

ELBOW ROOM BRUNCH/LUNCH - OCTOBER

STARTING LINEUP

Classic Deviled Eggs Spanish paprika, capers **GF** 10

2019 *La Fiera Pinot Grigio, Italy* 8.75

Sourdough Round Stuffed with garlic herb butter 6.5 

2017 *CRU Unoaked, Arroyo Seco-Monterey* 11

Colossal Blue Lump Crab Cake Carrot purée, asparagus spears, baby spinach, sundried tomatoes topped with pickled herb salad 18

NV Roederer Estate Brut, Anderson Valley 13

Deep Fried Calamari Chipotle aioli 17
Lagunitas IPA, Petaluma 7.75


Appetizer Combo Crab cake, Calamari, Seared Ahi 22

2018 *Rombauer Chardonnay, Carneros* 19

New Steak Skewer Peruvian style beef skewer marinated with aji panca and aji amarillo, served with fried yuca 18

2017 *LUCA "Paraje Altamira" Malbec, Uco Valley-Mendoza, Argentina* 12

Asparagus Fries Chipotle aioli 15
Riley's Sancha Honey Blonde Ale, Madera 7.75

Sautéed Portobello Mushrooms Thank you Robert & June Donny  15
2018 *Hahn Pinot Noir, Monterey* 9.75

SOUP | SIDE SALAD

ERIC'S FAMOUS HOUSE MADE SOUPS

Soup of the Day Cup 7 | Bowl 10

Elbow Room House Salad Mixed greens, tomatoes, cucumber raisins and walnuts  9.5

2018 *Joel Gott Sauvignon Blanc, California* 9

Garden Wedge Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes **GF** 10

2018 *Pine Ridge Chenin Blanc Viognier, California* 9.50

Caesar Salad Romaine, asiago, fresh croutons 9

2017 *Hess Select Chardonnay, Monterey* 9.50

FEATURED CRAFT COCKTAILS

Spiced Manhattan Buffalo Trace, spiced sweet Vermouth, Luxardo, Angostura bitters 12

Pomegranate Rosemary Collins Tito's Vodka, pomegranate juice, fresh squeezed lemonade, rosemary syrup, seltzer water, rosemary garnish 12

Kentucky Buffalo Buffalo Trace, apple cider, fresh lemon juice, cinnamon simple syrup, cinnamon stick garnish 12

Detox Retox Mimosa Prosecco, pineapple, orange juice, honey 11

Morrell's Fortified Orange Juice Tito's Vodka, grand marnier, orange juice 10.50

Best Bloody Mary Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon 11

The Elbow Room Margarita Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice 12 | Cadillac 15

Lavender Margarita Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño 12

Grapefruit Dropped Martini Ketel One Grapefruit Rose, St. Germain Liqueur, fresh grapefruit juice, lemon juice, splash of simple syrup 12.50

Cucumber Basil Martini Tanqueray Gin, St. Germain Liqueur, lime juice simple syrup, muddled cucumber 12.50

Sazerac Old Fashion Sazerac Rye, Demerara simple syrup, Angostura bitters, orange bitters, cherry bark vanilla bitters 11.50

HOUSE SPECIALS

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

Avocado Toast Avocado, asparagus, herb salad mixed arugula, cherry tomatoes, burrata cheese, balsamic reduction on a La Boulangerie toasted baguette 12 

NV Zonin Prosecco, Italy 9.25

Egg & Sausage Sandwich Charbroiled sausage, fried egg, cheddar cheese, crispy onions, heirloom tomatoes, fresh arugula and chipotle aioli on a toasted brioche bun 16

Best Bloody Mary 10.75

All American Breakfast Two eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham and toast 15

Mimosa 9.50

Traditional Eggs Benedict Two poached farm fresh eggs and scratch-made hollandaise on a grilled English muffin 17

Mimosa 9.50

Bacon Benedict Featuring our incredible candied applewood smoked bacon 18


Best Bloody Mary 10.75

Crème Brûlée French Toast Served with yummy buttermilk bourbon caramel syrup topped with fresh berries 16

