916.390.3595



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

RESTAURANT WEEK MENU: \$40.00 PER PERSON/NO SHARES/CHOOSE 1 ITEM FROM EACH CATEGORY (SMALLS | PLATES | DESSERT)

SMALLS

LENTIL SOUP WITH BACON 16

Garlic, Shallots, Herbs, and a Little Love

LIVER PATE 16

Toasted Brioche, Cornichon Pickles, Dijon Mustard, Granny Smith Apple & Pickled Red Onion

CUCUMBER AND BEETROOT SALAD 16

Red Chile Flakes, Dijon, Red Onion, Feta Cheese, and EVOO.

SAUTEED CALAMARI 18

Butter, Wine, Capers, Bacon, Chile Flakes, & Fresno Chile Peppers

CHOPPED SALAD 16

Brussels Sprouts, Radicchio, Romaine, Cranberries, Bacon, Shallots, Blue Cheese & Walnuts

WARM APPLE SALAD 16

Caramelized Green Apples, Walnuts, Blue Cheese Crumbles, Butter and Vanilla

AHI TUNA WITH GINGER – SESAME DIPPING SAUCE 18

Cucumber and Mixed Greens

THE BAKER'S TABLE BREAD 6

Local Tapadero Ranch Olive Oil or Salted Butter

PLATES

LOBSTER MAC AND CHEESE 36 (ADD 5.00)

Cheese, Cream, Shallots, Garlic and Green Onion

CRAB CAKE 36

Cream, Sweet Potato, Bacon, Spice, Capers & Spinach Hash (Bacon may be omitted)

ROASTED HALF CHICKEN 30

Lemon, Garlic, Shallots & Herbs, Whipped Potatoes & Wilted Spinach

CURRIED PORK OSSO BUCCO 32

Slow Cooked Pork, Coconut Curry, Cilantro & Tomatoes over Jasmine Rice with Peanuts

CREEKSIDE FARM FILET AU POIVRE 46 (ADD 10.00)

8oz Tenderloin Beef Filet, Local Farm Spinach & Whipped Potatoes

BEEF STROGANOFF 36

Wine Braised Beef, Mushrooms, Herbs, Celery, Onions, Cream and Egg Noodles

SLOW COOKED TOMAHAWK 38 (ADD 10.00)

Braised Beef Short Rib, Wine, Carrots, Onions, Celery over Whipped Potatoes

SALMON VERACRUZ 34

DESSERT

Dessert Course to be Announced

Love our Olive Oil? It's for sale and just in time for the holidays, as a Hostess Gift or a Stocking Stuffer! \$30

RECEIVE A 5% DISCOUNT BY PAYING CASH. WE WOULD MUCH RATHER GIVE YOU THE DISCOUNT THAN PAY THE CREDIT CARD COMPANIES.

Be a Kind Human.

**We offer a moderate corkage fee; no matter if it is a special bottle, a gift from Grandma or if you are in the industry. We highly encourage you to give our list a look...You may just find the perfect bottle.

MONDAY: 4:30-8:00PM

TUESDAY: Industry Night; 50% off Food; Wine By the Glass is 10.00; Dinner 4:30-8:00PM WINE DOWN WEDNESDAY (ALL GLASS WINE @ 10.00 PER GLASS) DINNER 4:30-8:00pm THURSDAY: Dinner: 4:30 – 8PM; LOCALS NIGHT (10% DISCOUNT/Corkage Waived for Locals)

FRIDAY - SATURDAY; DINNER 4:30PM - 9:00PM

SUNDAY: 4:30 – 8PM

*We are available for Take Out and are now available on DoorDash, for your convenience. We love our Local Partners: The Starter Farm; Global Gardens; The Good Witch Farm; The Baker's Table; Wolfe 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; Finley Farms; Jimenez Family Farm, Forfriends Inn and all of our LOCAL Retail Shops and Tasting Rooms. #SHOPLOCAL

Who is Ellie?

Ellie's is named after my Mother, Eleanor. This restaurant is my tribute to her and many of her favorite things. She enjoyed a very colorful life and spent most of it working long hours in the hospitality industry. She enjoyed a stiff cocktail coupled with a long cigarette. She was never short on laughter, generosity or grace under fire. She was absolutely stunning and amazingly kind. She was a wonderful

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

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

Mother and though I miss her deeply, I feel her energy all around me and I hope you do, too.

Executive Chef and Owner: Joy Reinhardt