



RESTAURANT AND BAR

ELLA'S TABLE

Houston, TX



Signature Breakfast

Breakfast Buffet 20

Steel Cut Oatmeal 9

Toasted Almonds, brown sugar and raisins

Cereal Favorites 8

Choose from an array of classic cereals or crunchy granola, topped with seasonal berries or sliced banana

Egg Whites Scramble 14

Egg whites, spinach, tomatoes, bell peppers scrambled, served with fruit & berries and you of choice of toast

Breakfast Quesadillas 14

Scrambled eggs, cheddar cheese, tomatoes, Spinach with your choice of bacon, ham, pork sausage, or vegetarian options

Buttermilk Pancakes 12

Fluffy pancakes with whipped cream, maple syrup, strawberries, dusted with powdered sugar

Chef's Omelet 15

Three-egg omelet with choice of ham, bacon, or sausage, sautéed sweet onions, bell peppers, cheddar and Swiss, served with breakfast potatoes and choice of toast

Ella's Classic 15

Two fried eggs and your choice of applewood smoked bacon or pork sausage, breakfast potatoes and your choice of toast

Ella's French Toast 14

Texas toast, fresh berries, power sugar, pecan butter

Open Face Breakfast Sandwich 14

Wheat bread, avocado, sunny side up, tomatoes, spinach, with breakfast potatoes

Sides

Toasted Bagel 5

With cream cheese

Muffin, Danish or Croissant 4

Either 2 blueberry or banana nut or choose from an assortment of Danishes

Toast 4

Multi grain, white

Golden Breakfast Potatoes 6

Market Fresh Fruit and Berries 10

Seasonal selection of the market's best

Yogurt Parfait 9

Greek Yogurt, granola, berries

Low Fat, Fruit, Plain Yogurt 4

Power Smoothies 9

Greek Yogurt, almond milk, strawberry, blueberry or mixed berries

Crisp Applewood Smoked Bacon, Pork Sausage 6

Drinks

Fresh-Brewed Starbucks Coffee

Regular or decaffeinated

Small pot, up to 2 cups 6

Large pot, up to 4 cups 12

Selection of Hot Teas 4

Regular or decaffeinated Teas

Juice 4

Orange, Grapefruit, Apple, Cranberry

Milk 4

Non-fat, 2%, whole, almond, soy

Ella's

Lunch

SALADS

Add Chicken 6, Shrimp 8 or Steak 10

The Wedge | 14 *

Iceberg Lettuce, Tomato, Avocado,
Applewood-Smoked Bacon, Blue Cheese Crumbles, Green Onions,
Ranch Dressing

Caesar | 13

Crispy Romaine, Herb Garlic Croutons, Shaved Parmigiano, Cesar Dressing

Ella's Salad | 15 *

Mixed Greens, Farro, Julienne Peppers, Carrots, Candied Walnuts,
Boursin Cheese, White Balsamic Vinaigrette

FLATBREAD

Build Your Own | 12 *

Each topping \$1

Pepperoni, Chicken, Capicola Ham, Sausage, Mushroom, Spinach,
Onion, Bell Pepper

Capicola Ham | 13

Capicola Ham, 4 Cheese Blend, Basil Chiffonade, Tomato Sauce

BBQ Chicken | 14

Smoked Chicken, Caramelized Onions, Basil Chiffonade,
Burrata Cheese, Chipotle BBQ Sauce

SANDWICHES

Includes choice of side

Ella's Burger | 16

8 oz Angus Beef Patty, Tomato, Onion, Pickle,
Butter Lettuce, Cheddar Cheese, BBQ Sauce

Vegetable Sandwich | 14 *

Black Bean & Corn Patty, Tomato, Onion, Lettuce, Avocado,
Gouda Cheese, Remoulade Sauce

Chipotle Chicken Wrap | 16 *

Chicken Breast, Tomato, Caramelized Onions, Lettuce, Bacon,
Avocado, Grilled Flour Tortilla, Remoulade Sauce