Grapefruit Dropped Martini 12.25

Brown Sugar Waffle Brown sugar and vanilla waffle served golden brown and paired with our pure maple syrup, fresh berries and powdered sugar 15

Maple Old Fashion 14

Skinny Veggie Omelet Egg whites, spinach, mushrooms, onion, tomato, avocado 16
Add Lump Crab  10

Mimosa 9.50

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

Best Bloody Mary 10.75

Prime Rib and Eggs 1855 Beef, two farm fresh eggs and breakfast potatoes 23

Best Bloody Mary 10.75

SPECIALTY SALADS

Add Protein: Chicken 5 | Steak 6 | Shrimp 7 | Salmon 9

Ahi Poke Bowl Edamame, diced mango, sliced radish, jicama, cucumbers, avocado, wontons and macadamia nuts tossed in sriracha citrus ponzu sauce over steamed rice 19

2018 *Pine Ridge Chenin Blanc Viognier, California* 9.50

Jumbo Lump Crab Louie Chopped iceberg lettuce topped with sliced hardboiled egg, cherry tomatoes, asparagus, sliced avocado, fresh jumbo lump crab with thousand island dressing 29

2016 *Schramsberg "Blanc de Blanc", Napa* 15

Spicy Thai Chicken Salad Marinated soba noodles, red cabbage, arugula, sliced carrot blended with thinly sliced chicken in a Thai peanut dressing 18

2018 *Pine Ridge Chenin Blanc Viognier, California* 9.50

Salmon Salad Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage 20

2015 *WindRacer Chardonnay, Anderson Valley* 15

Chicken Caesar Salad Romaine, asiago, fresh croutons 17

2017 *Hess Select Chardonnay, Monterey* 9.50

Garden Wedge Crumble bleu, creamy bleu, applewood smoked bacon, egg, cherry tomatoes **GF** 14.5

2018 *Pine Ridge Chenin Blanc Viognier, California* 9.50

Elbow Room House Salad Mixed greens, tomatoes, cucumber raisins and walnuts  14

2018 *Joel Gott Sauvignon Blanc, California* 9

PACKED TO THE MAX BURGERS & SANDWICHES

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

Black Angus Cheeseburger Sharp cheddar, lettuce, tomato, fried onion and house-made sauce 17

2017 *LUCA "Paraje Altamira" Malbec, Uco Valley-Mendoza, Argentina* 12

Crab Cake BLT Colossal lump crab, applewood smoked bacon, avocado remoulade served on a brioche bun 18

2018 *Round Pond Sauvignon Blanc, Napa Valley* 14.75

Ultimate Prime Rib French Dip Thinly sliced prime rib served on a La Boulangerie baguette with au jus 22

Lagunitas IPA, Petaluma 7.75

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 22
2018 *Daou Cabernet Sauvignon, Paso Robles* 13

Our Beef - We exclusively use 1855 Nebraska Black Angus Beef

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

		BY THE GLASS	BIG POUR
NV	Zonin Prosecco <i>Italy</i>	9.25	13.25
NV	Domaine Chandon Brut Rose <i>California</i>	12.00	17.50
NV	Roederer Estate Brut <i>Anderson Valley</i>	13.00	18.50
2016	Schramsberg "Blanc de Blanc" <i>Napa</i>	15.00	27.25
NV	Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	20.00	30.00

FUN WHITES & ROSÉ

2019	La Fiera Pinot Grigio <i>Italy</i>	8.75	13.00
2019	Brockmeyer Rosé of Grenache <i>Fresno</i>	9.00	13.00
2018	Pine Ridge Chenin Blanc Viognier <i>California</i>	9.50	14.00
2018	J. Lohr "Bay Mist" Riesling <i>Arroyo Seco, Monterey</i>	9.50	14.00

SAUVIGNON BLANC

2018	Joel Gott Sauvignon Blanc <i>California</i>	9.00	12.25
2019	MOMO Sauvignon Blanc <i>Marlborough, New Zealand</i>	10.25	15.25
2018	Round Pond Sauvignon Blanc <i>Napa Valley</i>	14.75	22.25

