

# ELBOW ROOM BRUNCH/LUNCH - MARCH



## STARTING LINEUP

### Avocado Toast 12 🍁

NV Zonin Prosecco, Italy 9

**Spinach & Artichoke Dip** Served with grilled naan bread 14.5

Mind Haze IPA by Firestone, Paso Robles 7.50

**Asparagus Fries** Chipotle aioli 15

Riley's Sancha Honey Blonde Ale, Madera 7.50

**Shrimp Taquitos** Queso fresco, avocado cilantro salsa 16

Modelo Especial, Mexico 7.50

**Sweet Potato Fries** Chipotle aioli 10

Cucumber Basil Martini 12.25

**Classic Deviled Eggs** Spanish paprika, capers 9.5 GF

NV Barone Fini Pinot Grigio, Italy 8.75

**Sautéed Portobello Mushrooms**

Thank you Robert & June Donny

14.5 🍁

2017 Hahn Pinot Noir, Monterey 9.50

**Ginger Teriyaki Steak Bites**

Bok choy, scallions, Thai-style dynamite sauce (peanut allergy) 16

Tito's Moscow Mule

**Hand-Rolled Chicken Meatballs** 11

2017 Michael David "Freakshow" Zinfandel,

Lodi 9.25

**Deep Fried Calamari** Chipotle aioli 16

Lagunitas IPA, Petaluma 7.50

**Jumbo Lump Crab Cocktail**

Dijonnaise sauce and traditional

cocktail sauce 21 GF

2017 Duckhorn Sauvignon Blanc, Napa 14.50

**Sourdough Round**

Stuffed with garlic herb butter 6 🍁

## HOUSE SPECIALS

**Elbow Room Classic Cinnamon Roll** Topped with powder sugar glaze 12 **Bees Knees** 11.50

**Avocado Toast** La Boulangerie toasted baguette with avocado, asparagus, herb salad mixed arugula, cherry tomatoes, burrata cheese, Balsamic reduction 12 🍁 NV Zonin Prosecco, Italy 9

**Breakfast Burrito** Ground beef, scrambled eggs, spinach, potatoes, cheddar cheese, caramelized onions and salsa roja 16 **Lavender Margarita** 11.25

**Organic Steel Cut Oatmeal** Served with fresh fruit 10 **Mimosa** 9.50

**All American Breakfast** Two eggs any style, breakfast potatoes, applewood smoked bacon or black forrest ham, and toast 15 **Mimosa** 9.50

**San Francisco Joe's Special** Signature scramble of ground beef, spinach, onions, mushrooms and eggs 17.5 **GF Lagunitas IPA, Petaluma** 7.50

**Crème Brûlée French Toast** Served with yummy buttermilk bourbon caramel syrup; topped with fresh berries 15 **Grapefruit Dropped Martini** 12.25

**Fried Chicken & Waffle** Buttermilk cajun fried chicken served over a brown sugar and vanilla house-made waffle topped with pure maple syrup and powdered sugar 17 **Maple Old Fashion** 14

**Huevos Rancheros** Served with black beans, queso fresco, and salsa roja 15 **Elbow Room Margarita** 11

**Traditional Eggs Benedict** Grilled english muffin, two farm fresh eggs, and scratch-made hollandaise 17 **Mimosa** 9.50

**Bacon Benedict** Featuring our incredible candied applewood smoked bacon 18 **Best Bloody Mary** 10.75

**Brown Sugar Waffle** Brown sugar and vanilla waffle served golden brown and paired with our pure maple syrup, fresh berries and powdered sugar 14 **Maple Old Fashion** 14

**Skinny Veggie Omelet** Egg whites, spinach, mushrooms, onion, tomato, avocado 15 |

Add Lump Crab 10 🍁 **Kiss and Tell** 11

**Bacon and Cheddar Omelet** Applewood smoked bacon with sharp cheddar cheese 16

**Best Bloody Mary** 10.75

**New Prime Rib-1855 Beef-and Eggs** Two farm fresh eggs and twice fried pomme frites 23

**Best Bloody Mary** 10.75

## SPECIALTY SALADS

Add: Chicken 4 | Steak 6 | Salmon 7 | Prawns 7

**Jumbo Lump Crab Salad** Baby arugula, kale, mandarin oranges, fresh sliced avocado, citrus champagne vinaigrette 25 **GF NV Schramsberg "Blanc de Blanc", Napa** 14.75