Cheese Steak | 16

Sizzling Steak, Onions, Sweet Peppers, Lettuce, Provolone Cheese

Chicken Pita Pockets | 16

Tandoori Chicken, Tomato, Cucumber, Lettuce, Onion,
Tzatziki Sauce

Turkey BLT | 16

Smoked Turkey, Applewood Smoked Bacon, Lettuce, Tomato,
Cheddar, Provolone Cheese

SIDES

3 Cheese Macaroni | 8

Seasonal Vegetables | 7

Rice Pilaf | 6

Onion Rings | 6

Au Gratin Potatoes | 8

Roasted Garlic Whipped Potatoes | 8

Seasoned Fries | 6

House Salad | 7

STARTERS

Soup du Jour Cup | 6 Bowl | 9

Hummus | 11

Crispy Chick Peas, Queso Fresco, Grilled Pita Bread

Ella's Wings | 11

Choice of: Buffalo, Sweet Chili, House BBQ; Celery, Carrot,
Ranch or Blue Cheese Dressing

Southwest Quesadillas | 14 *

Chipotle chicken, Roasted Corn, Black Beans, Pepper Jack Cheese,
Onions, Cilantro Lime Crema

Spinach & Artichoke Dip | 12 *

Artichoke, Spinach, Caramelized Onions, Grilled Flat Bread

Roasted Brussels | 9 *

Brussels, Onions, Bacon, Balsamic Glaze

Sweet & Spicy Meatballs | 12

4 Baked Meatballs, Chill Glazed Sauce

ENTREES

Southern Fried Shrimp | 28

House Breaded Gulf Shrimp, Natural Cut Fries, Charred Lemon,
Cajun Remoulade Sauce

Ella's Rice Bowl | 15 *

Jasmine Rice, Bok Choy, Carrots, Peas, Corn, Ginger Scallion,
Soy Sauce, Sesame Seed Oil

Add Chicken 6, Shrimp 8, Steak 10 or Egg 3

Airline Chicken | 30

Pan Roasted Chicken. Au Gratin Potatoes, Sautéed Spinach,
Tarragon Crème Sauce

Pork Chop | 32

Grilled Pork Chop, Roasted Garlic Whipped Potatoes,
Sautéed Mushrooms, onions, Marsala Demi Sauce

DESSERTS

Chocolate Mousse | 10

Cookie Crumble, Chocolate Nibs, Chocolate Sauce

New York Cheesecake | 9

Caramel Sauce, Berry Coulis

Dark Chocolate Cake | 9

Chocolate Sauce, Berry Coulis

Vanilla Ice cream | 6

Choice of Chocolate Sauce, Caramel Sauce, Berry Coulis

SODAS & COFFEE

Soda/Lemonade | 4

Bottle Water | 4

Fresh Brewed

Starbucks Coffee | 4

Regular or Decaf

Pot of Starbucks

Coffee | 12

Hot Tea | 4

Selection of Regular or
Decaf teas

Milk | 4

Non-fat, 2%, Whole,
Soy, Almond



TABLE
Restaurant & Bar

* Items can be made vegetarian.
Additional vegetarian options available, ask your
server for details.