CHARDONNAY

2018	Round Hill Chardonnay <i>California</i>	8.75	12.25
2017	Hess Select Chardonnay <i>Monterey</i>	9.50	14.00
2017	CRU Unoaked <i>Arroyo Seco, Monterey</i>	11.00	16.00
2015	WindRacer Chardonnay <i>Anderson Valley</i>	15.00	23.00
2018	Rombauer Chardonnay <i>Carneros</i>	18.00	27.00
2017	Paul Hobbs Chardonnay <i>Russian River Valley</i>	20.00	30.00
	Chardonnay Flight <i>WindRacer, Rombauer & Paul Hobbs</i>	18.00	

FUN REDS

2017	Michael David "Petite Petit" Sirah <i>Lodi</i>	9.75	14.25
2017	Freakshow Zinfandel <i>by Michael David Lodi</i>	10.00	15.00

PINOT NOIR

2018	Hahn Pinot Noir <i>Monterey</i>	9.75	14.25
2016	CRU "Montage" Pinot Noir <i>Santa Lucia Highlands</i>	13.00	19.00
2018	Belle Glos "Clark & Telephone" <i>Santa Barbara County</i>	19.00	28.00
	Pinot Noir Flight <i>CRU "Montage", Hahn & Belle Glos</i>	16.00	

MERLOT & MALBEC

2017	"R" Merlot <i>by Raymond California</i>	9.50	13.50
2017	LUCA "Paraje Altamira" Malbec <i>Uco Valley-Mendoza, Argentina</i>	12.00	18.00
2017	Duckhorn Merlot <i>Napa Valley</i>	19.00	28.00

CABERNET & BLENDS

2018	Avalon Cabernet Sauvignon <i>Lodi</i>	9.00	12.25
2018	Daou Cabernet Sauvignon <i>Paso Robles</i>	13.00	19.00
2017	Justin <i>Paso Robles</i>	16.00	23.00
2017	Frank Family Cabernet Sauvignon <i>Napa Valley</i>	17.00	25.00
2016	Silver Oak Cabernet <i>Alexander Valley</i>	25.00	37.00
2018	Caymus Cabernet <i>Napa Valley</i>	30.00	44.00
	Cabernet Flight <i>Frank Family, Silver Oak & Caymus</i>	26.00	

DRAFT BEER

BarrelHouse Mango IPA <i>Paso Robles</i>	7.75
Riley's Cougar <i>Madera</i>	7.75
Riley's Sancha Honey Blonde Ale <i>Madera</i>	7.75
Lagunitas IPA <i>Petaluma</i>	7.75
Modelo Especial <i>Mexico</i>	7.75
Blue Moon <i>Colorado</i>	7.75
The Boiler <i>(Draft beer with a choice of Tullamore DEW Irish Whiskey, Buffalo Trace Bourbon or Herradura Silver Tequila)</i>	12.00

BEER & HARD SELTZERS

Coors Light <i>Golden Colorado</i>	5.25
Coors <i>Golden Colorado</i>	5.25
Coors Non-Alcoholic Beer <i>Golden Colorado</i>	6.25
Modelo Negra <i>Mexico</i>	6.25
Corona <i>Mexico</i>	6.25
Corona Light <i>Mexico</i>	6.25
Guinness <i>Ireland</i>	7.00
White Claw Hard Seltzer Black Cherry <i>United States</i>	6.25
Riley's Hard Seltzer Cherry <i>Madera</i>	6.25
Riley's Hard Seltzer Mango <i>Madera</i>	6.25

THE ELBOW ROOM MARKET



Features fine wines
for you to enjoy at home!

While enjoying your meal, ask about
scheduling a personal wine consultation
with our wine expert John O'Neill.

John@ElbowRoomFresno.com



Scan QR code to view complete wine list

SUNDAY "FUNDAY"!

BRUNCH 10AM - 2PM | **DINNER** 2PM - 8:30PM

THANK YOU FOR DINING LOCAL!