

/ SPECIALTY COCKTAILS

ELEPHANT SPIRITS

FAN FAVORITES

Spirit Margarita 13
Azteca Azul Tequila, Fresh Lime,
Lemon, Orange Juices, Agave

Elephant in the Room 14
Bulleit Rye, Demerara Syrup,
Luxardo Cherry, Orange, Bitters,
Smoked Cherry Wood Ice Sphere

Ele Fitzgerald 13
Ketel One, Fresh Grapefruit, &
Lemon Juices, Agave

Raspberry 75 14
Botanist Gin, Raspberry Lemon
Cordial, Raspberries,
Topped with Syltbar Prosecco

SEASONAL SELECTIONS

Cucumber Limeade 14
Titos, Home-Made Cucumber Limeade,
Cucumber

Elephant's Paw 12
Seasonal flavor, Hard Seltzer
Made & Kegged in House

Mangonada 14
Bacardi Mango, Home-made
Mango Puree, Summer Chamoy

The Beauregarde 12
House-Made Peaflower Infused Gin,
Lemon Juice, St. Germaine, Tonic
(Some assembly required)

/ZERO-PROOF

Lemon-Ginger Boost 9
Spicy Pineapple Fizz 9

Elephant Palmer 9
Cucumber-Lime Fresco 9

/ DRAUGHT

Apex Predator [Belgian Saison] *Off Color Brewing* 6.5% 16oz 8
Anti Hero [IPA] *Revolution Brewing* 6.5% 8
Gumballhead [Wheat Beer] *3 Floyds Brewing Co* 5.5% 8
IPA [American IPA] *Lagunitas Brewing Company* 6.2% 7
Flywheel [Pilsner] *Metropolitan Brewing* 5.0% 7
Daisy Cutter [Pale Ale] *Half Acre Beer Co* 5.2% 7
Amistosa [Mexican Lager] *Sketchbook*, 5.3% 7

/ BOTTLES & CANS

Miller Lite [Pale Lager] *Miller Brewing* Btl 5
Sol [Mexican Lager] *Desde* 6
Blue Moon [Wheat Ale] *Coors Brewing* 6
Orange Door [American IPA] *Sketchbook Brewing Co* 9
Heineken [Pale Lager] *Heineken* 6
Heineken Zero [Pale Lager] *Heineken* 6
Prairie Path [Blonde Ale] *Two Brothers Brewing Co* 6
Ace Mango [Cider] *California Cider Company* 7
Delirium Tremens [Belgium Pale] *Brewery Huyghe* 14
Dragon's Milk [Bourbon Barrel-Aged Stout] *New Holland Brewing* 11

/ BUBBLY

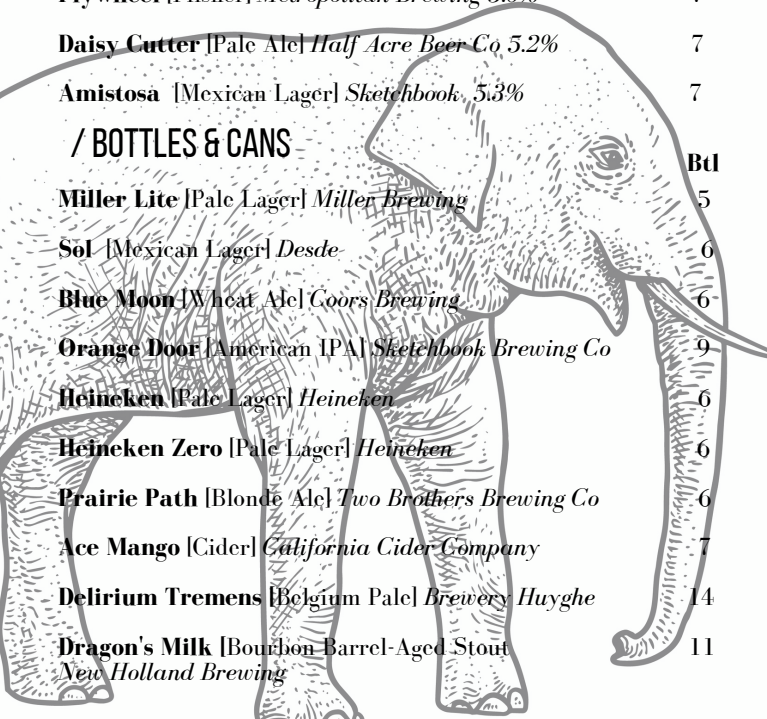
Syltbar Prosecco Rose, *Friuli, Italy* Gls / Btl 12/50
Syltbar Prosecco, *Friuli, Italy* 12/50
Piper Heidsieck Cuvee 1785 *Champagne, France* 85

