



## SMALL

<b>WHIPPED EGGPLANT</b>	puccia, olive oil (add crudités +6)	15
<b>CASTELVETRANO OLIVES</b>	sumac, fennel pollen, marcona almonds	9
<b>MASCARPONE &amp; PROSECCO ARANCINI</b>	caciocavallo, melon passato	14
<b>BIG EYE TUNA TARTARE</b>	calabrian aioli, tangerine, carta di musica	20

## BRUNCH

<b>BANANA BREAD</b>	whipped butter, grey salt	8
<b>WARM ENGLISH MUFFIN</b>	jam, butter	6
<b>CHIA &amp; GRANOLA BOWL</b>	raspberry compote, fresh berries	13
<b>AVOCADO TOAST</b>	heirloom radish, lemon, herbs	14
<b>PROSCIUTTO SCRAMBLE</b>	eggs, prosciutto, arugula, fontina cheese toast	19
<b>GREEN EGGS</b>	soft scramble, zucchini, avocado, parmesan, salsa verde	17
<b>SMOKED SALMON MEZZE</b>	english muffin, celery & onion, chive mascapone	22
<b>RICOTTA HOTCAKES</b>	nutella, banana, honeycomb butter, maple syrup	14
<b>SOFT POLENTA</b>	crab, sweet corn, soft egg, herbs	16
<b>BREAKFAST PIZZA</b>	egg, guanciale, parmesan, provolone, cream	24
<b>BREAKFAST SANDWICH</b>	scrambled egg, prosciutto cotto, hash brown provolone cheese, truffle aioli	16

## SALADS

<b>TUSCAN KALE</b>	green apple, pepitas, radish, gorgonzola vinaigrette	15
<b>GEM LETTUCE</b>	caesar dressing, pistachio, toasted seeds	16
<b>BRUSSEL SPROUTS</b>	white balsamic, lemon, pecorino, pine nuts	16
<b>ARUGULA</b>	lemon, EVOO, parmigiano reggiano	14
<b>BURRATA</b>	pear, local honey, sorrel, grilled bread	19

## APPETIZERS

<b>GULF SHRIMP</b>	salsa rosa	20
<b>GRILLED OCTOPUS</b>	hearts of palm, olives, capers, tangerine	24
<b>FRIED CALAMARI</b>	balsamic aioli	17
<b>MEATBALLS</b>	pork and beef, spicy tomato sauce, parmigiano	17

## PASTA

<b>SPAGHETTI</b>	aglio e olio (add clams +6)	17
<b>FUSILLI PESTO</b>	arugula, pistachio, parmigiano, pistachio breadcrumb	20
<b>CACIO E PEPE</b>	pecorino romano, black pepper	20
<b>TRUFFLE PASTA</b>	tagliatelle, shaved black truffle, pecorino, butter	52
<b>LOBSTER PASTA</b>	rigatoni, tomato marsala passato, mascarpone	49
<b>RIGATONI VERDE</b>	mushroom ragu, mascarpone, chive	25
<b>VODKA SAUCE</b>	canestri pasta, calabrian chili, basil, parmigiano	24
<b>GEMELLI</b>	squid ink pasta, dungeness crab, tomato butter, chili	28

## MAINS

<b>POLENTA &amp; MUSHROOMS</b>	slow-egg, mascarpone, black truffle	28
<b>DIVER SCALLOPS</b>	citrus butter, caviar, chives	34
<b>BRANZINO</b>	salsa verde, lemon	36
<b>GRILLED CHICKEN</b>	calabrian chili sauce	34
<b>20oz BONE-IN RIBEYE</b>	30 day dry-aged prime beef	105

## VEGETABLES

<b>BROCCOLINI</b>	cashew pesto, crispy shallot	15
<b>BABY SPINACH</b>	toasted garlic, lemon	12
<b>ROASTED POTATOES</b>	truffled crème fraîche	12

## PIZZA

<b>MARGHERITA</b>	20
housemade mozzarella, tomato, basil	
<b>CACIO E PEPE</b>	22
taleggio, parmigiano, mozzarella, black pepper	
<b>BURRATA PIZZA</b>	22
bianco dinapoli tomatoes, basil	
<b>ROASTED MUSHROOM</b>	23
cremini, maitake and oyster mushrooms, lemon cream, parmigiano reggiano	
<b>SAUSAGE &amp; BROCCOLI</b>	22
rapini, italian sausage, mozzarella	
<b>SOPPRESSATA</b>	24
cured pork, crushed tomato, mozzarella, chili oil, honey	

