



# THREE OWLS

In 1893 The Elms started bottling the Regent and Soterian Ginger Ale. In 1904 the Soterian Ginger Ale won first prize at the 1904 Worlds Fair. The water was produced with a secret formula, known only to three men, that is how the three wise owls came to be.

## -LUNCH-

### SOUP & SALAD

**SOUP DU JOUR \$6.5 CUP \$10 BOWL**  
chef's creation

**THE SPRINGS SALAD \$10 VG GF**  
arcadian mix, cherry tomatoes, cucumbers, carrots  
choice of dressing

**CLASSIC CAESAR SALAD \$13**  
romaine hearts, garlic croutons,  
shaved parmesan cheese, fried capers caesar dressing

**CHOPPED SALAD \$15 GF**  
arcadian mix, bacon, turkey, cherry tomatoes,  
cucumber, egg, blue cheese, red onions, tossed in ranch

**CUCUMBER AND PINEAPPLE \$14 GF VG**  
shaved onions, cilantro, tajin

Add grilled proteins to any of your salads:

Chicken \$5      Shrimp \$8  
Salmon \$8      Halloumi \$10

### SHAREABLES

**CHIPS & DIP \$9**  
roasted tomato salsa, guacamole, tortilla chips

**CHICKEN WINGS \$17**  
choice of buffalo or bbq rub  
served with ranch, celery & carrots

**HOOT CHICKEN QUESADILLA \$19**  
braised chipotle chicken, onions, peppers,  
Chihuahua cheese, roasted tomato salsa, sour cream  
\*Add guacamole \$5

**CRISPY CHICKEN STRIPS \$17**  
crispy fries, old bay seasoning, pickles

## HANDHELDS + HOUSE SPECIALITY

All sandwiches come with fries or side salad

**ALL-NATURAL GRASS-FED BURGER \$18**  
8oz beef patty, lettuce, tomato, pickles, cheddar cheese

**1888 BURGER \$21**  
8oz beef patty, tasso ham, lettuce, tomato,  
shaved jalapenos, cheddar cheese, chipotle aioli

**GRILLED HALLOUMI SANDWICH \$19V**  
lettuce, tomatoes, pesto aioli  
on ciabatta bread

**PASTRAMI SANDWICH \$19**  
grilled onions, swiss cheese, thousand island  
on marble rye

**PORK TENDERLOIN SANDWICH \$18**  
lettuce, tomatoes, shaved onions, pickles  
mustard & horseradish aioli

**3 OWLS CHICKEN CLUB \$17**  
lettuce, tomatoes, bacon, jack cheese, roasted jalapeno  
ranch

**STEAK & FRITES \$27**  
7oz strip, crispy fries, with steak sauce

### SIDES \$5

Fruits  
Fries  
Side Salad

### DESSERTS \$7

**BARN OWL BROWNIE**  
served with vanilla ice cream  
\*add a mini Kaluha \$8 (21+ to order)

**CHEFS CHOCOLATE CHIP SKILLET**  
served with vanilla ice cream

**NY CHEESECAKE**  
macerated berries, whipped cream

V- Vegetarian VG - Vegan GF- Gluten- Free

*\*Please advise your server of any food allergies or dietary restrictions prior to ordering. Consuming raw or undercooked meats, poultry, seafood, shellfish or egg may increase the consumer's risk of foodborne illness.*

*21% gratuity will be added for parties of 6 or more; Checks are unable to be split more than 4 ways.*

