

SHAREABLES

QUESO BLANCO | 5.95/8.95 *v*

green chile queso blanco | tortilla chips
add guacamole 2 | fajita beef 3 | gulf shrimp 4

ECCEVICHE | 13.95 *d*

fresh seafood marinated in citrus juices
smoky habanero sauce | avocado | cilantro
red onion | mango

CRAB CAKE STUFFED SHRIMP | 16.95

3 chili dusted shrimp | jumbo lump crab cake stuff
habanero mango drizzle | hollandaise

TABLESIDE GUACAMOLE | 8.95 *d v*

made fresh at your table

QUESADILLAS

fajita beef or chicken | 11.95
shrimp, spinach and mushroom | 13.50
serrano pico de gallo | caramelized onion
chipotle ranch
add guacamole 2

AHI TUNA MARTINI | 14.95 *g d*

fresh mango | avocado | soy lime syrup

MORROCCAN LAMB CHOPS | 15.95

harissa rubbed lamb chops | tzatziki | orzo salad

MEDITERRANEAN PLATE | 8.95/13.95 *v*

hummus | tzatziki | tabbouleh | baba ghanouj
earthstone fired flatbread
add earthstone fired leg of lamb 6

NAPA PLATE | 12.95

grilled tomatoes | asparagus | herbed goat
cheese | olive tapenade | roasted garlic puree
earthstone fired flatbread

PANKO CRUSTED JUMBO LUMP CRAB CAKES | 17.95

hollandaise | micro greens | grilled peaches
grape tomatoes

THAI CHILE PORK SHANKS (2) | 11.95 *g*

served "wing style" with soy lime caesar greens

NACHOS PACIFICOS | 17.95

lump crab fritters | black bean | green chili queso
guacamole | cilantro sour cream

NACHOS ECCELL | 12.95

chicken, steak, or pork | black bean
green chili queso | cilantro sour cream
guacamole | blistered jalapeno

SRIRACHA DUSTED CALAMARI | 10.95

calamari | sriracha rub | fresh cilantro
homemade marinara | chipotle ranch

SALADS

YIA YIA'S VILLAGE | 13.95 *g*

from our village in peloponnesus, greece
stewed leg of lamb | classic horiatiki salad
(authentic village greek salad has no lettuce)

NOLA CHICKEN CAESAR | 12.95

homemade caesar dressing | blackened chicken
applewood smoked bacon | parmesan cheese
herbed garlic crisps.

STEAK FAJITA CHOPPED | 15.95

Certified Angus Beef | cabbage romaine mix
roasted corn | applewood smoked bacon
signature cheese blend | buttermilk dressing
herbed garlic crisps

ECCEL CHICKEN GREEK | 12.95 *g*

grilled chicken | balsamic oregano vinaigrette
tomato | red onion | bell pepper | capers
kalamata olives | cucumber | feta
add petite salmon filet or shrimp 2

ECCEVICHE SALAD | 14.95

our famous ceviche | arugula
mango chipotle vinaigrette
goat cheese medallion

HOUSE SALAD | 7.95 *v*

pureed pear vinaigrette | red onion | bell peppers
smoked blue cheese | walnuts

SOUPS

Cup 5.95 Bowl 7.95

SPICY TORTILLA

homemade mexican soup | cheese blend
avocado | earthstone roasted chicken

SWEET CORN CHOWDER

homemade sweet crumbled cornbread

CREAMY TOMATO BASIL SOUP *g*

homemade | parmesan crisps | fresh basil

SANDWICHES | BURGERS | MELTS

Served with choice of mashed potatoes of the week, mediterranean orzo salad, or roasted veggies.

ALL BURGERS are Certified Angus Beef served on brioche bun unless otherwise specified.

ALL MELTS served on hearth sourdough, substitute gluten free bun 2.

