

# CAFE ECCELL

KITCHEN & SPIRITS

## SHAREABLES

- QUESO BLANCO 4.95/7.95** ●●●  
rich chile queso blanco | tortilla chips  
add guacamole 2 | fajita beef 3 | gulf shrimp 4
- ECCEVICHE 13.50** ●●●  
fresh seafood marinated in citrus juices | smoky habanero sauce  
avocado | cilantro | red onion | mango
- MORTAR&PESTLE GUACAMOLE 8.95** ●●●●  
tortilla chips
- CHICKEN CHIPOTLE QUESADILLA 10.95**  
pico de gallo | caramelized onion | chipotle ranch  
applewood smoked bacon  
add guacamole 2
- MORROCCAN LAMB CHOPS 15.50**  
harissa rubbed lamb chops | lemon dill yogurt dipping sauce  
orzo salad
- MEDITERRANEAN PLATE 8.95/13.95** ●●●  
hummus | tzatziki | tabouleh | 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 purée  
earthstone fired flatbread
- PANKO CRUSTED JUMBO LUMP CRAB CAKES 17.50**  
saffron hollandaise | micro greens | grilled peaches  
grape tomatoes
- THAI CHILE PORK SHANKS (2) 10.95** ●●  
served "wing style" with soy/lime caesar greens
- PACIFIC AHI TUNA NACHOS 17.50** ●●●  
diced tuna | guacamole | mixed nuts | roasted corn  
sambal honey | wasabi aioli | soy/lime syrup
- SRIRACHA DUSTED CALAMARI 10.95**  
calamari | sriracha rub | fresh cilantro | homemade marinara  
chipotle ranch
- BUFFALO STYLE MEATBALLS 7.95**  
eccell meatballs | buffalo sauce | smoked blue cheese  
poblano | avocado ranch slaw

## SOUP + SALAD

**ECCELL SIGNATURE SALADS**  
medium 6.50 | large 9.50  
add: grilled chicken 4.5 | fajita steak 7.5 | gulf shrimp 7.5  
petite salmon filet 8 | petite tuna steak 12

- **YIA YIA'S VILLAGE GREEK SALAD**  
from our village in peloponnesus, greece  
classic horiatiki salad  
(authentic village greek salad has no lettuce)
- **CAESAR SALAD**  
homemade caesar dressing | applewood smoked bacon  
parmesan cheese | herbed garlic crisps
- **POACHED PEAR VINAIGRETTE SALAD**  
puréed pear vinaigrette | red onion | bell peppers  
applewood smoked blue cheese | walnuts
- **TEXAS AVE CHOPPED SALAD**  
cabbage | romaine mix | roasted corn  
applewood smoked bacon | signature cheese blend  
buttermilk dressing | herbed garlic crisps
- **GREEK SALAD**  
balsamic | oregano vinaigrette | tomato  
red onion | bell pepper | capers | kalamata olives  
cucumber | feta

**CLASSIC ECCELL SOUPS**  
cup 5.95 | bowl 7.95  
add: mini crab cake 4.5 | gulf shrimp 7.5

- **TORTILLA SOUP**  
homemade mexican soup | signature cheese blend  
avocado | earthstone roasted chicken
- **SWEET CORN CHOWDER**  
homemade sweet crumbled cornbread
- **CREAMY TOMATO BASIL SOUP**  
homemade | parmesan crisps | fresh basil



## SANDWICHES + MELTS

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

all melts served on hearth sourdough  
● substitute gluten free bun 2

- HERBED CHICKEN BREAST CLUB 11.50**  
mayo | applewood smoked bacon | avocado | smoked provolone | 1-t-o
- AMERICAN CLASSIC BURGER 9.95**  
mayo | mustard | 1-t-o | julienne pickle  
add cheese - smoked provolone | swiss | american  
applewood smoked blue cheese 2  
add bacon | pulled pork 3
- TEXAS AVE OLD TIMEY BURGER 12.95**  
russian dressing | american cheese | grilled onion  
bacon-blended patty | julienne pickle | parmesan crisp
- THE BIG LEBOWSKI 12.95**  
russian dressing | pastrami | swiss cheese | saurkraut
- ECCELL CHICKEN SALAD 9.95**  
caesar greens | smoked provolone | 1-t-o | julienne pickle
- GOURMET GRILLED CHEESE 11.95** ●●●  
tomato basil soup | fresh mozzarella | smoked provolone | smoked gouda  
add bacon | pulled pork 3 | add avocado 2
- SLOW BRAISED PULLED LAMB GYRO 10.95**  
gyro style wrap with pulled leg of lamb | pita | chunky cucumber tzatziki  
sliced tomato | red onion  
add feta 2
- 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 14.50**  
fried gulf coast shrimp | applewood smoked bacon  
havarti cheese | sambal mayo | 1-t-o
- **MEDITERRANEAN CHICKEN MELT 10.95**  
fresh mozzarella | sundried tomatoes  
basil | pesto mayo | arugula | onion
- **REUBEN MELT 11.95**  
shredded corned beef | saurkraut  
swiss cheese | russian dressing
- **TOMMY PASTRAMI MELT 11.95**  
pickles | swiss cheese | red onion | smoked gouda  
brown mustard
- **VEGGIE MELT 10.50**  
grilled eggplant | zucchini | tomato | onion  
smoked provolone | avocado hummus spread
- **BLACKENED FRESH FISH MELT 13.95**  
provolone | roasted corn | pico de gallo | avocado  
arugula | sriracha | mango mayo
- **MESQUITE SMOKED TURKEY MELT 10.95**  
balsamic | oregano mayo | smoked provolone | 1-t-o  
julienne pickle | sauteed mushrooms

