

## THE ELMS

HOTEL & SPA



# THE JAVERN 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

### JUMBO SHRIMP COCKTAIL

SERVED WITH HORSERADISH | COCKTAIL
SAUCE | LEMON
18

### CRISPY BRUSSELS SPROUTS

BALSAMIC GLAZE | BACON LARDONS

### TRUFFLE-PARMESAN FRIES

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

10

### PRETZEL BITES & BEER CHEESE

SOFT BAVARIAN-STYLE PRETZEL BITES SERVED WITH HOUSE MADE BEER CHEESE 9

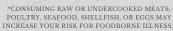
### BEEF SATAY

MARINATED IN ASIAN SPICES | SERVED WITH THAI PEANUT SAUCE & PICO DE GALLO 15

#### CHIPS & DIP

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

+3 HOUSE MADE BEER CHEESE









## THE ELMS

HOTEL & SPA



### THE LADY IN WHITE

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

### **ROOM 301**

BOURBON, MAPLE SYRUP, AND BITTERS.

### THE BOILER ROOM

SPICED RUM, COFFEE LIQUEUR, AND HOT COFFEE TOPPED WITH WHIPPED CREAM & CINNAMON. 16

### MIDNIGHT SEANCE

VODKA, BLACKBERRY LIQUEUR, LIME, AND SODA.

### THE GROTTO SPIRIT

BRIGHT GIN, FLORAL EDELFLOWER, LEMON, AND TONIC WATER. 14

### HAUNTED SHOTS

### PHANTOM'S BREATH

PEPPERMINT SCHNAPPS AND WHITE CREME DE CACAO.

### SPIRIT SUMMONER

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

8