HERBED CHICKEN BREAST CLUB | 11.95

mayo | applewood smoked bacon | avocado
smoked provolone | I-t-o

ECCELL CHICKEN SALAD | 9.95

caesar greens | smoked provolone | I-t-o
schwartz pickle

GUORMET GRILLED CHEESE | 12.95

tomato basil soup | fresh mozzarella
smoked provolone | smoked gouda
add bacon | pulled pork 3
add avocado 2

STEWED LAMB GYRO | 10.95

gyro style pita wrap with stewed leg of lamb
chunky cucumber tzatziki | sliced tomato
red onion
add feta 2

VEG-DEE-LITE PITA | 10.95 *v*

chipotle cumin rice | blistered tomato salsa
guacamole | quinoa | grilled peppers
caramelized onions | tabbouleh | sautéed garlic
herb mushrooms

ECCELL BLT | 8.95

applewood smoked bacon | romaine lettuce
tomato | basil pesto mayo | provolone
add avocado 2 add two fried eggs 3

COCHON SHRIMP MELT | 14.95

fried gulf coast shrimp | applewood smoke bacon
havarti cheese | sambal mayo | I-t-o

TEXAS AVE OLD TIMEY BURGER | 12.95

russian dressing | american cheese
caramelized onion | thick bacon-blended patty
schwartz pickle | parmesan crisp

AMERICAN CLASSIC BURGER | 9.95

mayo | mustard | I-t-o | shchwartz pickle
add cheese: smoked provolone, swiss,
American, cheddar, blue cheese 2
add bacon | pulled pork 3

LA BODEGA BAJA BURGER | 8.95

double 3oz patty | pepper jack cheese | serrano
pico de gallo | caramelized onion
sliced cucumber | chipotle roasted garlic mayo

BURGER MOJO | 7.95

double 3oz patty | martin's potato roll | I-t-o
schwartz pickle | american cheese
awesome sauce

MEDITERRANEAN CHICKEN MELT | 10.95

fresh mozzarella | sundried tomatoes
basil pesto mayo | arugula | onion

REUBEN MELT | 11.95

shredded corned beef | sauerkraut
swiss cheese | russian dressing

MESQUITE SMOKED TURKEY MELT | 10.95

balsamic oregano mayo | smoked provolone
I-t-o | shwartz pickle | sautéed mushrooms

PIZZA

Finest ingredients, hand tossed daily. *Additional toppings - 3*

CLASSIC

PEPPERONI PIZZA | 15.95

handmade tomato sauce | premium mozzarella pepperoni | parmesan

MARGHERITA | 15.95 *v*

premium mozzarella | fresh tomato | basil | evoo

PEPPERONI & SAUSAGE | 16.95

handmade tomato sauce | premium mozzarella sausage | pepperoni | parmesan

VEGGIE SUPREMO | 16.95 *v*

artichoke | sun dried tomato | spinach roasted garlic | premium mozzarella diced tomato | mushrooms | basil pesto

BARBECUED CHICKEN | 17.95

homemade bbq sauce | gouda cheese fresh cilantro | red onion

SPECIALTIES

MY BIG FAT GREEK | 15.95

roasted bell pepper | tomato | spinach premium mozzarella | feta | kalamata add stewed leg of lamb 3

TEX MEX | 16.95

black beans | roasted tomato salsa | mozzarella jalapeno | cilantro lime sour cream | cilantro fired fajita steak or chicken 3

CAVEMAN | 21.95

pepperoni | fajita steak | applewood bacon prosciutto | premium mozzarella handmade tomato sauce

MEDITERRANEAN CHICKEN | 16.95

fresh mozzarella | sundried tomato basil pesto | onion | arugula

MY COUSIN VINNY | 17.95

evoo | fresh mozzarella | parmesan | roasted garlic | arugula | balsamic reduction | prosciutto

MEAT: pepperoni, italian sausage, bacon, fajita steak, prosciutto, bbq chicken, stewed leg of lamb, anchovies

VEGGIES: mushrooms, jalapenos, spinach, onion, roasted garlic, tomato, pepper mix, roasted red bell peppers, south african peppadew peppers, basil, sundried tomato, artichoke, black olives, kalamata olives

