

Velvet Elvis

Established 1998



Cash



Check



Debit Card



Credit Card

Desserts

Tiny Pies \$10

Velvet Mousseline \$10

vanilla ice cream whipped with Kahlua and brandy,
topped with chocolate ganache
and brandied cherries

Chocolate Obsession \$10

flour-less chocolate cake topped with fresh raspberry coulis,
a la mode/vanilla ice cream

Chocolate Chip Cookie a la Mode \$9

freshly baked cookie,
with vanilla ice cream

Persian Ice Cream \$8

vanilla ice cream whipped with saffron and rose water,
topped with pistachios

Pistachio Cookie a la Mode \$10

freshly baked cookie, with Persian ice cream
topped with pistachios

20% gratuity may be added to parties of 6 or more

NEW OFFERINGS!

Gluten-free Pizza

ALASKAN DELIGHT \$22

10-inch almond flour crust, herb cream cheese, fresh tomatoes, red onion, capers, goat cheese, mozzarella, dill, topped with Alaskan smoked salmon

GLUTEN-FREE DESIGNER PIZZA \$20

select from our designer pizza options
baked on our 10-inch almond crust

GLUTEN-FREE CHEESE PIZZA \$14

10-inch almond crust, additional toppings
individually priced

Soup & Salads

Fresh homemade soup & roll — \$7

Extra rolls \$1 each

House Salad — \$7

Romaine, Carrots, Tomatoes, Red Onion, Vinaigrette Dressing

Antipasto Plate — \$20

Prosciutto de Parma, artichoke hearts, roasted peppers, olive medley, basil pesto, Manchego cheese, creamy herbed cheese, fresh basil and 2 rolls

Specialty Salads — \$13

(with chicken, add \$4)

La Gourmet

Organic baby greens, feta, roasted red peppers, capers, sun-dried tomatoes, artichoke hearts, Kalamata olives, almonds, spiced pecans, raspberry vinaigrette

Santa Fe Baby

Organic baby greens, almonds, crispy apple slices, Manchego cheese, balsamic vinegar reduction, raspberry vinaigrette

Hearts of Blue Goddess

Hearts of romaine, crumbled Gorgonzola, roasted spiced pecans, crispy apple slices, creamy blue cheese dressing

Guadalupe

Organic spinach, fresh tomatoes, red onions, sun-dried tomatoes, asiago, avocado dressing

Greek

Romaine, Bulgarian feta, fresh tomatoes, red onions, Kalamata olives, capers, pepperoncini, roasted red peppers, cucumbers, Greek vinaigrette

Designer Pizzas

16" Large Pizza — \$28

10" Mini Pizza — \$14

Chicken Saltimbocca with White Sauce

Creamy herbed cheese, roasted chicken, prosciutto di Parma, fresh & sun-dried tomatoes, fresh basil, gorgonzola, asiago, mozzarella

The Good, the Bad & the Ugly

Red sauce, pepperoni, sausage, Canadian bacon, mushrooms, black olives, garlic, onions, mozzarella

Southwest Diva

Cilantro pesto, red sauce, sun dried tomato, green onion, pepperoncini, green olives, feta, mozzarella

Tuco's Revenge

Red sauce, anchovies, capers, garlic, red onions, cilantro, fresh tomatoes, mozzarella

El Mariachi Blanco with White Sauce

Creamy green chili & jalapeno cheese, capers, roasted red peppers, artichoke hearts, garlic, sun-dried tomatoes

The Exorcist

Red sauce, roasted red pepper, basil, gorgonzola, roasted garlic, mozzarella

Ein Kartoffel Pie

Red sauce, sliced baked potatoes, marinated in olive oil, green onion, roasted red peppers, smoked gouda, mozzarella

Pancho Villa

Red sauce, house-made beef chorizo, fresh tomatoes, yellow onion, cilantro, fresh jalapenos, asiago, mozzarella

Cara Mia with White Sauce

Creamy herbed cheese, marinated artichoke hearts, capers, fresh basil, pineapple, prosciutto di Parma

Popeye

Red sauce, organic spinach, fresh tomatoes, fresh basil, red onions, feta, mozzarella

The Green Giant

Basil pesto, mushrooms, roasted red bell peppers,
black olives, feta, mozzarella

El Siciliano

Caponata (stewed eggplant, onion, bell peppers, garlic, green olives,
capers, fresh basil, tomatoes), parmesan, asiago, mozzarella

El Sassy

Red sauce, Italian sausage, caramelized onion/garlic,
asiago cheese, mozzarella

The Inca Quinoa Pizza

Requires 24-hour notice – call ahead

Crust is a blend of quinoa and wheat flours, stuffed with layers of
various sautéed vegetables, herbs and cheeses, and a roasted tomato/wine sauce,
a 2-hour preparation. It is baked in a deep 10" iron skillet and serves six - \$45

Build Your Own Pie

Slice of Mozzarella Cheese Pizza — \$5

Large 16" Mozzarella Cheese Pizza — \$13

Mini 10" Mozzarella Cheese Pizza — \$9

Extra Pizza Toppings

Veggies: (Lg. pizza \$3, Mini Pizza \$2; Slice \$1) fresh tomatoes • garlic • jalapenos • green
onion • yellow onion • red onion • mushrooms • green olives • black olives • fresh basil • zuc-
chini • capers • pepperoncini • pineapple • bell peppers

Meats & Cheeses (Lg. pizza \$4, Mini Pizza \$2; Slice \$1) pepperoni • Canadian bacon • sau-
sage • mozzarella

Add Gourmet Toppings (Lg. pizza \$5, Mini Pizza \$3; Slice \$2)

Cheese: mariachi or herbed cream cheese • feta • smoked gouda • asiago • gorgonzola •
almond cheese

