

website: www.elliestapandvine.com instagram: @elliestapandvine fb: Ellie's Tap and Vine

RESTAURANT WEEK(S) MENU: PLEASE ENJOY ONE STARTER OR SALAD, ONE ENTRÉE AND ONE DESSERT. NO SHARSIES OR TO GO. \$40 Per Person (Exclusive of Tax and Gratuity)

Starters/Small Plates:

Cream of Mushroom Soup with Madeira 12

Ellie's Liver Pate with Baker's Table Bread, Cornichon and Dijon Mustard 16 Spicy Sauteed Calamari with Garlic, Onion, Bacon, Capers, Butter & Wine 16 Seared Ahi Tuna with Wasabi Cream and Greens 15

Warm Crab Dip with Toasted Bread 15

Baker's Table Bread Basket w/Local Tapadero Ranch Olive Oil or Salted Butter 6

Salads:

Warm Caramelized Apple with Blue Cheese, Walnuts and Mixed Greens 15 Chopped Salad w/Walnuts, Bacon, Blue Cheese, Cranberries & Red Onion 15 Little Gems with Chevre, Orange, Red Onion, & Toasted Pistachios 15

Entrees:

Local Halibut w/Truffle, Lemon-Mushroom Cream & Broccolini 32

Slow Cooked Tomahawk Beef Short Rib, Potatoes, Carrots, Onions and Jus 34**

Crab Cake over Spicy Sweet Potato-Bacon-Spinach Hash 34

Roast 1/4 Chicken w/Herbs, Whipped Potatoes & Haricot Vert 28

Duck, Sausage & Rabbit Cassoulet 34

Pork Osso Bucco w/Poblano Peppers, Corn & Sauce over Whipped Potatoes 32 Jay's Chicken & Vegetable Pot Pie 30

Creekside Farm 8 oz Center Cut Filet, Truffle Cream, Spinach & Potatoes 44** Pasta Bolognaise with Parmesan & Herbs 30

Restaurant Week Surcharge **Beef Short Rib (Add 5.00) **Filet (Add 10.00)

^{**}Occasionally we run out of menu items. We have no way of knowing what will be popular each night, so thank you for understanding. We appreciate you!

**We appreciate you and encourage you to enjoy your experience without rushing. We'll Prepare Your Entrée, once your Starter is Removed.

Cash is better but plastic is rad, too. **Be a Kind Human.**

Venmo: @Elliestapandvinesyv

Please use **NO MORE THAN TWO CREDIT CARDS** per table. Thank you!

HOURS: (Asian Food Night with 80's Music on Tuesdays; IT'S SPICY AND FUN!) SUNDAY – MONDAY 4:00PM – 8:00PM
TUESDAY – DINNER 4:00PM – 8:00PM
WINE DOWN WEDNESDAY (ALL GLASS WINE @ 10.00 PER GLASS)DINNER 4 – 8
THURSDAY: Lunch 11:30 – 2pm; Dinner: 4 – 8PM
FRIDAY – SATURDAY; Lunch 11:30 – 2:00pm; DINNER 4:00PM – 9:00PM
ALL BY THE GLASS WINE IS 10.00 DURING LUNCH AND FROM 4:00 -5:00PM

**Ask your Server about Upstairs at Ellie's, our Private Dining Venue.
We love our Local Partners: The Starter Farm; The Good Witch Farm; The Baker's
Table; Wolf Family Farms; The SB Meat Company; The Solvang Spice Merchant;
The Santa Barbara Fish Market; Exotica West; The Santa Ynez Chamber of
Commerce; Tapadero Ranch; The Solvang Farmer's Market; Finely Farms; Jimenez
Family Farm.

Who is Ellie?

DAILY

Ellie's is named after our Mother, Eleanor. This restaurant is our tribute to her and all of her favorite things. She enjoyed a very colorful life and spent most of it working long hours in the hospitality industry. She was never short on laughter, generosity or grace under fire. She was absolutely stunning and kind. She was an amazing Mother and though we miss her deeply, we feel her energy all around us and we hope you do, too.

Executive Chefs: Joy Reinhardt & Jay Reinhardt (Twins)

^{**}Yes, there is a restroom code...3355