● GLUTEN FREE ● DAIRY FREE ● VEGETARIAN

## PIZZA

EACH ADDITIONAL TOPPING 3

- PEPPERONI PIZZA 14.95**  
handmade tomato sauce | premium mozzarella  
pepperoni | parmesan
- MARGHERITA 14.95**  
premium mozzarella | fresh tomato | fresh basil | evoo
- PEPPERONI & SAUSAGE 15.95**  
handmade tomato sauce | premium mozzarella  
sausage | pepperoni | parmesan
- THE GOTTI 16.95**  
handmade tomato sauce | sausage  
premium mozzarella | ricotta cheese  
roasted red bell peppers  
south african peppadew peppers
- VEGGIE SUPREMO 15.95**  
artichoke | sundried tomato | spinach | roasted garlic  
premium mozzarella | diced tomato | mushrooms  
basil pesto
- BARBECUED CHICKEN 16.95**  
homemade bbq sauce | gouda cheese | fresh cilantro  
red onion

## COMPOSED

- **GOURMET STREET TACOS 13.50**  
4 mini tacos with either bbq chicken or pulled pork  
balsamic salsa roja | shredded green and red cabbage  
roasted corn | pico de gallo  
cotija cheese | cilantro | lime rice  
add guacamole 2
- **KNIFE & FORK PORTABELLINIS 13.95**  
quinoa | asparagus | seared tomatoes  
balsamic reduction | basil pesto | feta
- **SEAFOOD ENCHILADAS 17.50**  
signature cheese blend | balsamic salsa roja  
cilantro | lime sour cream | roasted corn  
julienne carrot | cilantro | lime rice | guacamole
- **THE ROSIE 17.50**  
grilled chicken | penne pasta | tomato  
roasted garlic | rosemary cream | parmesan  
substitute gulf shrimp 19.50
- **MEDITERRANEAN HERBED CHICKEN BREAST 17.50**  
crispy prosciutto brussel sprouts | herbed quinoa  
sundried tomato relish | fired herbed goat cheese
- **HARISSA RUBBED LAMB CHOPS 19.50**  
mashers of the week | oven roasted veggies  
chunky cucumber tzatziki | harissa chili oil
- **INFRARED BROILED STEAKS**  
broiled at 1400-1800 degrees  
wet-aged certified argus beef  
toasted almond green beans  
mashers of the week | herbed butter  
6 oz filet 31 | 12 oz ribeye 35 | 8 oz sirloin medallions 24  
8 oz monhanlon filet 29  
add shrimp 5 | add crab cake 8 | add oscar 9

OUR DOUGH IS A DECADES OLD RECIPE FROM CALABRIA, ITALY.  
WE USE THE FINEST INGREDIENTS AND HAND TOSS DAILY

## SPECIALTIES

- **THE UPSTATE 17.50**  
"buffalo style" meatballs | chicken  
premium mozzarella | smoked blue cheese | tomato  
spinach | buffalo sauce streaker  
poblano | avocado ranch streaker
- **MY BIG FAT GREEK 14.95**  
roasted bell pepper | tomato | spinach | premium  
mozzarella | feta | kalamata  
add earthstone fired leg of lamb 3.5
- **TEX MEX 15.95**  
black beans | roasted tomato salsa | mozzarella  
jalapeño | cilantro | lime sour cream cilantro  
fired fajita steak or chicken 3.5
- **CAVEMAN 20.50**  
pepperoni | fajita steak | applewood smoked bacon  
prosciutto | premium mozzarella  
handmade tomato sauce
- **MEDITERRANEAN CHICKEN 15.95**  
fresh mozzarella | sundried tomato | basil pesto  
onion | arugula
- **MY COUSIN WINNY 16.95**  
evoo | fresh mozzarella | parmesan | roasted garlic  
arugula balsamic reduction | prosciutto
- **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  
cilantro lime | rice  
add guacamole 2

**ALL SEAFOOD ENTRÉES ARE MARKET PRICED**  
Server can provide prices on request

**TORTILLA CRUSTED SNAPPER**  
roasted poblano | corn beurre blanc | oven roasted veggies  
cilantro | lime rice | cotija cheese  
add blackened shrimp 5

●●● **SRIRACHA RUBBED AHI TUNA**  
napa cabbage salad | avocado | sambal honey  
south african peppadew peppers | soy/lime syrup  
house fried pork cracklin garnish

●●● **MEDITERRANEAN SNAPPER**  
saffron linguini | asparagus | tomato | shallot butter  
citrus | fennel relish | sliced avocado

●●● **VOODOO SALMON**  
mashers of the week | toasted almond green beans  
peppercorn vinaigrette | soy/dijon streaker  
cilantro | pepita pesto | pickled ginger

●●● **SIMPLY GRILLED FISH**  
snapper/salmon/tuna | southwest quinoa  
grilled vegetable medley | grilled lemon

## SATURDAYS & SUNDAYS

COME ENJOY OUR  
**BLOODY REVOLUTION BLOODY MARY BAR**  
THE BIGGEST & BEST IN TOWN!  
**FLAVORED MIMOSA BAR**  
WE ALSO FEATURE BRUNCH ENTRÉES EVERY WEEKEND.  
ASK YOUR SERVER FOR DETAILS.

● GLUTEN FREE ● DAIRY FREE ● VEGETARIAN

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