

ELBOW ROOM BRUNCH/LUNCH - SUMMER 2019



STARTING LINEUP

- New Spinach & Artichoke Dip** Served with grilled naan bread 13
- New Asparagus Fries** Lightly breaded jumbo asparagus spears with asiago cheese and bread crumbs fried golden brown served with our house chipotle aioli 14
- New Shrimp Taquitos** Five tiger prawns hand-rolled and fried golden brown served with queso fresco, avocado cilantro salsa 16
- New Seafood Ceviche** Seasonal white fish and shrimp served in a leche de tigre broth Aji Amarillo with toasted concha corn, sweet potato, topped with pickled red onion, habanero and fresh micro-greens, served with tortilla chips 16
- New Sweet Potato Fries** With chipotle aioli 10
- Classic Deviled Eggs** Spanish paprika, capers 8.5
- Sautéed Portobello Mushrooms** Thank you Robert & June Donny 14.5
- Ginger Teriyaki Steak Bites** Bok choy, scallions, Thai-style dynamite sauce (peanut allergy) 15.5
- Hand-rolled Chicken Meatballs** 10.5
- Deep Fried Calamari** Chipotle aioli 15
- Jumbo Lump Crab Cocktail** Dijonnaise sauce and traditional cocktail sauce 21
- Sourdough Round** Stuffed with garlic herb butter 6

SOUPS

Soup of the Day Cup 6.75 | Bowl 9.5

- Sunday** Chicken Tortilla
- Monday** Tomato Bisque
- Tuesday** German Sausage and Potato Soup
- Wednesday** Butternut Squash Bisque
- Thursday** Chicken Posole
- Friday & Saturday** New England Clam Chowder

WALK ON THE WILD SIDES

- Black Forrest Ham** 5
- Four pieces of Applewood Smoked Bacon** 5
- Country Potatoes** 4
- English Muffin** 2.5
- Two Eggs** 3.5
- Whole Wheat or Sourdough Toast** 3
- Fresh Fruit** 5

BEVERAGES

- Shangri La Iced Tea** 4
- Shangri La Tropical Passion Iced Tea** 4
- Mighty Leaf Hot Tea** 4
- Illy Coffee** 4
- Espresso** 4
- Cappuccino** 4.5
- Iced Mocha** 4.5
- Pepsi Soft Drinks** 4

HOUSE SPECIALS

- Warm Jalapeño Cornbread Loaf** With honey whipped butter. Great to share! 9.5
- All American Breakfast** Two eggs any style, breakfast potatoes, applewood smoked bacon or black forrest ham, and toast 14.5
- San Francisco Joe's Special** Signature scramble of ground beef, spinach, onions, mushrooms and eggs 17.5
- Crème Brûlée French Toast** Served with yummy buttermilk bourbon caramel syrup; topped with fresh berries 15
- Farm Scramble Skillet** Sun dried tomato, basil, goat cheese, mushrooms, red bell peppers, roasted potatoes, and toast 15.5
- Huevos Rancheros** Served with black beans, queso fresco, and salsa roja 15.5
- Traditional Eggs Benedict & Ham** Grilled english muffin, two farm fresh eggs, and scratch-made hollandaise 17
- Smoked Salmon Benedict** Featuring exquisite Norwegian salmon 20
- Bacon Benedict** Featuring our INCREDIBLE candied applewood smoked bacon. Dave Martin's favorite! 17
- Lump Crab Eggs Benedict** Grilled english muffin, two farm fresh eggs, and scratch-made hollandaise 21
- Farmers Market Veggie Omelet** A three egg omelet with sautéed local vegetables, goat cheese, scallions, and toast 15.5
- Lump Crab Omelet** Spinach, mushrooms, caramelized onion, goat cheese 21
- Elbow Room Steak and Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo, and toast paired with our famous top sirloin 21

SPECIALTY SALADS

Add: Chicken 5 | Steak 6 | Salmon 7 | Prawns 7

- New Jumbo Lump Crab Salad** Baby arugula, kale, mandarin oranges, fresh sliced avocado, citrus champagne vinaigrette 25
- New Spicy Thai Salad** Asian marinated soba noodles, arugula red cabbage blend with julienned chicken and thinly sliced carrots in a spicy tahini dressing (peanut allergy) 17
- New Kale & Quinoa Salad** Thinly sliced baby kale with shredded red cabbage, thinly sliced carrots, grapes, avocado, diced red bell pepper, white sliced almonds, cashews and toasted sunflower seeds tossed in champagne dressing and finished with a touch of grated asiago cheese 9.5/15.5
- New "Sixty South" Antarctic Salmon Salad** Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 19 *
- Elbow Room House Salad** Mixed greens, tomatoes, cucumbers, raisins, walnuts, fresh croutons 8.5/14
- Garden Wedge** Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes 9.5/14
- Caesar Salad** Romaine, asiago, fresh croutons 8.5/14

PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, onion rings, half & half, or small house or Caesar salad

- New Wild Veggie Mushroom "Burger"** Porcini, cremini and portobello mushrooms, asiago, cream cheese, roasted garlic, dijon, arugula, sliced tomato, basil pesto served on a toasted brioche bun 16
- New Lump Crab Melt** Fresh jumbo lump crab tossed in a lemon dill crème fraiche, diced onion, heirloom tomato, havarti cheese on toasted bolillo bread 22
- New Crispy Chicken Sandwich** Buttermilk fried chicken, havarti cheese, pineapple slaw, heirloom tomatoes, baby arugula, chipotle aioli on toasted bolillo bread 16
- New Turkey Club Panini** Toasted foccacia bread, applewood smoked bacon, pesto aioli, lettuce 16