/ WHITE

Weingut Carl Ehrhard Riesling Kabinett *Rudesheim, Germany* Gls / Btl 13/48
Maison Saleya *Rosc Cotes de Provence, France* 10/38
Barone Fini Pinot Grigio *Valdadige, Italy* 10/38
Left Coast White Pinot Noir *Willamette Valley, Oregon* 15/54
Loveblock Sauvignon Blanc *Malborough, New Zealand* 15/54
Brassfield Sauvignon Blanc *High Valley, California* 11/40
Daou Chardonnay *Paso Robles, California* 12/44
Sequoia Grove Chardonnay *Napa Valley, California* 17/60
Bodegas Fillaboa Albarino *Rias Baixas, Spain* 15/54
Conundrum White Blend *California* 11/40

/ RED

Colene Clemens Pinot Noir *Chehalem Mountains, Oregon* Gls / Btl 17/60
Cloudfall Pinot Noir *Monterey, California* 12/44
Raptor Ridge "Shea Vineyard" Pinot Noir *Willamette, Oregon* 65
Alexander Valley Vineyards Pinot Noir *Alexander Valley, California* 65
Ramsay Merlot *North Coast, California* 15/54
Earthquake Cabernet *Lodi, California* 12/44
LaStoria Cabernet *Alexander Valley & Sonoma County, California.* 65
Buehler Cabernet *Napa Valley, California* 15/54
Chateau Les Granges Bordeaux *Bordeaux, France* 38
Luigi Bosca Reserve Malbec *Uco Valley, Argentina* 13/48
Eruption Red Blend *High Valley, California* 13/48
Prisoner Red Blend *Napa Valley, California* 85
Decoy Zinfandel *Sonoma County, California* 54



DINNER MENU

/ SHAREABLES

Cauli-Wings gf 14
Choice of: Buffalo, BBQ, Wasabi-Dijon, or Mango-Chili. Served with Sesame Seeds, Ranch, Celery & Carrots

Watermelon Tuna Poke gf 19
Jasmine Rice, Smashed Avocado, Jicama, Cucumber Lime Sauce, Miso-Lime Marinated Watermelon, Wasabi Cream. Served with Rice Paper Chips

Pesto Flatbread gf 16
Mint Pesto, House-Made Almond Ricotta, Sautéed Spinach, Roasted Mushrooms & Red Onions, Oregano

Santa Fe Flatbread gf 17
Spicy Marinara, Cheddar & Mozzarella, Chorizo, Roasted Corn & Bell Peppers, Cello Radish, Chopped Cilantro, Avocado Crema

Calamari Fritti gf 18
Breaded King Oyster Mushrooms, Spicy Marinara, Charred Lemon

Carne Asada Tacos gf 17
Steak Seasoned Oyster Mushrooms, Mango Pico de Gallo, Pickled Red Onion, Cello Radish, Chopped Cilantro, Lime

