA

Kusshi, Vancouver Island, BC

Hammersley, Puget Sound, WA

CHILLED GULF PRAWNS 14

cocktail sauce

Starters

BAKED OYSTERS 16

four charbroiled oysters, creamed spinach, parmesan, panko crust

◇ STEAMED MUSSELS 18 ◇

p.e.i. mussels, chorizo, okra, fresno peppers, garlic, toasted levain sourdough

DEVILED EGGS 11

crispy shallots, bacon, sweet relish, dijon mustard

CRISPY BRUSSELS SPROUTS 9

dried cranberries, toasted almonds

HUSHPUPIES 9

sweet corn, green bell pepper, creole spices

FRIED OKRA 9

buttermilk battered, creole spices

ELITE CAFE

Dinner

FARMERS MARKET SALAD 15

cherry tomato, cucumber, red radish, mustard vinaigrette

PEACH & KALE SALAD 16

peach, parmesan, toasted almonds, peach vinaigrette

salad additions chicken 6, shrimp 8, salmon 10, steak 12

COUNTRY COBB SALAD 18

grilled chicken, avocado, cherry tomato, farm egg, b&b pickles, feta, red wine vinaigrette

◇ SOUTHERN FRIED CHICKEN 24 ◇

herbed green salad, sonoma brinery b&b pickles

GUMBO 17

garlic roasted chicken, pork andouille, lobster fumet, rice

KING SALMON 26

5oz filet pan-seared, marble potatoes, broccolini

NEW YORK STEAK & FRIES 28

10oz prime NY cut, chimichurri sauce, herbed green salad

THE ELITE BURGER 16

butter lettuce, tomato, b&b pickles, aioli, french fries

IMPOSSIBLE BURGER 20

vegan patty, caramelized onion, gruyère, butter lettuce, tomato, b&b pickles, aioli, french fries

burger additions aged cheddar, gruyère, bacon, avocado 1ea.

For the Table

BISCUITS 6

two buttermilk biscuits, butter, strawberry preserves

FRIED CHICKEN BISCUITS 12

tomato chutney, lettuce, aioli

Sides

BROCCOLINI 7

roasted garlic

ASPARAGUS 7

parmesan

MARBLE POTATOES 7

rosemary, shallots

JAMBALAYA 9

confit chicken, pork andouille, squash, rice

FRENCH FRIES 6

ZAPP'S VOODOO CHIPS 2

cajun spiced kettle potato chips

Dessert

SOFT SERVE ICE CREAM 3

vanilla, chocolate or swirl with sprinkles and cherry on top

BEIGNETS 7

chocolate sauce

pair with Chateau de Caladroy, Muscat de Rivesaltes, FR 10

PECAN TART 7

vanilla ice cream, caramel

pair with Quady 'Starboard' California Ruby Port, CA 9

Nightly Specials

MONDAY

1/2 price southern fried chicken dinner

TUESDAY & WEDNESDAY

1/2 price select bottles of wine

THURSDAY

1/2 price oysters & rosé bottles

SUNDAY

1/2 price elite burger

Wines by the Glass

SPARKLING

Andre Delorme Blanc de Blancs, France **11**

Cœur Clémentine 'La Pétillant' Brut Rosé, Provence **14**

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

WHITE

Matthiasson 'Tendu' Vermentino, Yolo County 2016 **11**

Hunt & Harvest Sauvignon Blanc, Napa Valley 2016 **12**

Pax Chenin Blanc, Mendocino County 2015 **14**

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

Neyers Chardonnay, Carneros, Sonoma County 2015 **16**

ROSÉ

Mont Gravet Cinsault, Languedoc, France 2017 **11**

RED

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

Domaine Eden Pinot Noir, Santa Cruz Mts 2015 **17**

La Ca'Növa Barbera d'Alba, Piedmont, Italy 2015 **13**

Domaine Cabirau Grenache, Roussillon, France 2014 **11**

Seghesio Zinfandel, Sonoma County 2016 **14**

Ultraviolet Cabernet Sauvignon, California 2016 **13**

Classic Cocktails

from New Orleans and beyond

\$13

PIMM'S CUP

Pimm's No. 1, Cucumber Infused Gin, Mint,
Lemon, Fever Tree Ginger Beer

SEASONAL REMEDY

Russian Standard Vodka or Greenall's Gin,
Fever Tree Tonic, Seasonal garnish

CRUSTA

H by Hine Cognac, Curaçao, Chili Tincture
Lemon, Sugar Rim

FRENCH 75

Greenall's Gin, Lemon,
Sugar, Sparkling Wine

WHISKEY SMASH

Evan Williams Bourbon,
Blackberries, Mint, Lemon

SAZERAC

Sazerac Rye Whiskey,
Peychaud's Bitters, Gum Syrup, rinse of Herbsaint

VIEUX CARRÉ

Sazerac 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**

Little Creatures Session Ale, Australia 4.4% **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, Cider, France 5% (750ml) **14**

Absinthe

Pernod Absinthe Superieur, FR **18**

Vieux Carré Absinthe, Pennsylvania PA **15**

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

Herbsaint, New Orleans LA **10**