Pestos: basil pesto • cilantro pesto

Veggies: organic spinach • roasted red peppers • oven-roasted potato • caramelized on-
ions • roasted garlic • artichoke hearts • sun-dried tomatoes

Meats: prosciutto di Parma • anchovies • beef chorizo • roasted chicken

Calzones & Strombolis

Pizza pockets served with a side of red sauce

El Timido — \$9

Herbed Cream Cheese and Mozzarella
Add stuffings

Calzone & Stromboli Stuffings

Veggies (\$1 per Calzone) tomatoes • garlic • jalapenos • green onion • yellow onion • red onion • mushrooms • green olives • black olives • fresh basil • zucchini • capers • pepperoncini • pineapple • bell peppers

Meats & Cheeses (\$1 per Calzone) pepperoni • Canadian bacon • sausage • mozzarella

Gourmet Stuffings (\$2 per Calzone)

Cheese: mariachi or herbed cream cheese • feta • smoked gouda • asiago • gorgonzola • almond cheese

Pestos: basil pesto • cilantro pesto

Veggies: organic spinach • roasted red peppers • oven-roasted potato • caramelized onions • roasted garlic • artichoke hearts • sun-dried tomatoes

Meats: prosciutto di Parma • anchovies • beef chorizo • roasted chicken

Specialty Calzones — \$14

Strombolis — \$16

Calzone Divino

Creamed Mariachi cheese sauce, roasted peppers, caramelized onions-garlic, feta, mozzarella

El Siciliano

Savory Caponata prepared with eggplant, onion, bell peppers, garlic, green olives, capers, fresh basil, tomatoes, parsley, asiago, mozzarella

Fritz Garcia

Baked Kartoffel (potatoes), Mariachi sauce, green onion, feta, mozzarella

Combo Calzone

Prosciutto di Parma, garlic, sun-dried tomato, fresh basil, smoked gouda, herbed cream cheese, mozzarella

Chicken Saltimbocca

Creamy herbed cheese, roasted chicken, prosciutto di Parma, fresh & sun-dried tomatoes, fresh basil, gorgonzola, asiago, mozzarella

BEVERAGES

Pellegrino Mineral Water \$5

Limonada Rosa \$3
(hibiscus essence & fresh lime juice)

Arnold Palmer \$4
(limonada & ice tea)

Mexican Coke \$4
Mexican Sprite \$4
Mexican Pepsi \$4
Diet Coke \$2

Root Beer \$4
Root Beer Float \$7

Ice Tea, fresh brewed \$3
Hot Tea \$3
Coffee \$3

JUICES \$10

each order freshly prepared

#1: Ingredients: organic carrot, apple, ginger, lime

#2: Ingredients: organic beet, organic carrot, organic celery,
apple, ginger & lime

We accept payment by

Cash

Personal Check

Credit Card (2.6% Surcharge)

Onsite ATM (\$3 Fee)

WINE & BEER

RED WINE

CABERNET SAUVIGNON

GLASS **\$10** BOTTLE **\$40**

KENDALL-JACKSON 2017

MALBEC

GLASS **\$7** BOTTLE **\$28**

ARGENTINA

HOUSE RED

GLASS **\$6** BOTTLE **\$20**

WHITE WINE

SAUVIGNON BLANC

GLASS **\$7** BOTTLE **\$28**

KENDALL-JACKSON 2017

PINOT GRIGIO

GLASS **\$7** BOTTLE **\$40**

CHARDONNAY

GLASS **\$10** BOTTLE **\$40**

KENDALL-JACKSON 2016

BEER

\$4.5

BARRIO BLONDE, ALE

NEGRA MODELLO

DOS XX, LAGER

STELLA ARTOIS, LAGER

\$3.5

COORS LIGHT

KALIBER(NON-ALCOHOLIC)

IPA (\$4.5)

JOE

VOODOO RANGER

BAR MENU

COCKTAILS

VODKA

WHITE RUSSIAN	9.5
VODKA & TONIC	8

GIN

GIN & TONIC	10
MARTINI	10
ALEXANDER	10

TEQUILA

PALOMA	8
PALOMA (Patron Silver)	10
MARGARITA ROSA	9
CADILLAC MARGARITA	14

RUM

CUBA LIBRE	7
MOJITO	10

WHISKEY

7 & 7	8
MANHATTAN	10
OLD FASHIONED	10

BOURBON

BOURBON & COKE	8
MANHATTAN	10

SCOTCH

SCOTCH & SODA	9
RUSTY NAIL	12
THE GODFATHER	12

SPECIAL

B-12	10
BLOODY MARY	10.5
MICHELADA	8

SHOTS

TEQUILA

PATRON ANEJO	12/17
PATRON REPOSADO	9/14
HORNITOS REPOSADO	6/9

VODKA

TITOS VODKA	6/9
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RUM

CAPTAIN MORGAN	5/8
BACARDI SUPERIOR	6/9

GIN

HENDRICKS	7/12
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COGNAC

HENNESSY	8/13
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WHISKEY/BOURBON

BULLEIT RYE	6/9
SEAGRAMS SEVEN	6/9
CROWN ROYAL	7/10
MERICA BOURBON	6/9

SCOTCH

CHIVA'S RIGAL	6/9
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LIQUEURS

DISARONNO	6/9
CHAMBORD	7/12
GRAND MARNIER	8/13
DRAMBUIE	7/12
COINTREAU	6/9
KAHLUA	5/7
BAILEYS	5/7

HOT DRINKS

IRISH COFFEE	8
KEOKE COFFEE	8
MEXICAN COFFEE	8
DRAMBUIE COFFEE	9
HOT TODDY	7