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

RESTAURANT WEEK MENU: THREE COURSES @ 40.00

SMALLS

LIVER PATE 16

Chicken Liver, Herbs, Garlic, Butter, Brandy, Shallots, & The Baker's Table Crusty Ciabatta Bread

CARROT & COCONUT CURRY SOUP WITH PEANUT DUST AND CILANTRO 14

Coconut Cream, Garlic, Shallots, and Love

SPICY SAUTEED CALAMARI 16

Garlic, Shallots, Bacon, Capers, Chile Flakes, Butter & Wine

WARM APPLE SALAD 17

Caramelized Green Apples, Finley Farms Organic Lettuces, Blue Cheese, & Walnuts

WINTER SALAD WITH DIJON VINAIGRETTE 18

Finley Farms Lettuce, Radicchio, Bacon, Walnuts, Orange, Pomegranate, Squash & Red Onion

SEARED DIVER SCALLOPS 20

Kimchi Cream and Microgreens

THE BAKER'S TABLE BREAD 6

Local Tapadero Ranch Olive Oil or Salted Butter 6

PLATES

TOMAHAWK BEEF SHORT RIB 38

Whipped Potatoes, Carrots, Celery, Onions and Jus **ADD 5.00 for Restaurant Week

CRAB CAKE 36

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

ROASTED HALF CHICKEN 32

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

CANADIAN SALMON FILET 36

Cabbage & Purple Parsnips Cream

CREEKSIDE FARM FILET 46 **ADD 10.00 for Restaurant Week

8oz Center Cut Filet, Chanterelles, Spinach, Compound Butter & Whipped Potatoes

SEARED DUCK BREAST 36

Adobo Sauce, Sesame, Green Onions, Broccolini and Rice

DOUBLE BONE BRINED PORK CHOP 38 **ADD 5.00 for Restaurant Week

Greens, Brioche & Squash Salad and Chipotle Cream

P.E.I. MUSSELS 32

White Wine, Shallots, Garlic

**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

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.

Venmo: @Elliestapandvinesyv

HAPPY HOUR 4:30PM 5:30PM EVERY DAY OF THE WEEK, IN OUR BAR

****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.**

****NEW WINTER HOURS: CLOSED SUNDAY AND MONDAY**

TUESDAY: Industry Night; 50% off Food; Wine By the Glass in 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)

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

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.

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 was never short on laughter, generosity or grace under fire. She was absolutely stunning and amazingly kind. She was a wonderful 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