**Spicy Thai Chicken Salad** Asian marinated soba noodles, arugula red cabbage blend with julienned chicken and thinly sliced carrots in a spicy tahini dressing (peanut allergy) 17 **GF**

2018 Pine Ridge Chenin Blanc Viognier, Napa 9.50

**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 10/16 **GF** 🍁

2018 Joel Gott Sauvignon Blanc, California

**"Sixty South" Antarctic Salmon Salad** Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 19 \* **GF** 2017 Baldacci Family Chardonnay, Carneros 11

**Elbow Room House Salad** Mixed greens, tomatoes, cucumbers, raisins, walnuts, fresh croutons 8.5/14 🍁 2018 Joel Gott Sauvignon Blanc, California 8.75

**Garden Wedge** Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes 10/14.5 **GF** 2018 Pine Ridge Chenin Blanc Viognier, Napa 9.50

**Caesar Salad** Romaine, asiago, fresh croutons 9/14 2015 Hess Select Chardonnay, Monterey 9.50

## PACKED TO THE MAX BURGERS & SANDWICHES

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

**Lump Crab Melt** Fresh jumbo lump crab tossed in a lemon dill crème fraiche, diced onion, heirloom tomato, havarti cheese on toasted La Boulangerie sourdough bread 22

Riley's Sancha Honey Blonde Ale, Madera 7.50

**Crispy Chicken Sandwich** Buttermilk fried chicken, havarti cheese, pineapple slaw, heirloom tomatoes, baby arugula, chipotle aioli on toasted brioche bun 16 **Lagunitas IPA, Petaluma** 7.50

**Turkey Club Panini** Toasted La Boulangerie sourdough bread, applewood smoked bacon, pesto aioli, lettuce and heirloom tomatoes 16 2016 CRU "Montage", Santa Lucia Highlands 12.50

**Black Angus Cheeseburger** Sharp cheddar, lettuce, tomato, fried onion, and house-made sauce 16 2017 Colby Red, California 9.25

**Ultimate Prime Rib French Dip** Au jus, served on a La Boulangerie baguette 21 **Lagunitas IPA, Petaluma** 7.50

**Elbow Room Famous Steak Sandwich-1855 Beef-8oz.** Served open face on jalapeño cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 21

"Resolution" by Branham, Napa 12

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

**GF: Gluten Free | 🍁 : Vegetarian**

**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.

## 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

**Fresh Squeezed Orange Juice** 4

(Refills \$1)

# ELBOW ROOM DRINKS

## WINE BY THE GLASS

### SPARKLING

		HAPPY HOUR	BY THE GLASS	BIG POUR
NV	Zonin Prosecco <i>Italy</i>	8.00	9.00	13.00
NV	Domaine Chandon Brut Rose <i>California</i>	10.50	11.50	16.75
NV	Roederer Estate Brut <i>Anderson Valley</i>	11.50	12.50	18.25
2016	Schramsberg "Blanc de Blanc" <i>Napa</i>	13.75	14.75	26.50

### FUN WHITES

NV	Santa Cristina <i>Toscana</i>	7.50	8.50	12.00
NV	Barone Fini Pinot Grigio <i>Italy</i>	7.75	8.75	13.00
2018	Pine Ridge Chenin Blanc Viognier <i>Napa</i>	8.50	9.50	14.00

### SAUVIGNON BLANC

2018	Joel Gott Sauvignon Blanc <i>California</i>	7.75	8.75	12.25
2017	Duckhorn <i>Napa</i>	13.50	14.50	21.75

### CHARDONNAY

2015	Round Hill <i>California</i>	7.50	8.50	12.00
2015	Hess Select <i>Monterey</i>	8.50	9.50	14.00
2017	Baldacci Family <i>Carneros</i>	10.00	11.00	16.00
2016	Talbott "Sleepy Hollow" <i>Santa Lucia Highlands</i>	13.50	14.50	21.75
2017	Rombauer <i>Carneros</i>	18.00	19.00	28.00
	Chardonnay Flight <i>Baldacci Family, Talbott "Sleepy Hollow", Rombauer</i>		15.00	