ELLA'S

BY THE GLASS

WHITE

PIGHIN

Pinot Grigio Friuli-Venezia Giulia

Glass 14 Bottle 42

KIM CRAWFORD

Sauvignon Blanc Marlborough

Glass 14 Bottle 42

SONOMA CUTRER

RUSSIAN RIVER RANCHES

Chardonnay, Sonoma Coast

Glass 15 Bottle 45

J. LOHR RIVERSTONE

Chardonnay, Monterey

Glass 10 Bottle 30

PLACIDO

Pinot Grigio, Italy

Glass 9 Botte 27

FLEURS DE PRAIRIE

Rose, Cotes de Provence

Glass 11 Botte 35

RED

MEIOMI

Pinot Noir, California

Glass 13 Bottle 39

LOUIS M. MARTINI

Cabernet Sauvignon, California

Glass 13 Bottle 39

COLUMBIA CREST H3

Merlot, Washington

Glass 10 Bottle 30

DECOY

Red Blend, California

Glass 15 Bottle 45

JOSH CELLARS CRAFTMAN

SELECTION

Cabernet Sauvignon, California

Glass 10 Bottle 30

AVALON

Cabernet Sauvignon, Napa Valley

Glass 9 Bottle 30

TERRAZAS DE LOS ANDES

ALTOS DEL PLATA

Malbec, Argentina

Glass 14 Bottle 42

SPARKLING

MIONETTO PROSECCO BRUT

Veneto, Italy

Glass 10 Bottle 30

CUPCAKE MOSCATO

Moscato D'Asti, Italy

Glass 10 Bottle 30

BOTTLE ONLY

WHITE

KENWOOD VINEYARDS SIX RIDGES

Chardonnay, Sonoma County 51

BLINFOLD

Sauvignon Blanc, Sonoma County 72

CHATEAU STE. MICHELLE

Riesling, Washington 30

SPACE AGE

Rose, California 36

RED

BANSHEE

Pinot Noir, Sonoma County 54

ST. FRANCIS

Merlot, Sonoma County 54

DAOU

Cabernet Sauvignon, Paso Robles 48

SPARKLING

VEUVE-CLIQUEOT BRUT YELLOW LABEL

Champagne, France 120

CHANDON BRUT CLASSIC

California 63

MOET & CHANDON BRUT IMPERIAL

Champagne, Epernay France 160

HOUSE COCKTAILS

VANILLA COFFEE MARTINI

Ketel One Vodka, Fresh Brew Coffee, Crème de Cacao,

Vanilla Syrup 16

CHERRY VANILLA OLD FASHIONED

Knob Creek Bourbon, Vanilla Syrup, Bitters 16

APEROL EFFECT

Casamigos Blanco, Aperol, Lemon Juice, Simple Syrup,

Orange Bitters 16

TOKI TEA

Suntory Toki Whiskey, Pineapple Juice, Lime Juice, Jasmine Tea,

Ginger Beer 16

FRESCA TONIC

Hendricks Gin, Elderflower Liqueur, Lime Juice, Cucumber Syrup,

Tonic 15

STRAWBERRY PALOMA

Don Julio Reposado, Lime Juice, Agave Nectar, Pink-Grapefruit,

Strawberries 16

PEACH MARTINI

Absolut Peach Vodka, St Germain Elderflower Liquor,

Peach Schnapps, Lemon Juice, Peach Syrup 15

ELLA'S BEER-RITA

Patron Tequila, Orange Liqueur, Simple Syrup, Lime Juice,

Draft Beer 15

THINK PINK

Beefeater Gin, Simple Syrup, Lime Juice, Prosecco 15

MOCKTAILS

GREY'S OLD FASHIONED

Earl Grey Tea, Monin Vanilla Syrup,

Bitters 12

CUCUMBER MINT TONIC

Cucumber Syrup, Lime Juice, Mint,

Tonic 10

PINEAPPLE JALAPENO RITA

Seedlip 95, Pineapple Juice, Fresh

Jalapeno, Lime Juice 12

NO-RUM PUNCH

Pineapple Juice, Orange Juice,

Passion Puree, Lime Juice, Starry

Soda, Bitters 13

LYRE'S & CRANBERRY

Lyre's, Simple Syrup, Lime Juice

Cranberry Juice, Soda Water 10

BOTTLE BEER

DOMESTIC

Angry Orchard 6

Bud Light 6

Budweiser 6

Coors Light 6

Michelob Ultra 6

Miller Lite 6

Sam Adams Boston Lager 6

Shiner Bock 6

IMPORT

Blue Moon 7

Corona Extra 7

Corona Light 7

Guinness Draught 7

Heineken 7

Heineken Lite 7

Stella Artois 7

CRAFT

Karbach Hopadillo IPA 8

Karbach Love Street 8

Saint Arnold Amber Ale 8

NON - ALCOHOLIC/SELTZER

Heineken Zero 6

Truly Hard Seltzer 8

High Noon Seltzer 10

DRAFT BEERS

MODELO ESPECIAL 6

KARBACH SEASONAL 6

STELLA 6



TABLE
Restaurant & Bar

Spirits

Ask your server for our full list of offerings



Ella's

Dinner



SALADS

Add Chicken 6, Shrimp 8 or Steak 10

The Wedge | 14 *

Iceberg Lettuce, Tomatoes, Avocado,
Applewood-Smoked Bacon, Blue Cheese Crumbles, Green Onions
Ranch Dressing

