

ELBOW ROOM 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 With 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 🍁

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

DESSERTS

Crème Brûlée 9 **GF**

Chocolate Mousse 9

Raspberry Sorbet with Fresh Berries 9

Ricotta Cheesecake with Bourbon

Caramel 9

Coffee Chocolate Chip Gelato 9

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)

MARCH 2 FOR \$32 SPECIAL OR 2 FOR \$55 WITH A BOTTLE OF WINE

BOEN PINOT NOIR OR SEA SUN CHARDONNAY

Includes a small house salad, Caesar salad or cup of soup

New Grilled Snapper Served over a puttanesca sauce with mascarpone polenta

New Lomo Saltado Peru comes to Fresno! Seared beef tips, aji amarillo pepper, stir fry caramelized vegetables served over fried potatoes

Linguine with Pancetta and Peas Sautéed onions with minced garlic English peas and sliced pancetta tossed with lemon juice, extra virgin olive oil finished with grated asiago cheese, fresh basil and parsley

GRAB A PAIR | \$14.5

Choose One Entrée

2 Fish Tacos • Chicken Caesar Wrap • Half Turkey Club Panini • Power Chicken Bowl* *(Red Quinoa, lightly sautéed heirloom cherry tomatoes, asparagus spears, artichoke hearts, cremini mushrooms, bok choy in a citrus ponzu dressing topped with green onions)

Choose One Side

Cup of Soup • Small Caesar Salad • Small House Salad • Fresh Fruit

SPECIALTY SALADS

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

Grilled Prawn & Heirloom Tomato Salad Drizzled with aged balsamic vinegar, extra virgin olive oil, burrata, pink Himalayan sea salt 21 *NV Domaine Chandon Brut Rose, California 11.50*

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*

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 8.75*

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*

"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 14.50*

Elbow Room Famous Steak Sandwich-1855 Beef-8oz. Served open face on jalapeno cheesebread. Includes choice of second side: small house or Caesar salad, or cup of soup 22 *"Resolution" by Branham, Napa 12*

HOUSE SPECIALS

Soba Noodle Stir Fry Sliced asparagus, grape tomatoes, bok choy and broccoli, tossed in a hoisin peanut sauce topped with green onions and peanuts 19 🍁 *Modelo Especial, Mexico 7.50*

Braised Short Rib Red wine braised short rib with Yukon Gold mashed potatoes and seasonal vegetables 19 *2016 Michael David "Petite Petit" Sirah, Lodi 9.50*

Buttermilk Fried Chicken Juicy buttermilk chicken cutlets fried golden brown and served with buttery Yukon Gold potatoes, grilled sweet corn and topped with country gravy 17 *Lagunitas IPA, Petaluma 7.50*

Chilean Sea Bass Seared with crispy lardons topped with fresh herb salad and lentil broth 36 *2017 Duckhorn Sauvignon Blanc, Napa 14.50*

Grilled "Sixty South" Antarctic Salmon Yukon Gold mashed potatoes, sautéed spinach, white wine, shallots, lemon caper butter 20 * **GF** *2015 Hess Select Chardonnay, Monterey 9.50*

Riley's Beer Batter Fish and Chips Fries, pineapple coleslaw 16.5 *Riley's Sancha Honey Blonde Ale, Madera 7.50*

Filet Mignon Meatloaf Topped with wild mushroom bordelaise, Yukon Gold mashed potatoes, sautéed spinach 18 *2017 Michael David "Freakshow" Zinfandel, Lodi 9.25*

**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!

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	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", & 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 & 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)