

# ELLSWORTH

FOOD & SPIRITS

SPRING MENU

## SHAREABLES



### PIMENTO CHEESE

Served with celery sticks and cracker assortment. \$9.25

### CHICKEN QUESADILLA

With cheddar, scallion, and pico de gallo, with a side of chipotle crema. \$15.25

### CHICKEN TENDERS

With fries and choice of sauce. \$14

### GARLIC PARMESAN FRIES

With housemade garlic aioli. \$10.25



### CHARCUTERIE PLATE

Salami, prosciutto, cheddar and brie, with assorted pickles, olives and nuts. \$16



### WINGS

Tossed in your choice of buffalo, BBQ, spicy Korean or honey-mustard. Six wings \$12.50, Twelve wings \$20.25.

### BASKET OF FRIES

French Fries \$7.25  
Sweet Potato Fries \$8.25



### SPREAD FLIGHT

Red pepper hummus, sun-dried tomato whipped feta, tzatziki, veggies and pita. \$14



### KOREAN FRIED CAULIFLOWER

Tossed in sweet and spicy gochujang sauce with sesame and scallion. (Or make it buffalo). \$12

### ONION RINGS

Beer battered. \$9

## FLATBREAD PIZZAS

### MARGHERITA

With fresh mozzarella, tomato, parmesan, basil and hot honey. \$14.25  
Add bacon \$3, or chicken \$5.50

### BBQ CHICKEN

With bacon, red onion, and cheddar. \$16.25

### ASPARAGUS & GOAT CHEESE

With arugula, caramelized onion, parmesan and pistachios. \$15.25  
Add bacon \$3 or chicken \$5.50

## SALADS

Add to any salad: grilled salmon\* \$9.25, grilled or crispy chicken \$5.50, or black bean burger \$5



### SOUTHWEST SALAD

Romaine lettuce with grilled corn, seasoned black beans, pico de gallo, avocado, cheddar and spicy ranch. \$15.25



### POWER BOWL

Marinated chickpeas, quinoa, arugula, tahini sweet potatoes, shredded carrots, avocado, cucumber and grilled asparagus with lemon vinaigrette. \$16



### SPRING SALAD

Mixed greens with grilled asparagus, goat cheese, pickled onion, cucumber, avocado, pistachios and lemon-herb vinaigrette. \$15.25



### MEDITERRANEAN SALAD

Mixed greens cucumber, tomato, kalamata olives, chickpeas, beets, feta cheese, banana peppers, and herb tahini dressing. Served with pita bread. \$15.25

## SANDWICHES

All sandwiches and wraps served with house made potato chips. A black bean burger can be substituted for any item.

Substitute fries, sweet potato fries, onion rings, feta potato salad, dressed greens, or cilantro lime slaw for \$2.50

### BUFFALO WRAP

Crispy chicken tossed in buffalo, with lettuce, tomato, onion, cheddar, pickles and ranch. \$16.50

### CLASSIC BLT

Applewood smoked bacon, lettuce, tomato and aioli on grilled sourdough. \$13

### CAESAR WRAP

Grilled chicken, romaine lettuce, red onion, and Caesar dressing. \$16

### PUB CHICKEN SANDWICH

Grilled chicken breast with avocado, lettuce, tomato, onion, cheddar and bacon, served on a bun. \$16.25

### CHICAGO DOG

Grilled beef frank with onion, tomato, pickles, hot peppers, mustard and celery seed. \$10

### SPRING VEGGIE PANINI

Asparagus, roasted tomato, caramelized onion, mozzarella and arugula on grilled sourdough. \$15.25

### HOT DOG BASKET

Grilled beef frank, served with chips. \$7.50

### GREEK CHICKEN WRAP

Grilled chicken, lettuce, tomato, kalamata olives, feta, banana peppers, and cucumber sauce. \$16



### TURKEY & BRIE PANINI

With ginger tomato jam and arugula on sourdough. \$16

### CLASSIC BURGER

1/3 pound Knight's Market patty, grilled to order\* with tomato, onion, pickle and your choice of cheddar, Swiss or American cheese. \$16.50



### BOUGIE BURGER

Grilled to order\* with goat cheese, pickled onion, arugula and aioli. \$17.25

### FIESTA BURGER

Grilled to order\* with cheddar, avocado, pico de gallo, cilantro lime slaw and chipotle crema. \$17.25

### PIMENTO BURGER

Grilled to order\* with pimento cheese, bacon, jalapeno and onion. \$17.25

### OLIVE BURGER

Grilled to order\* with house olive spread, lettuce and Swiss. \$16.25

BURGERS

## ENTREES

### FISH & CHIPS

Beer battered cod with fries and house tartar sauce. \$17.50



### STEAK FRITES

8 oz New York Strip grilled to order\* and topped with garlic herb butter, served with fries and dressed greens. \$32



### GRILLED SALMON\*

Marinated with lemon and herbs, served with dressed greens, grilled asparagus and feta potato salad. \$24.50



### FISH TACOS

Three flour tortillas with beer battered cod, cilantro lime slaw, chipotle crema, and pickled onion. Served with a side of pico de gallo. \$18.25

## SIDES

FETA POTATO SALAD - \$5    DRESSED GREENS - \$6    CILANTRO LIME SLAW - \$3  
GRILLED ASPARAGUS - \$7    TAHINI SWEET POTATOES - \$5    HOUSE MADE CHIPS - \$4



Indicates a house favorite.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness.