### FUN REDS

2017	Michael David "Freakshow" Zinfandel <i>Lodi</i>	8.25	9.25	13.50
2017	Colby Red (Syrah, Petite Syrah, Zinfandel) <i>California</i>	8.25	9.25	13.50
2016	Michael David "Petite Petit" Sirah <i>Lodi</i>	8.50	9.50	14.00
2018	The Prisoner <i>Napa</i>	14.00	15.00	22.00

### PINOT NOIR

2017	Hahn <i>Monterey</i>	8.50	9.50	14.00
2016	CRU "Montage" <i>Santa Lucia Highlands</i>	11.50	12.50	18.25
2013	Carte Blanche "Nobles Ranch" <i>Sonoma</i>	14.00	15.00	22.00
2018	Belle Glos "Clark & Telephone" <i>Santa Barbara County</i>	18.00	19.00	28.00
	Pinot Noir Flight <i>CRU "Montage", Carte Blanche "Nobles Ranch" &amp; Belle Glos</i>		16.00	

### MERLOT

2017	"R" by Raymond, Lot #2 <i>California</i>	8.25	9.25	13.50
2016	Duckhorn <i>Napa</i>	18.00	19.00	28.00

### CABERNET & BLENDS

2015	Avalon <i>Napa</i>	7.75	8.75	12.25
2017	"Resolution" by Branham <i>Napa</i>	11.00	12.00	17.50
2017	Justin <i>Paso Robles</i>	15.00	16.00	23.50
2017	Sinegal Estate <i>Napa</i>	19.00	20.00	30.00
2014	Silver Oak <i>Alexander Valley</i>	24.00	25.00	37.00
2017	Caymus <i>Napa</i>	29.00	30.00	44.50
	Cabernet Flight <i>Sinegal Estate, Silver Oak &amp; Caymus</i>		26.00	

## DRAFT BEER

	HAPPY HOUR	
Mind Haze IPA by Firestone <i>Paso Robles</i>	7.00	7.50
DBA by Firestone <i>Paso Robles</i>	7.00	7.50
Riley's Sancha Honey Blonde Ale <i>Madera</i>	7.00	7.50
Lagunitas IPA <i>Petaluma</i>	7.00	7.50
Modelo Especial <i>Mexico</i>	7.00	7.50
Beer Of The Month	7.00	7.50
The Boiler (Draft beer with a choice of Tullamore DEW Irish Whiskey, Elijah Craig Small Batch Bourbon or Herradura Silver Tequila)	11.00	12.00

## BEER & HARD SELTZERS

Riley's Hard Root Beer <i>Madera</i>	6.25	6.50
Bud Light <i>United States</i>	4.75	5.00
Coors Light <i>Golden Colorado</i>	4.75	5.00
Coors <i>Golden Colorado</i>	4.75	5.00
St. Pauli Non Alcoholic <i>Germany</i>	5.75	6.00
Michelob Ultra <i>United States</i>	4.75	5.00
Budweiser <i>United States</i>	4.75	5.00
Crispin Hard Cider <i>Colfax</i>	5.75	6.00
Corona Light <i>Mexico</i>	5.75	6.00
Corona <i>Mexico</i>	5.75	6.00
Guinness <i>Ireland</i>	6.50	6.75
Stella Artois <i>Belgium</i>	5.75	6.00
805 <i>Paso Robles</i>	5.75	6.00
White Claw Hard Seltzer Black Cherry <i>United States</i>	5.75	6.00
Riley's Hard Seltzer Cherry <i>Madera</i>	5.75	6.00
Riley's Hard Seltzer Mango <i>Madera</i>	5.75	6.00

## NEW ELBOW ROOM HAPPY HOUR DEALS

Monday – Friday | 3pm – 6pm  
Thursday – Saturday | 9pm – 11pm **Last Call**

### SNACKS

3 Black Angus Sliders	9.75
2 Fish Tacos	7.50
Black Angus Cheeseburger with Fries	9.50
Sweet Potato Fries	6
Spinach & Artichoke Dip	8
Asparagus Fries	9
Deep Fried Calamari	9
Avocado Toast Quartet	9 🍁
Ginger Teriyaki Steak Bites	9
Classic Deviled Eggs	6
Hand-Rolled Chicken Meatballs	9

### SPIRITS

Well Cocktails	6.5	Call & Margaritas	8
"Dew Mule" (Tullamore Dew Moscow Mule)	7.75		
All craft cocktails with Happy Hour Pricing.			

## SUNDAY "FUNDAY"!

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

(In addition to regular menu)