Caesar | 13

Crispy Romaine, Herb Garlic Croutons, Shaved Parmigiano,
Cesar Dressing

Ella's Salad | 15 *

Mixed Greens, Farro, Julienne Peppers, Carrots, Candied Walnuts,
Boursin Cheese, White Balsamic Vinaigrette

FLATBREAD

Build Your Own | 12 *

Each topping \$1

Pepperoni, Chicken, Capicola Ham, Sausage,
Mushroom, Spinach, Onion, Bell Pepper

Capicola Ham | 13

Capicola Ham, 4 Cheese Blend, Basil Chiffonade,
Tomato Sauce

BBQ Chicken | 14

Smoked Chicken, Caramelized Onions, Basil Chiffonade, Burrata Cheese,
Chipotle BBQ Sauce

SANDWICHES

Includes choice of side

Ella's Burger | 16

8 oz Angus Beef Patty, Tomato, Onion, Pickle, Lettuce
Cheddar Cheese, BBQ Sauce

Vegetable Sandwich | 14 *

Black Bean & Corn Patty, Tomato, Onion, Lettuce, Avocado
Gouda Cheese, Remoulade

Chipotle Chicken Wrap | 16 *

Chicken Breast, Tomato, Caramelized Onions, Lettuce, Bacon, Avocado,
Remoulade Sauce, Flour Tortilla

Cheese Steak | 16

Sizzling Steak, Onion, Sweet Peppers, Lettuce, Provolone Cheese

Chicken Pita Pockets | 16

Tandoori Chicken, Tomatoes, Onions, Cucumber, Lettuce,
Tzatziki Sauce

Turkey BLT | 16

Smoked Turkey, Applewood Smoked Bacon, Lettuce, Tomato,
Cheddar & Provolone Cheese

SIDES

3 Cheese Macaroni 8	Au Gratin Potatoes 8
Seasonal Vegetables 7	Roasted Garlic Whipped Potatoes 8
Rice Pilaf 6	Seasoned Fries 6
Onion Rings 6	House Salad 7

STARTERS

Soup du Jour Cup | 6 Bowl | 9

Hummus | 11

Crispy Chick Peas, Queso Fresco, Grilled Pita Bread

Ella's Wings | 11

Choice of: Buffalo, Sweet Chili, House BBQ; Celery, Carrot;
Ranch or Blue Cheese Dressing

Southwest Quesadillas | 14 *

Chipotle chicken, Roasted Corn, Black Beans, Pepper Jack Cheese,
Onions, Cilantro Lime Crema

Spinach & Artichoke Dip | 12 *

Artichoke, Spinach, Caramelized Onions, Grilled Flat Bread

Roasted Brussels | 9 *

Brussels, Onions, Bacon, Balsamic Glaze

Sweet & Spicy Meatballs | 12

4 Baked Meatballs, Chill Glazed Sauce

ENTREES

Salmon | 34

Grilled Salmon, Sauté Asparagus, Rice Pilaf, Chipotle Sauce

Cajun Pasta | 28 *

Charred Gulf Shrimp, Fettuccine, Garlic Bread, Cajun Cream Sauce

Ella's Rice Bowl | 15 *

Jasmine Rice, Bok Choy, Carrots, Peas, Corn, Ginger Scallion,
Soy Sauce, Sesame Seed Oil

Add Chicken 6, Shrimp 8, Steak 10 or Egg 3

Airline Chicken | 30

Pan seared Chicken Breast; Au Gratin Potatoes, Sautéed Spinach,
Tarragon Crème Sauce

