

# Ula

## Le HORS d'OEUVRES

**LOCAL BREAD.** garlic confit, aged balsamic, sea salted butter 7.50 (v)  
**HUMMUS.** pita chip, baba ganoush, tzatziki, roasted tomato, olive 15.50 (vg)

## APÉRITIFS

**SOUPE du JOUR.** soup of the day 14.50  
**BRUSCHETTA.** burrata, prosciutto, basil, olive oil 17.50 (vgo)  
**CHICKEN KEBAB.** red wine reduction, cilantro, garlic, shallot 19.50  
**CHEESE & CHARCUTERIE.** honey, mixed nuts, fresh fruit 24.50 (vg), (p)  
**GNOCCHI.** pesto, tomato, english peas, pea tendril, parmigiano 17.50 (vg)  
**ARANCINI.** parmigiano reggiano, risotto, garlic aioli, micro greens 15.50 (vg)  
**BEEF TARTARE.** dijon mustard, mixed olives, chive, lemon, quail egg, toast points 24.50 (gfo)  
**GOAT CHEESE TART.** goat cheese, bacon lardon, blonde frisée, mustard verjus, melted leeks 17.50 (vgo)

## De La MER

**PRAWN COCKTAIL.** chili, lime, tomato 19.50 (gf)  
**OCTOPUS CARPACCIO.** frisee, preserve meyer lemon 19.50 (gf)  
**CALAMARI.** buttermilk battered, jalapeno, piquillo aioli, lemon 17.50  
**OYSTERS.** half dozen oysters, champagne mignonette, lemon 22.50 (gf)  
**AHI TUNA TARTARE.** lemon, chive, shallot, quail egg, crostini chip 22.50 (gfo)  
**CAVIAR.** black pearl paddlefish, buckwheat blini, creme fraiche, drawn butter 74.50  
**MUSSELS.** chorizo, shallots, chablis, roasted tomatoes broth, parsley, lemon 26.50 (gfo)

## Du JARDIN

**BEETS & BURRATA.** toasted almond, micro greens, lemon vinaigrette 17.50 (v), (gf), (n)  
**GEM LETTUCE SALAD.** feta, pickled onion, tomato, greek mustard vinaigrette 15.50 (v), (gf)  
*add CHICKEN + 12 // PRAWNS + 14 // SALMON + 18*

## Les PÂTES

**ULA FETTUCCINE.** prawns, arrabbiata sauce, chili, olives, caper 32.50  
**GEMELLI ARRABIATA.** arrabbiata sauce, chili, olive, caper 24.50 (vg)  
**PESTO FETTUCCINE.** pesto, caper, italian olive, parmigiano, spinach 24.50 (vg), (n)  
*add CHICKEN + 12 // PRAWNS + 14 // SALMON + 18*

## Les PLATS

**FILET OF BEEF.** potato risotto, green bean, red wine reduction 45.50 (gf)  
**SCALLOPS.** herbed couscous, roasted cherry tomato, labneh 36.50 (gfo)  
**PETRALE SOLE.** leek soubise, heirloom carrot, balsamic reduction 34.50 (gf)  
**SALMON.** corn puree, bacon lardon, watercress, early spring mix 36.50 (gf), (p)  
**LAMB SHANK.** stewed pepper, artichoke, potato au gratin, pearl onion 42.50 (gf)  
**SEAFOOD STEW.** clams, mussel, shrimp, calamari, market fish, garlic bread 36.50 (gfo)  
**PORK CHOP.** truffle polenta, spinach, caramelized onion, dried fruit compote 34.50 (gf), (p)

(VG) vegetarian / (VGO) vegetarian option / (V) vegan / (VO) vegan option / (GF) gluten-free / (GFO) gluten-free option / (N) nuts / (P) Pork

Hospitality Included. 20% Service charge added to all purchases. No phone calls. Unplug. Episcopal Community Services Chefs Program partner.  
Please inform your waiter of any food allergies. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness.

## COCKTAILS

<b>MOCKTAILS 9</b>		
<b>Sparkling Lemonade</b> fever tree sparkling lemonade		<b>Guilt-Free Spritz</b> mixed berries, sparkling water
<b>SPRITZS 16</b>	<b>SEASIDE DRINKS 17</b>	<b>ULA CLASSICS 18</b>
<b>Spritz Veneziano</b> prosecco, aperol	<b>G'n'T Meditation</b> gin & tonic, italicus bergamotto	<b>Limoncello Drop</b> vodka, limoncello, lemon
<b>Spritz Rosato</b> prosecco, ramazzoti orange	<b>Blackberry Margarita</b> tequila, mixed berries, lime, cointreau	<b>Midnight Manhattan</b> rye whiskey, averna
<b>Spritz Santorini</b> prosecco, ouzo, lime, pineapple	<b>Mezcal a Negroni</b> mezcal, campari, sweet vermouth	<b>Irish Mule</b> irish whiskey, lime, ginger beer
<b>BARMAN'S GUILTY PLEASURES 19</b>		
<b>Cosmo Noir</b> vodka, blackberry, lime	<b>Amaretto Sour</b> amaretto, lemon juice, cherry	<b>Penicillin</b> islay scotch, ginger-honey, lemon

## WINE BY THE GLASS

### SPARKLING

<b>Prosecco</b> , Extra Dry, Avissi, Veneto, Italy, N.V.	<b>16/65</b>
<b>Spumante Rosé</b> , Brut, Marotti Campi, Marche, Italy, N.V.	<b>18/75</b>
<b>Schramsberg</b> , Brut, " <i>Blanc de Noirs</i> ", North Coast, CA, 2018	<b>25/100</b>

### WHITE & ROSÉ

<b>Albariño</b> , Benito Santos " <i>Igrexario de Saia</i> ", Rias Baixas, Spain, 2020	<b>16/65</b>
<b>Chardonnay</b> , Chalk Hill, Sonoma Coast, CA, USA, 2019	<b>18/75</b>
<b>Pinot Grigio</b> , Zenato, Delle Venezie, Veneto, Italy, 2020	<b>15/60</b>
<b>Sauvignon Blanc</b> , Mouton Cadet (Rothschild), France, Bordeaux, 2020	<b>16/65</b>
<b>Sancerre</b> , Lauerjat, Loire Valley, France, 2020	<b>22/90</b>
<b>Rosé</b> , Oenops " <i>Apla</i> ", Drama, Macedonia, Greece, 2021	<b>16/65</b>

### RED

<b>Barbera del Monferrato</b> , Marchesi di Barolo, Piemonte, Italy, 2018	<b>16/65</b>
<b>Cabernet Sauvignon</b> , The Big Red Monster, Paso Robles, CA, N.V.	<b>18/75</b>
<b>Malbec</b> , Achaval Ferrer, Mendoza, Argentina, 2018	<b>18/75</b>
<b>Pinot Noir</b> , Sartori " <i>Lovestory</i> ", Trevenezie, Italy, 2018	<b>18/75</b>
<b>Super Tuscan</b> , Podere Sapaio " <i>Volpolo</i> ", Tuscany, 2019	<b>22/90</b>
<b>Syrah</b> , Gregory Graham " <i>Crimson Hill</i> ", Red Hills, Lake, CA, 2015	<b>18/75</b>

## BEER

<b>805 Blonde Ale</b>	9	<b>DRAKES IPA</b>	10	<b>ELYSIAN Hazy IPA</b>	10
<b>SHOCK TOP Belgian White</b>	8	<b>FORT POINT Red Ale</b>	8	<b>STELLA ARTOIS Pilsner</b>	9