

# elé

BISTRO & WINE BAR



## Small Plates

### ARTISAN CHEESE PLATE | 20

a selection of cheeses served with olives, grapes, marcona almonds, roasted garlic, honey, dijon mustard, grape butter and garlic toast crostini

ADD CHARCUTERIE | +6.5

### ELÉ ESQUITES | 13

fried flour tortilla chips with housemade mexican street corn dip

### CHICKEN TENDER BASKET | 15

four buttermilk battered chicken tenders served with shoestring or sweet potato fries and choice of two dipping sauces

### FLATBREAD OF THE DAY | 15

ask your server for today's special

### HONEY FRIED CHICKEN TACOS | 14

fried chicken tossed in hot honey with housemade pickles, radishes and cilantro aioli on flour tortillas

### SMOKED SALMON TOSTADA | 15

smoked salmon, herb goat cheese, asparagus, peas, and salsa macha

### DIPPING SAUCES +.75

BUFFALO, RANCH, BBQ SAUCE,  
GARLIC AIOLI, HONEY MUSTARD

## SOUP & SALAD

### SOUP OF THE DAY | CUP 7 BOWL 9

### CUP OF SOUP & HALF SALAD COMBO | 15

### ELÉ CHOPPED SALAD | 15

a blend of chopped roma crunch and harvest mixed greens with red radishes, english cucumbers, cherry tomatoes, garden peas, green beans, hard-boiled egg and garlic naan toast points with house champagne vinaigrette dressing

### BACON RANCH SALAD | 14

chopped roma crunch lettuce, cherry tomatoes, diced red onion and white cheddar tossed in housemade ranch dressing and topped with toasted parmesan bread crumbs

### SEASONAL SALAD | 17

ask your server for today's selection

### BIBB LETTUCE & PEAR SALAD | 15

bibb lettuce and harvest mixed greens with candied pecans, dried cranberries, goat cheese, fresh pears and house champagne vinaigrette

### CAESAR SALAD | 16

roma crunch lettuce wedges drizzled with housemade caesar dressing with shishito peppers, topped with grated parmesan cheese and smoked parmesan bread crumbs

### HOUSEMADE DRESSINGS

ranch, house champagne vinaigrette, caesar,  
balsamic vinaigrette

### ADD A PROTEIN FOR AN ADDITIONAL CHARGE

choose 6 oz salmon\*, shrimp or sliced grilled chicken

 VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS  
FOR GLUTEN FREE MODIFICATIONS

## Happy Hour

WEEKDAYS 3-6PM

\$5 CRAFT BEERS · \$6 HOUSE WINES · \$3 OFF APPETIZERS, WINE FLIGHTS & BISTRO COCKTAILS

3680 RIGBY ROAD, MIAMISBURG, OHIO 45342

\*consuming raw or undercooked meat, poultry, seafood, shellfish or egg may increase your risk of food borne illnesses

August 2024

# Between a bun

ALL SERVED WITH HOUSEMADE POTATO CHIPS & A PICKLE SPEAR

## BISTRO SMASHED BURGER | 16

all-natural, hormone-free ground beef\* with lettuce, pickles, fried leeks and cheddar cheese topped with elé sauce on a toasted brioche bun

## HONEY FRIED CHICKEN SANDWICH | 16

fried chicken breast tossed in hot honey with housemade pickles, slaw mix and cilantro aioli on a toasted brioche bun

## TURKEY & BRIE SANDWICH | 14

oven roasted turkey, arugula, sliced pears and brie spread on a toasted baguette

## SPICY SALMON BURGER | 17

housemade salmon patty, ranch slaw mix and salsa matcha on a toasted potato bun

## ELÉ VEGGIE BURGER | 16

our signature housemade patty made of grilled vegetables, black beans, corn and rice with avocado puree, slaw mix, and pickled red onion on a toasted brioche bun

## ELÉ CUBAN SANDWICH | 16

shredded slow roasted pork, black forest ham, housemade pickles, swiss cheese, dijon aioli and pineapple jalapeño cream cheese on a toasted baguette

## CLUB SANDWICH | 15

oven roasted turkey, black forest ham, applewood bacon, bibb lettuce, tomato, american cheese, pepper jack cheese and grape butter on toasted sourdough bread or seeded multigrain

# Main Plates

AVAILABLE FROM 4PM

## ROASTED CHICKEN | 28

half of an organic bone-in chicken, marinated and roasted, served with garlic mashed potatoes, green beans and natural jus

