

PIZZA

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

SPECIALTIES

EACH ADDITIONAL TOPPING 3

CLASSIC

PEPPERONI PIZZA 15.95

handmade tomato sauce | premium mozzarella pepperoni | parmesan

MARGHERITA 15.95 ●

premium mozzarella | fresh tomato | fresh basil | evoo

PEPPERONI & SAUSAGE 16.95

handmade tomato sauce | premium mozzarella sausage | pepperoni | parmesan

VEGGIE SUPREMO 16.95 ●

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

BARBECUED CHICKEN 17.95

homemade bbq sauce | gouda cheese | fresh cilantro red onion

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 jalapeño | cilantro ● lime sour cream | cilantro fired fajita steak or chicken 3

CAVEMAN 21.95

pepperoni | fajita steak | applewood smoked 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 pepadew peppers | basil sundried tomato | artichoke black olives | kalamata olives

CHEESE

fresh mozzarella | feta | goat cheese gouda | smoked blue cheese parmesan

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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 gulf shrimp | chile rubbed fish

choice of:

famous roasted poblano cream or green chile queso blanco

TEXICAN FRIED CHICKEN 13.95

mashers of the week | garlic sauteed spinach | roasted poblano cream

spicy mango bbq sauce

HABANERO ● MANGO SHRIMP TACOS 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

GOURMET STREET TACOS 13.95 ●

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 | 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 ●

quinoa | cabbage mix | roasted corn pico de gallo | avocado

black beans | goat cheese medallion

KNIFE & FORK PORTABELLINIS 13.95 ● ●

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 ●

crispy prosciutto brussel sprouts | herbed quinoa

sundried tomato relish | goat cheese medallion

INFRARED BROILED STEAKS

CHIMICHURRI SIRLOIN 26.95 ●

south american chimichurri | cotija ● garlic fries with cilantro

6oz filet 31.95 | 12oz ribeye 35.95 ●

add shrimp 5.95 add crab cake 8.95 add oscar 9.95 ●

wet-aged Certified Angus Beef ● broiled at 1400-1800 degrees

served with toasted almond green beans | mashers of the week

herbed butter

● ● SIMPLY GRILLED FISH (MKT)

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

signature cheese blend | balsamic salsa roja

cilantro ● sour cream | roasted corn

julienne carrot | chipotle ● cumin rice | guacamole

● ● TUNA CABO SAN LUCAS 32.95

sushi grade ahi tuna | coriander crusted

avocado ● mango relish | peppered 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

mashers of the week | toasted almond green beans

pepper corn vinaigrette | soy ● diljon streaker

cilantro ● pepita pesto | pickled ginger

● GLUTEN FREE ● DAIRY FREE ● VEGETARIAN

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

CAFE ECCELL

KITCHEN • SPIRITS

SHAREABLES

QUESO BLANCO 5.95/8.95

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

ECCEVICHE 13.95

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 stuffing
habanero mango drizzle | hollandaise

TABLESIDE GUACAMOLE 8.95

made fresh at your table

QUESADILLAS

fajita beef or chicken 11.95
shrimp, spinach and mushroom 15.95
serrano pico de gallo | caramelized onion | chipotle ranch
add guacamole 2

AHI TUNA MARTINI 14.95

fresh mango | avocado | soy lime syrup

MORROCCAN LAMB CHOPS 15.95

harissa rubbed lamb chops | tzatziki | orzo salad

MEDITERRANEAN PLATE 8.95/13.95

hummus | tzatziki | tabouleh | baba ghanouj
earthenware fired flatbread
add earthenware fired leg of lamb 6

NAPA PLATE 12.95

grilled tomatoes | asparagus | herbed goat cheese
olive tapenade | roasted garlic purée | earthenware fired flatbread

PANKO CRUSTED JUMBO LUMP CRAB CAKES 17.95

hollandaise | micro greens | grilled peaches
grape tomatoes

THAI CHILE PORK SHANKS (2) 11.95

served "wing style" with soy lime caesar greens

NACHOS PACIFICOS 17.95

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

NACHOS ECCELL 12.95

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

SRIRACHA DUSTED CALAMARI 10.95

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

SANDWICHES | BURGERS | MELTS

• add mashers of the week, mediterranean orzo salad, roasted veggies, or fresh cut french fries 1.25

• all burgers are **Certified Angus Beef**® and 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 | l-t-o

ECCELL CHICKEN SALAD 9.95

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

GOURMET 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

chipotle cumin rice | blistered tomato salsa | guacamole
quinoa | grilled peppers | caramelized onions | tabouleh
sauteed 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 smoked bacon
havarti cheese | sambal mayo | l-t-o

SALADS

YIA YIA'S VILLAGE 13.95

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 SALAD 15.95

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

ECCELL CHICKEN GREEK 12.95

grilled chicken | balsamic oregano vinaigrette
tomato | red onion | bell pepper | capers
kalamata olives | cucumber | feta
sub petite salmon filet or shrimp 2.00

ECCEVICHE SALAD 14.95

our famous ceviche | arugula | grape tomato
mango chipotle vinaigrette | goat cheese medallion

HOUSE SALAD 7.95

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

SOUPS

cup 5.95 bowl 7.95

SPICY TORTILLA

homemade mexican soup | signature cheese blend
avocado | earthenware roasted chicken

SWEET CORN CHOWDER

homemade sweet crumbled cornbread

CREAMY TOMATO BASIL SOUP

homemade | parmesan crisps | fresh basil

SANDWICHES | BURGERS | MELTS

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 | l-t-o | schwartz 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 | l-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 | saurkraut | swiss cheese
russian dressing

MESQUITE SMOKED TURKEY MELT 10.95

balsamic oregano mayo | smoked provolone | l-t-o
schwartz pickle | sauteed mushrooms

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