Pork Chop | 32

Grilled Pork Chop, Roasted Garlic Whipped Potatoes,
Sautéed Mushrooms, Onions, Marsala Demi Sauce

Steak | 35

Grilled Beef Sirloin, Roasted Garlic Whipped Potato, Asparagus,
Glazed Carrots, Crispy Onion Strips, Creole Mustard Sauce

DESSERTS

Chocolate Mousse | 10

Cookie Crumble, Chocolate Nibs, Chocolate Sauce

New York Cheesecake | 9

Caramel Sauce, Berry Coulis

Dark Chocolate Cake | 9

Chocolate Sauce, Berry Coulis

Vanilla Ice cream | 6

Choice of Chocolate Sauce, Caramel Sauce, Berry Coulis

SODAS & COFFEE

Soda/Lemonade 4	Hot Tea 4
Bottle Water 4	Selection of Regular or Decaf teas
Fresh Brewed Starbucks Coffee 4	Milk 1 4
Regular or Decaf	Non-fat, 2%, Whole, Soy, Almond
Pot of Starbucks Coffee 12	

* Items can be made vegetarian.

Additional vegetarian options available, ask your
server for details.

ELLA'S

BY THE GLASS

WHITE

PIGHIN

Pinot Grigio Friuli-Venezia Giulia

Glass 14 Bottle 42

KIM CRAWFORD

Sauvignon Blanc Marlborough

Glass 14 Bottle 42

SONOMA CUTRER

RUSSIAN RIVER RANCHES

Chardonnay, Sonoma Coast

Glass 15 Bottle 45

J. LOHR RIVERSTONE

Chardonnay, Monterey

Glass 10 Bottle 30

PLACIDO

Pinot Grigio, Italy

Glass 9 Botte 27

FLEURS DE PRAIRIE

Rose, Cotes de Provence

Glass 11 Botte 35

RED

MEIOMI

Pinot Noir, California

Glass 13 Bottle 39

LOUIS M. MARTINI

Cabernet Sauvignon, California

Glass 13 Bottle 39

COLUMBIA CREST H3

Merlot, Washington

Glass 10 Bottle 30

DECOY

Red Blend, California

Glass 15 Bottle 45

JOSH CELLARS CRAFTMAN

SELECTION

Cabernet Sauvignon, California

Glass 10 Bottle 30

AVALON

Cabernet Sauvignon, Napa Valley

Glass 9 Bottle 30

TERRAZAS DE LOS ANDES

ALTOS DEL PLATA

Malbec, Argentina

Glass 14 Bottle 42

SPARKLING

MIONETTO PROSECCO BRUT

Veneto, Italy

Glass 10 Bottle 30

CUPCAKE MOSCATO

Moscato D'Asti, Italy

Glass 10 Bottle 30

BOTTLE ONLY

WHITE

KENWOOD VINEYARDS SIX RIDGES

Chardonnay, Sonoma County 51

BLINFOLD

Sauvignon Blanc, Sonoma County 72

CHATEAU STE. MICHELLE

Riesling, Washington 30

SPACE AGE

Rose, California 36

RED

BANSHEE

Pinot Noir, Sonoma County 54

ST. FRANCIS

Merlot, Sonoma County 54

DAOU

Cabernet Sauvignon, Paso Robles 48

SPARKLING

VEUVE-CLIQUEOT BRUT YELLOW LABEL

Champagne, France 120

CHANDON BRUT CLASSIC

California 63

MOET & CHANDON BRUT IMPERIAL

Champagne, Epernay France 160

HOUSE COCKTAILS

VANILLA COFFEE MARTINI

Ketel One Vodka, Fresh Brew Coffee, Crème de Cacao,

Vanilla Syrup 16

CHERRY VANILLA OLD FASHIONED

Knob Creek Bourbon, Vanilla Syrup, Bitters 16

APEROL EFFECT

Casamigos Blanco, Aperol, Lemon Juice, Simple Syrup,

Orange Bitters 16

TOKI TEA

Suntory Toki Whiskey, Pineapple Juice, Lime Juice, Jasmine Tea,

Ginger Beer 16