- Black Angus Cheeseburger** Sharp cheddar, lettuce, tomato, fried onion, and house made sauce 16
- Ultimate Prime Rib French Dip** Au jus, served on a la brea baguette 21

Elbow Room Famous Steak Sandwich 8oz. Center cut "All Natural Black Angus" top sirloin served open face on jalapeño cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 21

**Monterey Bay Aquarium Seafood Watch: "Good Alternative" Rating; ASC Certified (Recognized by the Aquaculture Stewardship for Superior Farming Practices). Sustainability Farmed.*

THANK YOU FOR DINING LOCAL! ASK ABOUT OUR DAILY 2 FOR \$32 DINNER SPECIAL

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	Zonin "Prosecco" Italy	8.00	9.00	34.00
NV	Domaine Chandon Brut Rose California	10.00	11.00	42.00
NV	Roederer Estate Brut Anderson Valley	11.00	12.00	46.00
2016	Schramsberg "Blanc de Blanc" Napa	13.50	14.50	56.00

FUN WHITES

NV	Beringer White Zinfandel California	6.25	7.00	26.00
NV	Castello Del Poggio Moscato Italy	7.00	8.00	30.00
NV	La Fiera Pinot Grigio Italy	7.50	8.50	32.00
2017	Fess Parker Riesling Santa Barbara	8.25	9.00	34.00
NV	Antinori Rosé Toscana	9.00	10.00	38.00

SAUVIGNON BLANC

2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Kelly Fleming Sauvignon Blanc Napa	11.00	12.00	46.00

CHARDONNAY

2015	Round Hill California	7.50	8.25	31.00
2015	Hess Select Monterey	8.50	9.25	35.00
2011	Cru "Montage" Monterey	10.00	11.00	42.00
2017	Rombauer Carneros	17.00	18.00	70.00
2017	Lewis Cellars Napa	19.00	20.00	78.00
	Super Chardonnay Flight CRU, Rombauer & Lewis Cellars		16.00	

FUN REDS

2017	Michael David "Freakshow" Zinfandel, Lodi	8.25	9.25	35.00
2017	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.25	35.00
2016	Michael David "Petite Petit" Sirah, Lodi	8.50	9.50	36.00

PINOT NOIR

2017	Hahn Monterey	8.25	9.25	35.00
2016	Landmark "Overlook" Sta. Barbara, Monterey, Sonoma	11.25	12.25	47.00
2017	Belle Glos Napa	17.00	18.00	70.00
	Pinot Noir Flight Hahn, Landmark & Belle Glos		13.00	

MERLOT

2017	"R" by Raymond, Lot #2 California	8.25	9.00	34.00
2016	Barnett Spring Mountain St. Helena	13.00	14.00	54.00

CABERNET & BLENDS

2015	Avalon Napa	7.75	8.75	33.00
2013	Murphy-Goode Alexander Valley	9.00	10.00	38.00
2017	Justin Paso Robles	14.50	15.50	60.00
2016	Quilt Napa	17.00	18.00	70.00
2015	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2014	Silver Oak Alexander Valley	25.00	26.00	102.00
	Super Cabernet Flight Quilt, Isosceles & Silver Oak		23.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
Mind Haze IPA by Firestone Paso Robles	6.75	7.25
Blue Moon Golden Colorado	6.75	7.25
Riley's Sancha Honey Blonde Ale Madera	6.75	7.25
Lagunitas IPA Petaluma	6.75	7.25
Modelo Especial Mexico	6.75	7.25
Beer Of The Month	6.75	7.25
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	10.00	11.00

BOTTLED BEER

Riley's Hard Root Beer Float Madera	6.25	6.50
Bud Light United States	4.50	4.75
Coors Light Golden Colorado	4.50	4.75
Coors Golden Colorado	4.50	4.75
St. Pauli Non Alcoholic Germany	5.50	5.75
Michelob Ultra United States	4.50	4.75
Budweiser United States	4.50	4.75
Crispin Hard Cider Colfax	5.50	5.75
Corona Light Mexico	5.50	5.75
Corona Mexico	5.50	5.75
Drakes Denogginizer Double IPA San Leandro	6.25	6.50
Sierra Nevada Torpedo Extra IPA Chico	5.50	5.75
Guinness Ireland	6.25	6.50
Stella Artois Belgium	5.50	5.75
805 Paso Robles	5.50	5.75
White Claw Hard Seltzer Black Cherry United States	5.50	5.75
White Claw Hard Seltzer Mango United States	5.50	5.75

SPIRITS & SAMPLES HAPPY HOUR

Monday – Friday | 3pm – 6pm

SPIRITS

With any beer, wine or drink you receive one FREE food sample!

Well Cocktails 6.5 Call & Margaritas 8
"Dew Mule" (Tullamore Dew Moscow Mule) 7.75

SAMPLES

Classic Deviled Egg
Meatball
Two Ginger Teriyaki Steak Bites
Salami, Cheese, Olive Skewer
Mini Cup of Soup

You get a FREE sample with each drink!

HAPPY HOUR DEALS

2 Fish Tacos 7.50
2 Prime Rib Sliders 11

SUNDAY "FUNDAY"!

BREAKFAST & LUNCH 9AM - 2PM • LUNCH ONLY 2PM - 4PM
2 FOR \$32 DINNER MENU 4PM - CLOSE

(In addition to regular menu)