

# ELI'S

## DRINKS & MARTINIS

### MILFORD MULE

Four Roses bourbon, fresh lime juice, ginger beer, a hint of apricot puree  
OR Russian Mule made with Sobieski Vodka 10

### BERRIES & BUBBLES

St. Germain, fresh lemon juice, agave, Pama Liqueur topped with Prosecco & strawberry puree 10

### DOWNTOWN MARGARITA

Tanteo Jalapeño tequila, Patron Citronage, blood orange puree, RIPE margarita mix 10

### BROOKLYN LEMONADE

Boodles gin, muddled cucumbers, organic lemonade topped with ginger beer & fresh mint 10

### GRAPEFRUIT MARTINI

Deep Eddy Ruby Red vodka, agave & grapefruit juice 10

### ASYLUM MARTINI

Asylum gin, Ripe sour, apricot puree, agave, topped with prosecco 10

### BLOODY B.L.T.

Absolut Peppar & Bakon vodka, garnished with a B.L.T. slider & a thick cut slice of applewood smoked bacon 11

### DOUBLE BOGEY

Deep Eddy Lemon & Tea, lemonade & iced tea 9

### PINK PALOMA

Avion tequila, agave nectar, fresh lime juice, grapefruit Pellegrino & cranberry 10

### TITO'S DIRTY MARTINI

Bleu cheese stuffed olives, olive juice 10

### ROSEMARY'S BABY

Oola Rosemary vodka, agave, lemon juice, pineapple juice 10

### EMPLOYEES ONLY

Tito's vodka, black berri puree, agave, St. Germain, fresh lemon juice, mint 10

### DIRTY LEMONADE

Black Dirt bourbon, honey H2O, ginger puree, mint & organic lemonade 10

### BLACKBERRY LEMONADE

JD Single Barrel, agave, lemonade, blackberry puree 10

### ISLAND TIME

Blue Chair coconut spiced rum, aperol, fresh lime, pineapple juice, simple syrup 10

### SUMMER SANGRIA

Apricot schnapps, amaretto, pinot grigio, mixed fruit  
10 mason jar | 35 pitcher

### TAVERN NEGRONI

Hendrick's gin, aperol, grapefruit juice 10

### MEXICAN JULEP

Eli's Woodford Reserve bourbon, mint syrup, mole bitters 10

### ALL JACKED UP

Jack Daniel's honey, honey water, lemon juice, pineapple cider 10

### MT. ZAYAN

Zaya rum, honey water, lime juice, muddled mint, angostura bitters, ginger beer 10

### STRAWBERRY FIELDS

Herradura silver, strawberry liqueur, simple syrup, lime juice, muddled cucumber 10

**Eli's Signature Spirits Barrel Program...  
made exclusively for us.**

These barrels of Woodford were personally picked by Eli's management and can only be tasted at our restaurants. Talk about rare. Cheers!

## SMALL PLATES

### CALAMARI

Lemon slices & marinara sauce 13  
Asian Style, sesame seed, scallions & sweet chili glaze 14

### HAND CUT FRIES

With foamed Hollandaise 6  
Truffle Parmesan Fries 8 | Sweet Potato Fries 7

### PHILLY EGG ROLLS

Steak, onion & American cheese filled egg rolls served with chipotle aioli 13

### NACHOS

Tomatillo braised beef, cheddar & cotija cheeses topped with guacamole, sour cream, scallions, radishes & pico de gallo 15.5

### WINGS (BONES OR NO BONES)

Buffalo, Korean BBQ or Asian Style  
Bones 14 | No Bones 11

### PULLED PORK QUESADILLA

Barbecued pulled pork, cheddar cheese, scallions, served with pico de gallo & sour cream 11

### CRISPY BRUSSELS SPROUTS

Applewood smoked bacon tossed in EVOO & parmesan reggiano 11

### GUACAMOLE

Avocado, pico de gallo, lime juice & cotija cheese  
Made to order 10 | with bacon 12

### SPINACH & ARTICHOKE DIP

With tortillas & pita chips 10

### BUFFALO CHICKEN MAC & CHEESE BITES

Bleu cheese sauce 6

### MAC & CHEESE BITES

Spicy ranch 5

### JUMBO PRETZEL

Beer cheese & whole grain mustard 10

### TUNA NACHOS

Seared ahi tuna, fried wontons, avocado-wasabi aioli, soy syrup, sriracha, chives 14

## GRILLED FLATBREADS

### MARGHERITA

Crushed tomatoes, mozzarella & parmesan cheese, fresh herbs & EVOO 14

### PROSCIUTTO & FIG

Arugula, mozzarella, parmesan & goat cheese 15

### BBQ CHICKEN

Applewood bacon, caramelized onion, ranch, mozzarella & parmesan 14

## SOUPS

### FRENCH ONION

8

### NEW ENGLAND CLAM CHOWDER

Cup 5 | Bowl 7

## HAPPY HOUR SPECIALS

MONDAY THROUGH FRIDAY  
FROM 3:00PM-6:30PM

BUD LIGHT DRAFTS 3

LOCAL CT DRAFTS 4

HOUSE WINE, TITO'S COCKTAILS  
& SANGRIA 5

HALF PRICED APPS

Philly Eggrolls, Margherita Flatbread, Tenders, Wings & Sliders

## SALADS

### AVOCADO

Avocado & romaine tossed with fresh guacamole, cotija cheese, tomato & red onion, topped with crisp tortilla strips 12

