

THE ELMS

HOTEL & SPA

THE TAVERN BITES

CHARCUTERIE & CHEESE BOARD

CURED MEATS | ARTISAN CHEESES | HOUSE-
MADE PRESERVES | PICKLED VEGETABLES |
GARLIC RUBBED BAGUETTE

20

SIGNATURE SLIDERS

THREE MINIATURE BEEF PATTIES | AGED
CHEDDAR | GARLIC AIOLI SERVED ON
BRIOCHE BUNS WITH A SIDE OF FRIES

16

JUMBO SHRIMP COCKTAIL

SERVED WITH HORSERADISH | COCKTAIL
SAUCE | LEMON

18

PRETZEL BITES & BEER CHEESE

SOFT BAVARIAN-STYLE PRETZEL BITES
SERVED WITH HOUSE MADE BEER CHEESE

9

CRISPY BRUSSELS SPROUTS

BALSAMIC GLAZE | BACON LARDONS

11

BEEF SATAY

MARINATED IN ASIAN SPICES | SERVED WITH
THAI PEANUT SAUCE & PICO DE GALLO

15

TRUFFLE-PARMESAN FRIES

GOLDEN CRISPY FRIED TOSSED IN TRUFFLE
OIL & PARMESAN | CREAMY AIOLI DIPPING
SAUCE

10

CHIPS & DIP

HOUSEMADE ROASTED TOMATO SALSA |
HOUSEMADE GUACAMOLE | FRIED CORN
TORTILLA CHIPS

10

+3 HOUSE MADE BEER CHEESE

*CONSUMING RAW OR UNDERCOOKED MEATS,
POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY
INCREASE YOUR RISK FOR FOODBORNE ILLNESS.



THE ELMS

HOTEL & SPA

THE TAVERN HAUNTED COCKTAILS



THE LADY IN WHITE

A GHOSTLY MARTINI OF
COCONUT RUM, WHITE CREME DE
CACAO, AND CREAM.

16

THE BOILER ROOM

SPICED RUM, COFFEE LIQUEUR,
AND HOT COFFEE TOPPED WITH
WHIPPED CREAM & CINNAMON.

16

ROOM 301

BOURBON, MAPLE SYRUP, AND
BITTERS.

14

MIDNIGHT SEANCE

VODKA, BLACKBERRY LIQUEUR,
LIME, AND SODA.

14

THE GROTTO SPIRIT

BRIGHT GIN, FLORAL
EDELFLOWER, LEMON, AND
TONIC WATER.

14



HAUNTED SHOTS

PHANTOM'S BREATH

PEPPERMINT SCHNAPPS AND
WHITE CREME DE CACAO.

8

SPIRIT SUMMONER

PEACH SCHNAPPS, IRISH CREAM,
AND A DROP OF GRENADINE.

8