# ELLSWORTH

FOOD & SPIRITS

## SPECIALTY COCKTAILS

### TRANSFUSION

Hawthorne Vodka - Lime - Grape Juice - Ginger Ale

### HOT HONEY MARGARITA

1800 Tequila - Gran Marnier - Lime - Hot Honey

### SPRING SANGRIA

Strawberry Rhubarb

### RUM PUNCH

Malibu - Dark Rum Float - Tropical Juices

### CORPSE REVIVER

Arbor Fall Gin - Lillet Blanc - Grand Marnier - Lemon - Local Absinthe

### HIBISCUS GIN SPRITZ

Arbor Spring Gin - Hibiscus - Lime

### ELLSWORTH OLD FASHIONED

Bulleit Bourbon/Whiskey - Vanilla Simple Syrup - Orange Peel - Bitters

### LAKE FOREST NEGRONI

Ann Arbor Distilling Co. Gin - Amaro - Aperol - Sweet Vermouth - Orange Peel

## SPIRIT FREE

### GRAPE GINGER FIZZ

Lime - Grape Juice - Ginger Ale

### HIBISCUS LIME COOLER

Lime - Hibiscus - Simple Syrup - Soda

### PINEAPPLE PUNCH

Pineapple - Orange Juice - Grenadine - Soda

### NON-ALCOHOLIC BEERS

#### ATHLETIC BREWING

Run Wild IPA- Upside Dawn Golden - Lite

WE OFFER A SELECTION OF PEPSI PRODUCTS

## BUBBLES & MARTINIS

### APEROL SPRITZ

Aperol - Sparkling Wine - Soda

### FRENCH 75

Gin - Lemon - Sparkling Wine

### THE CAB

Cognac - Lime - Simple Syrup - Bitters - Sparkling Wine

### DEATH IN THE AFTERNOON

Water Hill Absinthe Violette - Sparkling Wine

### CHAMPAGNE COCKTAIL

Hennessy - Sugar - Bitters - Cava - Lemon

### ESPRESSO

Hawthorne Vodka - Coffee Liqueur - Cold Brew - Simple Syrup

### PICKLETINI

Hawthorne Vodka - Pickle Juice - Dry Vermouth

### COSMOPOLITAN

Hawthorne Vodka - Lime - Cranberry

### PAPER PLANE

Maker's Mark - Amaro - Aperol - Lemon

### LEMON DROP

Hawthorne Vodka - Limoncello - Cointreau

## BEER, WINE & SELTZERS

### DRAFT BEER

Bell's Seasonal  
Mortal Bloom IPA - Founder's  
Red Jacket Amber - Keweenaw Brewing  
Miller Lite  
Easy Drinking Golden Ale - Founder's

### BOTTLED / CANNED BEER & CIDER SELECTIONS

All Day IPA - Founder's  
Two Hearted IPA - Bell's  
Hazy Hearted - Bell's  
Oberon - Bell's  
Modelo  
Labatt Blue & Labatt Light  
Coors Light  
Budweiser & Bud Light  
Mich Ultra  
Yuengling Lager  
Summer Shandy - Leinenkugel's  
Uncle John's Hard Cider [Apple Pear]

### HARD SELTZERS & CANNED COCKTAILS

Long Drink [Regular, Zero, Peach]  
White Claw [Black Cherry, Mango]  
High Noon [Pineapple, Peach, Watermelon, Black Cherry]  
Sun Cruiser [Iced Tea & Vodka]  
Surfside [Lemonade & Vodka]  
Good Boy [Iced Tea, Lemonade & Vodka]

### WINE

**Acanteo Chardonnay** Sicily, Italy  
\$12.25 glass / \$37 bottle

**La Marca Prosecco**  
Italy  
\$14.25 split

**"Rondineto" Fattoria Giuseppe Savini Pinot Grigio**  
Morro d'Oro, Italy  
\$11.25 glass / \$34 bottle

**Château La Castillonne Bordeaux/Sauvignon Blanc**  
Bordeaux, France  
\$10.25 glass / \$31 bottle

**Sea Pearl Sauvignon Blanc** Marlborough  
\$12.25 glass / \$37 bottle

**Terra Pura Pinot Noir** Chile  
\$12.25 glass / \$37 bottle

**Zuccardi Malbec** Argentina  
\$14.25 glass / \$39 bottle

**JP Chenet Cabernet/Syrah** Pays d'Oc, France  
\$11.25 glass / \$34 bottle

**Moulin de Gassac Guilhem Rose**  
Pays de l'Herault, Languedoc-Roussillon, France  
\$10.25 glass / \$31 bottle

Find us online at [www.EllsworthAnnArbor.com](http://www.EllsworthAnnArbor.com)  
Online ordering for pick-up now available