### CAESAR

Baby romaine with brioche croutons, our Tavern Caesar dressing & reggiano parmesan 11

### GOAT CHEESE, BEET & PISTACHIO

Roasted red beets with crumbled goat cheese, baby arugula, pistachios in a champagne vinaigrette 13

### ELI'S SIGNATURE SALAD

Mixed greens with candied walnuts, cranberries, apples & gorgonzola cheese, in a balsamic vinaigrette 12

### WATERMELON SALAD

Arugula, feta cheese, orange segments, sweet watermelon, pickled fennel, radish, black cherries, rice wine vinaigrette 13

## SALAD ENTRÉES

### SESAME CRUSTED AHI TUNA\*

Drizzled with wasabi aioli & soy sauce, served with quinoa, arugula, radishes, cucumbers, avocado, crumbled goat cheese, dressed with a champagne vinaigrette, topped with tortilla strips 21

### SAVANNA (BIG BOWL)

Pulled pork or Korean BBQ fried chicken, fried egg, avocado, black beans, corn, tortillas, quinoa, romaine, tomatoes, cheddar-Jack cheese, chipotle lime drizzled with ranch 16

### CHOP SALAD

Grilled chicken, bacon, deviled egg, gorgonzola, tomato, avocado, over romaine tossed with ranch 16

### SALAD ADDITIONS

Grilled Burger\* 6 | Steak\* 10 | Chicken Breast 5 | Fried Chicken Tenders 5  
Salmon 10 | Seared Shrimp 9 | Ahi Tuna 10 | Scallops 10

## SANDWICHES

### SANTA CRUZ CHICKEN SANDWICH

Grilled chicken breast with pepperjack cheese, guacamole, lettuce, tomato & chipotle aioli, served on a rustic baguette 14

### MEDITERRANEAN CHICKEN SANDWICH

Grilled chicken, pesto mayo, fried mozzarella, balsamic, candied onion, lettuce & tomato on a brioche bun 14

### PULLED PORK SANDWICH

Tender barbecued pulled pork topped with fried onions & cole slaw on a brioche bun 13

### STEAK SANDWICH

Poblano peppers, chipotle aioli, fried onions & cheddar cheese on a rustic baguette 14

### BUFFALO CHICKEN WRAP

Bleu cheese, lettuce, tomato in a seasoned wrap 13

### TAVERN REUBEN

Corned beef, gruyère, sauerkraut, sriracha 1,000 island, on Whole G rye 15

## BURGERS

### TAVERN BURGER\*

Pickled onions, arugula, roasted tomatoes & melted cheddar-Jack cheese 14

### BACON & EGG CHEESEBURGER\*

All natural smoked bacon, fried sunny side egg topped with tomato jam & melted cheddar-Jack 15

### BLACK & BLEU BURGER\*

Cajun dusted burger topped with chipotle aioli, fried onions, lettuce, tomato & bleu cheese served on a brioche bun 14

### SLIDERS\*

Bacon, cheddar, peppercorn aioli, potato rolls 14

### PORTABELLA BURGER

Marinated grilled portabella, roasted red pepper, mozzarella, lettuce, tomato, poblano aioli on a rustic baguette 13

### BURGER & SANDWICH ADD-ONS

All Sandwiches & Burgers come with hand-cut fries. Substitute hand cut sweet potato fries 2 | Mesclun or Caesar Salad 2  
All burgers are 8 oz. freshly ground signature blend of corned beef, short rib & chuck  
Add Grilled Onions, Sunnyside Egg, Pickled Jalapeño or Tomato Jam 1  
Add Avocado, Guacamole or Applewood Bacon 1.5

## ENTRÉES

### FISH TACOS

Seared cod served in 3 soft flour tortillas with coleslaw, guacamole, pico de gallo & sour cream. Served with black bean sofrito topped with cotija cheese & crisp tortillas 17

### MAC & JACK

Smoked gouda, pepper Jack, white cheddar & asiago cheeses, with caramelized onions, pulled pork & jalapeños, tossed with orechiette pasta, topped with panko bread crumbs & baked 18

### GYPSY CHICKEN

Chicken breast with Italian sausage, fried potatoes, hot & sweet cherry peppers & caramelized onions 19

### SEAFOOD PASTA

Plump sea scallops, vermouth shrimp, crab meat, lobster meat, asparagus, tomato, penne pasta, served in a garlic parmesan cream sauce 25

### PAN ROASTED SALMON

Sweet & tangy carrot puree, sugar boiled buttered beets, shaved radish, sweet pickling liquid, wilted arugula 21

### LOBSTER MAC 'N CHEESE

Lobster meat, orechiette pasta, lobster béchamel, Chef's blend mushrooms, buttered bread crumb 22

### RIB EYE STEAK

10 oz. choice rib eye steak, bleu cheese butter, grilled red onion, truffle fries, wilted arugula 26

**NOW SERVING BRUNCH SATURDAY & SUNDAY 11-3**

\*NOTICE: Thoroughly cooking meats, poultry, seafood, shellfish or eggs reduces the risk of food borne illness. Connecticut Public Health Code 19-13B(m) (1) (f)