Glazed Brussels Sprouts gf 13
Watermelon Radish, Charred Lemon, Gochujang Glaze

Hand-Cut French Fries gf 7
Served with Elephant Sauce
Truffle or Garlic add \$2

/ SALADS

Southwest Salad gf 16
Arcadian Mix, Black Beans, Roasted Corn & Bell Peppers, Tri-Color Cherry Tomatoes, Pickled Red Onions, Avocado, Crispy Chickpeas, Tortilla Strips, Jalapeño-Cilantro Ranch, Sriracha Aioli

Chicken Caesar Salad 17
Romaine, Flowering Kale, Black Kale Marinated Celery Root Carpaccio, Texas Toast Croutons, Parmesan Cheese, Breaded Chicken, Caesar Dressing

Watermelon Kale Salad gf 17
Arcadian Mix, Flowering Kale, Black Kale, Watermelon, Cucumber, Jicama, Orange, Mango, Pistachios, Mint, Basil, Citrus Ginger Vinaigrette

Brussels Salad gf 14
Brussels Sprouts, Spinach, Pistachios, Parmesan Cheese, Lemon Oil, Balsamic Glaze, Fresh Ground Pepper

** add blackened tofu, chorizo, crispy chickpeas or avocado \$2

*** breaded chicken \$5

/ SOUPS

Wild Mushroom Soup gf 7
Truffle Crème Fraîche

Watermelon Gazpacho gf 7
Chilled Watermelon, Red Pepper & Tomato Soup

/ BOWLS

Forbidden gf 20
Forbidden Rice, Blackened Tofu, Multi-Colored Cauliflower, Mango, Confit Tomatoes, Avocado, Toasted Coconut, Mango-Chili Drizzle, Watermelon Radish

Green Curry gf 18
Jasmine Rice, Red & Green Pepper, Yellow Squash, Red Onion, Broccoli, Button Mushrooms, Blackened Tofu, House-Made Green Curry Sauce

Spring Risotto gf 21
Arborio Rice, Shiitake Mushrooms, Spring Peas, Spinach, Cherry Tomatoes, Mint-Pesto, Truffle Oil, Parmesan Cheese

Pad Thai gf 19
Rice Noodles, Blackened Tofu, Bean Sprouts, Edamame, Tamarind Sauce, Shredded Carrots, Sesame Seeds, Roasted Peanuts, Cilantro, Green Onion

Portobello Marsala can be gf 23
Grilled Portobello, Campanelle Pasta, Roasted Mushrooms, Zucchini, Red Peppers, Garlic, Marsala Wine Sauce

/ PRIME CUTS

Meatless Loaf Bourguignon gf 23
House-Made Meatloaf with Impossible Meat, Creamy Garlic Mashed Potatoes, Roasted Brussels Sprouts, Mushrooms, Celery Root, Red Onions, Red Peppers, Carrots & Broccoli, Balsamic Glaze, Red Wine Mushroom Gravy

Vedgeplant gf 21
Breaded Eggplant, Spaghetti Squash, Marinara Sauce, House-Made Almond Ricotta, Sautéed Garlic Spinach, Zucchini, Yellow Squash, Confit Tomatoes, Balsamic Glaze, Basil

BBQ Burger can be gf 18
Smoked Gouda, BBQ Sauce, Bibb Lettuce, Crispy Onions, Pickles, Tomato. Served on a Pretzel Bun.
Choice of House-Made Lentil Patty or Impossible Patty

Crabless Cakes gf 22
Heart of Palm & Garbanzo Cakes.
Served with Cauliflower Puree, Arugula, Tri-Color Cherry Tomatoes, Tartar Sauce

Cauliflower Steak gf 18
Grilled Multi-Colored Cauliflower, Creamy Garlic Mashed Potatoes, Harissa Sauce, Kalamata Olive & Caper Relish

Dinner for one here saves 360 gallons of water, 13lbs of grain, 10sqft forest & 6lbs of CO2

PSA: despite all sensory cues to the contrary, we serve no animal products of any kind

Eat plants feel beautiful

*gf = cross-contamination could occur despite following safe handling protocols.

924 Greenbay Road, Winnetka, IL 60093. Tel: (847) 348-9000