

# ELBOW ROOM BRUNCH/LUNCH - NOVEMBER

## 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 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 *Crocker & Starr Sauvignon Blanc, Napa Valley* 14

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

### FUN WHITES & ROSÉ

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

### SAUVIGNON BLANC

2018	<b>Joel Gott</b> <i>California</i>	9.00	12.25
2019	<b>MOMO</b> <i>Marlborough, New Zealand</i>	10.25	15.25
2018	<b>Crocker &amp; Starr</b> <i>Napa Valley</i>	14.00	21.00

### CHARDONNAY

2018	<b>Alpha Omega II</b> <i>Napa Valley</i>	8.75	12.25
2017	<b>Hess Select</b> <i>Monterey</i>	9.50	14.00
2017	<b>CRU Unoaked</b> <i>Arroyo Seco, Monterey</i>	11.00	16.00
2015	<b>WindRacer</b> <i>Anderson Valley</i>	15.00	23.00
2018	<b>Rombauer</b> <i>Carneros</i>	18.00	27.00
2017	<b>Paul Hobbs</b> <i>Russian River Valley</i>	20.00	30.00
	<b>Chardonnay Flight</b> <i>WindRacer, Rombauer &amp; Paul Hobbs</i>	18.00	

### FUN REDS

2017	<b>Michael David "Petite Petit" Sirah</b> <i>Lodi</i>	9.75	14.25
2015	<b>Elyse "Korte Ranch" Zinfandel</b> <i>St. Helena-Napa Valley</i>	10.00	15.00

### PINOT NOIR

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

### MERLOT & MALBEC

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

### CABERNET SAUVIGNON

2018	<b>Avalon</b> <i>Lodi</i>	9.00	12.25
2018	<b>Daou</b> <i>Paso Robles</i>	13.00	19.00
2017	<b>Justin</b> <i>Paso Robles</i>	16.00	23.00
2018	<b>Nickel &amp; Nickel "Post &amp; Beam"</b> <i>Napa Valley</i>	18.00	27.00
2016	<b>Silver Oak</b> <i>Alexander Valley</i>	25.00	37.00
2018	<b>Caymus</b> <i>Napa Valley</i>	30.00	44.00
	<b>Cabernet Flight</b> <i>Nickel &amp; Nickel "Post &amp; Beam", Silver Oak &amp; Caymus</i>	26.00	

## DRAFT BEER

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

## BEER & HARD SELTZERS

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