## HANDCRAFTED

### MARTINIS & COCKTAILS

#### Tito's Mule \$12

Tito's Vodka, FeverTree Ginger Beer, Lime Juice

#### Classic Margarita \$13

Patron Tequila, Agave, Cointreau, Citrus

#### Negroni \$13

Hendrick's Gin, Campari, Sweet Vermouth

#### Hemingway Daiquiri \$14

Zacapa Rum, Appleton Estate Rum, Lime Juice, Grapefruit Juice, Simple Syrup

#### New York Sour \$15

Maker's Mark Bourbon, Citrus, simple Syrup, Egg White, Red Wine Float

#### Truman Old Fashion \$15

J. Rieger's Whiskey, J. Rieger's Café Amaro, Angostura bitters, Simple Syrup

#### Ward 8 \$14

Highest Double Rye, Lemon Juice, Orange Juice, Grenadine

#### Ghost in the Hall \$15

Empress Gin, Casa Dragones Tequila, lemon juice, simple syrup, Champagne float



#### The Elms Old Fashioned \$20

The Elm's Private Select Maker's Mark Bourbon, Angostura Bitters Simple Syrup. Served with a Pony Back .5oz pour taster



#### Elms Barrel - Aged Manhattan \$16

Templeton Rye 4yr, Sweet Vermouth, Ginger Liqueur, Angostura Bitters, aged in- house in oak whiskey barrel, topped with Luxardo Cherries



#### Elms Barrel - Aged Old Fashion \$17

Uncle Nearest 1884 Small Batch Whiskey, Angostura Bitters, Simple Syrup, aged in-house in a charred American Oak barrel

## BRUNCH FAVES

#### Bloody Mary \$12

Tito's Vodka, ZingZang Bloody Mix

#### Mimosa \$10 / Super Mimosa \$13/

#### Carafe \$34 or \$46

Orange Juice, Wycliff \*Make it a "Super Mimosa" by adding 360 Mandarin Vodka or share it with friends

#### Hugo Spritz \$12

St. Germain, Wycliff, Club Soda

## MOCKTAILS

#### Tea-Totaler \$8

Hibiscus Simple or Butterfly Pea Flower, Lemon Juice, Lime Juice

#### Chai Blossom \$10

Chai Tea, Lime Juice, Simple, Club Soda

#### Spicy Piña \$10

Pineapple Juice, Lime Juice, Pepper Flakes, Chamoy, and Tajin

#### Mockarita \$12

Lavender Syrup, Coconut Cream, Coconut Water, Lime Juice



## DRAFT

#### STELLA ARTOIS \$7

#### MICHELOB ULTRA \$6

#### SEASONAL ROTATION \$8

"Hand-crafted artisanal" beer brewed specifically for the Elms hotel and available only for our guest. These beers are brewed locally so it can be served at the peak of freshness and reflect the consistent spirit of high quality the Elms is known for.

#### THE ELMS "BOILER PLATE" OATMEAL STOUT \$6

## DOMESTIC

#### BUD LIGHT \$6

#### BUDWEISER \$6

#### COORS LIGHT \$6

#### MICHELOB ULTRA \$6

#### MILLER LITE \$6

## IMPORTS/CRAFTS

#### BLVD. WHEAT \$7

#### BLVD. PALE ALE \$7

#### BLVD. TANK 7 \$9

#### KCBC PURE PILS \$8

#### KCBC DUNKEL \$8

#### KCBC HEFEWEIZEN \$8

#### CORONA EXTRA \$8

#### MODELO ESPECIAL \$8

#### HEINEKEN \$8

#### STELLA ARTOIS \$8

#### LAGUNITAS IPA \$8

## STOUTS

#### GUINNESS \$8

#### LEFT HAND MILK STOUT \$8

## CIDER/RADLER

#### ACE PINEAPPLE HARD CIDER \$7

#### STIEGL GRAPEFRUIT RADLER (16OZ) \$7

## SELTZER

#### WHITE CLAW (SEASONAL FLAVORS) \$6

#### HIGHNOONS (VODKA OR TEQUILA) \$6

#### BLVD. QUIRKS (SEASONAL FLAVORS) \$6

## NA-BEER

#### LAGUNITAS IP-NA \$6

#### LAGUNITAS HOPPY REFESHER \$6

#### HEINEKEN 00 \$6

#### ATHLETIC \$6