## PAN ROASTED ATLANTIC SALMON\* | 27

over leek and spinach lasagna, orange glaze and wild mushroom confit

## PAN SEARED SEA SCALLOPS\* | 28

with peas and bacon parmesan risotto, topped with brown butter sauce, fried mint and balsamic reduction

## AL PASTOR PORK LOIN | 28

topped with guajillo sauce and pineapple salsa served with a potato croquette and carrot purée

## FLAT IRON STEAK\* | 29

marinated with herbs and spices, cooked to medium rare, topped with chimichurri, served with fingerling potatoes and asparagus

## PASTA OF THE DAY

ask your server for today's special

## JUST FOR KIDS

served with chips or fruit

CHICKEN FINGERS 8

GRILLED CHEESE 7

SMASHED CHEESEBURGER 8

CHEESE QUESADILLA 6

## on the side

HOUSEMADE POTATO CHIPS 3

SWEET POTATO FRIES 4.5

SHOESTRING FRENCH FRIES 4.5

SAUTÉED GREEN BEANS 4.5

GARLIC MASHED POTATOES 4.5

PEAS & BACON PARMESAN RISOTTO 5

HOUSE SALAD 6



VEGETARIAN ITEM

ASK YOUR SERVER ABOUT OUR OPTIONS FOR GLUTEN FREE MODIFICATIONS

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# Cocktails

## ELÉ ESPRESSO MARTINI | 14

an élé favorite! housemade cold brew from Boston Stoker espresso beans, vanilla vodka, Bailey's Irish Cream, Frangelico

## MARTINIS | 11

Cosmo, Lemon Drop or Dirty

## MARGARITA | 10

1800 silver, orange juice, triple sec, lime juice, agave

## CLASSIC MIMOSA OR BELLINI | 9

bellini flavors include: peach, mango, strawberry or raspberry

## BOURBON OLD FASHIONED | 10

bourbon, fresh orange, bitters and Luxardo cherry

## MANHATTAN | 10

bourbon, bitters, sweet vermouth and Luxardo cherry

## MOJITOS | 10

pineapple, strawberry, raspberry or classic

## STRAWBERRY FIELDS | 13

Tanqueray gin, strawberries, elderflower liqueur, simple syrup topped with bubbles

# Sweet Treats

## ELÉ CARROT CAKE | 8

moist buttermilk carrot cake loaded with carrots, walnuts, pineapple and coconut, frosted in our cream cheese buttercream then rolled in chopped walnuts

## ELÉ WHITE CHOCOLATE RASPBERRY CAKE | 8

white cake with white chocolate ganache and sweet raspberry filling, iced in our signature buttercream

## CRÈME BRÛLÉE OF THE DAY | 8

the classic french dessert made with custard and caramelized sugar  
ask your server about today's flavor

## SALTED CARAMEL ESPRESSO MOUSSE CAKE | 9

rich chocolate cake with a chocolate espresso mousse, salted caramel topping and crème anglaise filling

## ELÉ SEASONAL DESSERT

ask your server about today's flavor

# Join us for Weekend Brunch

EVERY SATURDAY 9AM-2PM & SUNDAY 9AM-3PM

# The Wine Cellar

AVAILABLE IN 6OZ AND 9OZ POURS

## WHITE

### TINY BUBBLES

|   |    |
|---|----|
| <b>POQUITO, MOSCATO</b><br>Spain (375 ml bottle)                      | 12 |
| <b>ANNA DE CODORNÍU,<br/>BLANC DE BLANCS</b><br>Spain (187 ml bottle) | 9  |
| <b>CANELLA, PROSECCO</b><br>Italy (187 ml bottle)                     | 9  |
| <b>BOCELLI, PROSECCO</b><br>Veneto, Italy                             | 39 |

### BRIGHT WHITES

from sweet to dry

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| <b>DEBONNE,<br/>MOSCATO RIESLING</b><br>Grand River Valley, Ohio | 8   11.5   24  |
| <b>DEBONNE,<br/>PEACHTREE GRIGIO</b><br>Grand River Valley, Ohio | 8   11.5   24  |
| <b>LUNA NUDA, PINOT GRIGIO</b><br>Trentino-Alto Adige, Italy     | 10   14.5   30 |
| <b>LAGARIA, PINOT GRIGIO</b><br>Delle Venezie, Italy             | 10   14.5   30 |
| <b>GIESEN, SAUVIGNON BLANC</b><br>Marlborough, New Zealand       | 9   13   27    |
| <b>EMMOLO,<br/>SAUVIGNON BLANC</b><br>Napa Valley, California    | 11   16   33   |