Add Arugula 4

Add Prosciutto 7

## DESSERT

<b>TIRAMISU</b>	12
marsala, mascarpone, espresso, cacao	
<b>CHOCOLATE TORTA</b>	12
salted caramel, whipped mascarpone	
<b>PAVLOVA</b>	12
white chocolate mousse, passionfruit, ice cream	
<b>MANGO &amp; PINEAPPLE SORBET</b>	12
tropical fruit salad, basil, evoo	
<b>AFFOGATO</b>	8
vanilla ice cream, espresso, caramel	



# THE ÉLEPHANTE

Passionfruit, Lemon, Orgeat, Montenegro, Calabrian  
Chili

Pick Your Poison:  
Tequila, Vodka, Gin, Rum  
17

## BRUNCH COCKTAILS 15

### BLOODY MARY

Vodka, Tomato, Worcestershire, Hot Sauce, Lemon

### MIMOSA

Prosecco with Orange Juice or Grapefruit Juice

### ACQUA

Vodka, Watermelon, Lime, Campari, Sparkling Water, Mint

### DEVIL'S SIP

Bombay Sapphire, Aperitivo, Orange, Grapefruit

### FIORI SPRITZ

Lillet Blanc, St Germain Elderflower, Prosecco, Lemon

### THE FIX

Tequila, Lime, Pineapple, Calabrian Chili

## SHAKEN COCKTAILS 17

### VIOLET CURTAIN

Vodka, Hibiscus, Grapefruit, Aperitif, Cucumber

### SOCIAL BUTTERFLY

Gin, Lemon, Guava, St Germain, Pink Peppercorn, Sparkling Water

### CRIMSON & CLOVER

Bacardi Rum, Lime, Barrel-Aged Honey, Orange Flower Water

### TWENTY-NINE PALMS

Nosotros Reposado, Lime, Pineapple, Amaro, Toasted Coconut

### REVIVAL

Mezcal, Grapefruit Jalapeno Aperitif, Lime, Orgeat, Apricot

### PISOLINO

Bourbon, Lemon, Ginger, Aperitif

## STIRRED COCKTAILS 18

### AEOLIAN

Mezcal, Cocchi Rosa, Salers Aperitif, Grapefruit Oils

### STALEMATE

Bourbon, Amaro di Angostura, Orgeat, Lemon and Orange Oils

### THE COUNT

Rye Whiskey, Montenegro, Aperitivo Select, Amaro Abano, Lemon Oils

## WINE BY THE GLASS

### SPARKLING

NV PROSECCO BRUT Adami, Veneto ITA

NV SPARKLING ROSÉ Scarpetta, ITA

### ROSÉ

2019 ÉLEPHANTE ROSÉ Piemonte ITA

2019 PINOT NOIR ROSÉ Gran Moraine, Willamette OR

### ORANGE

2020 ORANGE WINE Koehnen, USA

### WHITE

2018 ÉLEPHANTE ARNEIS Piemonte ITA

2019 CHARDONNAY Lioco, Sonoma USA

2018 SAUV BLANC Avennia 'Oliane' Yakima Valley USA

### RED

2018 PINOT NOIR Talley, Sonoma USA

2018 ÉLEPHANTE BARBERA Piemonte ITA

2017 CAB SAUV Eco Terreno, Alexander Valley USA

2018 BORDEAUX Les Cadrans Lassegue, Grand Cru FRA

## BEER

Scrimshaw Pilsner 10

Offshoot Hazy IPA 10

## DRAFT COCKTAILS 15

### SOUTHSIDE MULE

Grey Goose Essence, Lime,  
Ginger Beer, Peach, Rosemary

### SUNRISE SLUSHIE

Tito's Vodka,  
Lemon, Limoncello,  
Aperitivo, Orange

### BOLD SEA SLUSHIE

Herradura Tequila, Lime,  
Watermelon, Coconut

### APEROL SPRITZ

Aperol, Prosecco, Orange

## ÉLEPHANTE PUNCH BOWLS

Make Any Cocktail a Punchbowl

**Small 95**

**Large 190**

## CLASSIC COCKTAILS 18

### MOSCOW MULE

Grey Goose Vodka,  
House Ginger Beer, Lime

### EASTSIDE

Ketel One Vodka, Lime  
Cucumber, Mint, Sparkling Water

### MARGARITA

Nosotros Blanco Tequila,  
Cointreau, Lime

### PALOMA

Patron Silver, Grapefruit, Lime,  
Cointreau, Sparkling Water

### WATERMELON MEZCAL MARGARITA

Mezcal, Watermelon Liqueur, Lime

### JAPANESE PENICILLIN

Toki Japanese Whiskey,  
Lemon, Ginger, Honey

### NEGRONI

Sipsmith VJOP Gin, Campari,  
Drapo Rosso, Orange Oils

### OLD FASHIONED

Woodinville Rye, Angostura,  
Orange and Lemon Oils

### SIDECAR

Hennessy VS, Cointreau,  
Lemon, Orange Oils, Sugar Rim