CHEESE: fresh mozzarella, feta, goat cheese, gouda, smoked blue cheese, parmesan

LA BODEGA FAVORITES

LOADED BURRITO | 16.95

black beans | cabbage mix | cilantro sour cream serrano pico de gallo
choice of: chile rubbed chicken | fajita steak pulled pork | fried gull | chili rubbed fish
choice of: famous roasted poblano cream or green chile queso blanco

TEXICAN FRIED CHICKEN | 13.95

masher of the week | garlic sautéed spinach roasted poblano cream | spicy mango bbq sauce

HABANERO MANGO SHRIMP TACO | 14.95

flour tortilla | crispy fried gulf shrimp | cabbage mix | habanero mango sauce | pineapple pico black beans | chipotle cumin rice add guacamole 2

CLASSIC BAJA TACOS | 13.95

flour tortilla | cabbage | cilantro lime crema jack cheddar blend | serrano pico de gallo black beans | chipotle cumin rice
choice of: chicken | steak | pork

GOURMENT STREET TACOS | 13.95 *g*

4 mini tacos with either bbq chicken or pulled pork | balsamic salsa roja | shredded green and red cabbage | cotija cheese | chipotle cumin rice add guacamole 2

TEXAS CRAFT BEER FISH TACOS | 14.95

2 Craft beer battered cornmeal crusted fish tacos double-wrapped in corn tortillas | cotija cheese southwest chipotle slaw | fresh cilantro chipotle cumin rice add guacamole 2

COMPOSED

CHICKEN FAJITA QUINOA BOWL | 13.95 g
quinoa | cabbage mix | roasted corn pico de gallo
avocado | black beans | goat cheese medallion

KNIFE & FORK PORTABELLINIS | 13.95 g v
quinoa | asparagus | seared tomatoes
balsamic reduction | basil pesto | feta

THE ROSIE | 17.95
grilled chicken | penne pasta | tomato
roasted garlic rosemary cream | parmesan
substitute gulf shrimp 19.50

**MEDITERRANEAN HERBED CHICKEN
BREAST | 17.95 g**
crispy prosciutto brussel sprouts | herbed quinoa
sundried tomato relish | goat cheese medallion

INFARED BROILED STEAKS

***CHIMICHURRI SIRLOIN | 26.95 g**
south american chimichurri | cotija garlic fries
with cilantro

***60z filet 31.95**

***12oz ribeye 35.95 g**
wet- aged Certified Angus Beef broiled
at 1400 - 1800 degrees
served with toasted almond green beans
mashers of the week | herbed butter
add shrimp 5.95
add crab cake 8.95
add oscar 9.95

SIMPLY GRILLED FISH (MKT) g d
snapper / salmon / tuna | southwest quinoa
grilled vegetable medley | grilled lemon

TORTILLA CRUSTED SNAPPER | 29.95
roasted poblano corn beurre blanc | oven roasted
veggies | chipotle cumin rice | cotija cheese
add blackened shrimp 5

SEAFOOD ENCHILADAS | 17.95 g
signature cheese blend | balsamic salsa roja
cilantro sour cream | roasted corn
julienne carrot | chipotle cumin rice | guacamole

TUNA CABO SAN LUCAS | 32.95 g d
sushi grade ahi tuna | coriander crusted
avocado mango relish | peppadew pepper
plantain matchsticks | chimichurri

CRAB CAKE STUFFED SHRIMP | 23.95
5 chili dusted shrimp | jumbo lump crab cake
stuffing | garlic spinach | jack cheddar grits
habanero mango drizzle | hollandaise

VOODOO SALMON | 25.95 g d
mashers of the week | toasted almond green
beans | peppercorn vinaigrette
soy dijon streaker | cilantro pepita pesto
pickled ginger

GLUTEN FREE g
DAIRY FREE d
VEGETARIAN v

*Please be advised that there is a risk with
consuming raw or uncooked proteins.*

CAFE ECCELL
KITCHEN & SPIRITS