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| <b>RAIMAT, ALBARINO</b><br>Catalonia, Spain<br>Fresh citrus and melon notes | 9   13   27 |
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| <b>SEA SUN, CHARDONNAY</b><br>Santa Barbara/Monterey/Solano,<br>California | 10   14.5   30 |
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| <b>YALUMBA, CHARDONNAY</b><br>South Australia | 9   13   27 |
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### ROSÉ

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| <b>MARIANA, ROSÉ</b><br>Alentejo, Portugal | 10   14.5   30 |
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| <b>ELOUAN, ROSÉ</b><br>Oregon<br>Lively flavors of grapefruit,<br>strawberry and nectarine | 12   17.5   36 |
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| <b>STOLLER FAMILY ESTATE,<br/>PINOT NOIR ROSÉ</b><br>Willamette Valley, Oregon | 12   17.5   36 |
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## RED

### RED DRESS REDS

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| <b>DEBONNE, BLUEBERRY NOIR</b><br>Grand River Valley, Ohio   | 8   11.5   24  |
| <b>SEA SUN, PINOT NOIR</b><br>California   | 10   14.5   30 |
| <b>CASTLE ROCK, PINOT NOIR</b><br>Willamette Valley, Oregon  | 13   19   39   |
| <b>BOCELLI, SANGIOVESE</b><br>Tuscany, Italy<br>Medium bodied wine perfect with<br>dinner or on it's own | 11   16   33   |

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| <b>CUNE,<br/>CRIANZA RED BLEND</b><br>Rioja, Spain | 10   14.5   30 |
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| <b>CONUNDRUM, RED BLEND</b><br>California | 11   16   33 |
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| <b>QUILT,<br/>THREADCOUNT RED BLEND</b><br>California<br>Supple and soft, rich red fruit | 14   20.5   42 |
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| <b>EMMOLO, MERLOT</b><br>Napa Valley, California | -   -   70 |
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| <b>ANTIGAL UNO, MALBEC</b><br>Mendoza, Argentina | 10   14.5   30 |
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| <b>BONANZA,<br/>CABERNET SAUVIGNON</b><br>Napa Valley, California | 11   16   33 |
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| <b>LIBERTY SCHOOL,<br/>CABERNET SAUVIGNON</b><br>Paso Robles, California | 11   16   33 |
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| <b>ALEXANDER VALLEY<br/>VINEYARDS, CABERNET SAUVIGNON</b><br>California | 14   20.5   42 |
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| <b>TEXTBOOK,<br/>CABERNET SAUVIGNON</b><br>Paso Robles, California<br>Balanced depth of flavor with<br>nice earthy structure | -   -   70 |
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## HOUSE WINES

|                           |               |
|---------------------------|---------------|
| <b>BUBBLES</b>            | 8   -   24    |
| <b>CABERNET SAUVIGNON</b> | 8   11.5   24 |
| <b>CHARDONNAY</b>         | 8   11.5   24 |

## FLIGHTS

3 ounce pours of each wine

### OHIO SWEET MEDLEY | 13

DEBONNE, MOSCATO RIESLING  
DEBONNE, PEACHTREE GRIGIO  
DEBONNE, BLUEBERRY NOIR

### WORLDWIDE WHITES | 16

LUNA NUDA, PINOT GRIGIO *Italy*  
RAIMAT, ALBARINO *Spain*  
YALUMBA, CHARDONNAY *Australia*

### WORLDWIDE REDS | 18

BOCELLI, SANGIOVESE *Italy*  
CUNE, CRIANZA *Spain*  
ANTIGAL UNO, MALBEC *Argentina*

### UBER REDS | 18

SEA SUN, PINOT NOIR  
CONUNDRUM, RED BLEND  
QUILT, THREADCOUNT RED BLEND

### CALI CABS | 18

BONANZA,  
CABERNET SAUVIGNON  
LIBERTY SCHOOL,  
CABERNET SAUVIGNON  
ALEXANDER VALLEY VINEYARDS,  
CABERNET SAUVIGNON

### ROSÉ ALL DAY | 17

MARIANA, ROSÉ  
ELOUAN, ROSÉ  
STOLLER FAMILY ESTATE,  
PINOT NOIR ROSÉ

# Sangrias

Available by the glass or pitcher

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| <b>WHITE</b> | 10   30 |
| <b>RED</b>   | 10   30 |

**SANGRIA SATURDAYS**  
\$20 PITCHERS