

## ❖ SPECIALTY DRINKS ❖

### MEXICAN

#### MARTINI SHAKERS

Made famous at La Bodega, a 26oz margarita that you pour yourself!

**House "Mexican" Martini**  
tequila, triple sec, fresh lemon and lime juice

**Peach "Mexican" Martini**  
with peach nectar, peach liqueur

**Cranberry "Mexican" Martini**  
cranberry juice, tequila, triple sec

Signature Martinis

**The Eccell Martini**  
XO Vodka, Citadelle Gin, Vermouth

**Fresh Basil Martini**  
Basil Leaves, Jaguar Vodka, Lime

**The Sidecar**  
Hennessy, Citronge Lemon Juice

**Cucumber-Rosemary Martini**  
Rosemary and Cucumber infused Vodka, Cucumber Slices, Sugar

**Red Royal**  
Crown Royal, Amaretto di Sarrono, Cherry

**Bellini Martini**  
Skey Citrus, Peach Nectar, Champagne

**Crimson Martini**  
Bombay Gin, Ruby Port, Lime Juice

**Butterfly Martini**  
Ciroc, Lemoncella, Courvoisier

Cocktails and After Dinner

**Old Fashioned**  
Classic Drink Made With Fine Bourbon

**British Bulldog**  
Beefeaters, Soda, Orange Juice

**Mango Splash**  
Mango Vodka, Citronge, Mango Puree, Sparkling Soda

**The French 75**  
Hennessy, Champagne, Lemon

**Mint Julep**  
Makers Mark, Fresh Mint, Sugar, Bitters

**Nuts and Berries**  
Baileys, Chambord, Frangelico

**The Candy Bar**  
Khalua, Frangelico, Amaretto, Chocolate

**Key Lime Pie**  
Stoli Vanil, Fresh Sweet & Sour, Whipped Cream

**Highland Roast**  
Macallan 12yr, espresso, served hot

Specialty Bottled Beers

**Shiner Bock, Shiner Hefeweisen, 1554, Newcastle Brown Ale, Guinness Draught, Amstel Light, Kaliber, Dos XX, Boddingtons, Fat Tire, Blue Moon, Stella Artois, Abita Turbodog, Michelob Ultra, Heineken, Heineken Light, Pacifico, Pilsner Urquell, Sam Adams, Negra Modelo, Widmer Hefeweisen Maredsous 8, Budweiser, Bud Light, Miller Light, Coors Light**

## ECCELL LOUNGE HAPPY HOUR MENU

*All day and all night in the lounge. Friday and Saturday until 7 o'clock.*

**\$4 Premium House Wine**

*Cabernet or Chardonnay*

**\$3 Bar Drinks**

*Any house liquor. Rum and Coke, vodka tonic, etc.*

## ❖ HALF OFF APPETIZERS AND SIDES ❖

**Fried Asparagus**  
*whole grain mustard buerre blanc*  
7- 3.5 with mini lump crab cake 14 10.5

**Lobster and Shrimp Queso**  
*Mediterranean marinated tomatoes, chargrilled pita chips*  
14 7

**Garlic-Whipped Potatoes**  
*homemade daily, black pepper*  
5 2.5

**Sweet Corn+Crab Chowder**  
*chives, smokehouse bacon, lump crab*  
8 4

**Eccell Caprese**  
*marinated tomato, shaved red onion, balsamic reduction*  
*DMC fresh mozzarella, fresh basil*  
8 4

**Russet Steak Fries**  
*chilled Herradura silver cocktail sauce*  
5 2.5

**Housemade Garlic Bread**  
*Smoked provolone, roasted garlic butter, Italian parsley*  
6 3

**Fried Calamari**  
*roasted marinara/lemon-oregano sauces*  
9 4.5

**Minestrone Soup**  
*classic Italian vegetable soup, pasta, Parmigiano-Reggiano*  
7 3.5

## ❖ LOUNGE ENTREES ❖

*Composed with garlic mashers and seasonal vegetables*

**7oz Filet Mignon**  
30

**8oz Sirloin**  
17

**10oz Petite Kansas Strip**  
26

**12 oz Ribeye**  
27

ECCELL  
STEAKHOUSE

BAR AND LOUNGE MENU