FRESCA TONIC

Hendricks Gin, Elderflower Liqueur, Lime Juice, Cucumber Syrup,

Tonic 15

STRAWBERRY PALOMA

Don Julio Reposado, Lime Juice, Agave Nectar, Pink-Grapefruit,

Strawberries 16

PEACH MARTINI

Absolut Peach Vodka, St Germain Elderflower Liquor,

Peach Schnapps, Lemon Juice, Peach Syrup 15

ELLA'S BEER-RITA

Patron Tequila, Orange Liqueur, Simple Syrup, Lime Juice,

Draft Beer 15

THINK PINK

Beefeater Gin, Simple Syrup, Lime Juice, Prosecco 15

MOCKTAILS

GREY'S OLD FASHIONED

Earl Grey Tea, Monin Vanilla Syrup,

Bitters 12

CUCUMBER MINT TONIC

Cucumber Syrup, Lime Juice, Mint,

Tonic 10

PINEAPPLE JALAPENO RITA

Seedlip 95, Pineapple Juice, Fresh

Jalapeno, Lime Juice 12

NO-RUM PUNCH

Pineapple Juice, Orange Juice,

Passion Puree, Lime Juice, Starry

Soda, Bitters 13

LYRE'S & CRANBERRY

Lyre's, Simple Syrup, Lime Juice

Cranberry Juice, Soda Water 10

BOTTLE BEER

DOMESTIC

Angry Orchard 6

Bud Light 6

Budweiser 6

Coors Light 6

Michelob Ultra 6

Miller Lite 6

Sam Adams Boston Lager 6

Shiner Bock 6

IMPORT

Blue Moon 7

Corona Extra 7

Corona Light 7

Guinness Draught 7

Heineken 7

Heineken Lite 7

Stella Artois 7

CRAFT

Karbach Hopadillo IPA 8

Karbach Love Street 8

Saint Arnold Amber Ale 8

NON - ALCOHOLIC/SELTZER

Heineken Zero 6

Truly Hard Seltzer 8

High Noon Seltzer 10

DRAFT BEERS

MODELO ESPECIAL 6

KARBACH SEASONAL 6

STELLA 6

TABLE

Restaurant & Bar

Spirits

Ask your server for our full list of offerings

LATE LUNCH MENU

2PM - 5PM

Pretzels | 8

House Cheese sauce

Antipasto Board | 13

Grilled Vegetables, Cheese, Cured Meat

Ella's Wings | 11

Choice of: Buffalo, Sweet Chili, House-
BBQ ,Celery, Carrot, Ranch or Blue
Cheese Dressing

Sweet & Spicy Meatballs | 12

4 Baked Meatballs, Chill Glazed Sauce,

Caesar | 13

Add Chicken 6 or Shrimp 8

Focaccia Crouton, Parmesan Crisp,
Vodka Caesar Dressing

Ella's Burger | 16

8 oz Angus Beef Patty, Tomato, Onion,
Pickle, Butter Lettuce, Cheddar Cheese,
BBQ Sauce,
Toasted Brioche

Turkey BLT | 16

Smoked Turkey, Applewood Smoked
Bacon, Lettuce, Tomato, Cheddar,
Provolone Cheese

FLATBREAD

Build Your Own | 12 *

Each topping \$1

Pepperoni, Chicken, Ham, Sausage,
Mushroom, Spinach, Onions, Bell Pepper

DESSERTS

Chocolate Mousse | 10

Cookie Crumble, Chocolate Nibs,
Chocolate Sauce

New York Cheesecake | 9

Caramel Sauce, Berry Coulis

Dark Chocolate Cake | 9

Chocolate Sauce, Berry Coulis

Vanilla Ice cream | 6

Choice of Chocolate Sauce,
Caramel Sauce, Berry Coulis

Ella's



TABLE

Restaurant & Bar



For large group catering, hosting events within private banquet spaces, please refer to our Banquet & Catering Menus below:

<https://sheratonhoustonbrookhollow.menusaccess.com/>