

ELBOW ROOM BRUNCH - JULY

WINE BY THE GLASS

		BY THE GLASS	BIG POUR
SPARKLING			
NV	Zonin Prosecco Italy	9.25	13.25
NV	Chandon Brut Rose California	12	18
NV	Roederer Estate Brut Anderson Valley	13	19
NV	Chandon Garden Spritz Zesty Orange Summer Special 🍊 Argentina	14	20
2016	Schramsberg "Blanc de Blanc" Napa	15	22.50
NV	Veuve Clicquot "Yellow Label" Brut Champagne, France	20	30
ROSÉ			
2019	A to Z Oregon	10	15
2020	Whispering Angel Cotes de Provence	12	18
NV	Chandon Brut Rose Sparkling California	12	18
FUN WHITES & SAUVIGNON BLANC			
2018	CRU Albariño Edna Valley	9	13
2018	J. Lohr "Bay Mist" Riesling Monterey	9.50	14
2019	Barone Fini Pinot Grigio Valdadige, Italy	8.75	13
2019	Joel Gott California	9	13
2020	MOMO Marlborough	10.25	15.25
2018	Miner Napa	12	18
CHARDONNAY			
2018	Hess Select Monterey	9.50	14
2018	CRU Unoaked Arroyo Seco	11	16
2019	Barnett "Sangiacomo Vineyard" Carneros	15	22.50
2019	Lewis Napa	19	29
2019	Kistler "Les Noisetiers" Sonoma Chardonnay Flight Barnett, Lewis, Kistler	23	36
FUN REDS			
2017	Colby Red Blend California	9	13
2017	Michael David "Petite Petit" Syrah Lodi	9.75	14.25
2018	Michael David "Freakshow" Zinfandel Lodi	10	15
2019	Turley "Juvenile" Zinfandel California	14	20
PINOT NOIR			
2018	Sea Sun by Charlie Wagner California	9.75	14.25
2016	CRU "Montage" SLH	13	19
2018	Crossbarn by Paul Hobbs Sonoma	18	27
2018	Kistler Sonoma Pinot Noir Flight CRU, Crossbarn, Kistler	25	38
MERLOT			
2018	"R" Merlot by Raymond California	9.50	14
2017	Duckhorn Merlot Napa	19	28
CABERNET SAUVIGNON			
2018	Avalon Lodi	9	13
2018	Sean Minor California	11	16.50
2018	Daou Paso Robles	14	20
2018	Justin Paso Robles	16	24
2018	Elyse Yountville, Napa	20	30
2017	Karl Lawrence Napa	25	38
2018	Lewis Napa Cabernet Sauvignon Flight Elyse, Karl Lawrence, Lewis	30	45

STARTERS

- **Charcuterie Board** 19.5
- **Lump Crab Cocktail** Dijonnaise cocktail sauce **GF** 27
- **Deep Fried Calamari** Chipotle aioli 17
- **Deviled Eggs** **GF/V** 10
- **Asparagus Fries** Chipotle aioli 15
- **Teriyaki-Hoisin Steak** Garlic, ginger, green onion, carrots, red cabbage, peanuts, sesame seeds, cilantro **GF** 18
- **Sourdough Round** Garlic herb butter 🍂 **V** 6.5
- **Sautéed Portobello Mushrooms** 🍂 **GF** 15.5

Clam Chowder or Soup Special Cup 7 Bowl 10, Salads House or Caesar 9.5, Garden Wedge 10.50

HOUSE SPECIALS

"Calories don't count on the weekend"

Avocado Toast Creamy avocado, heirloom tomatoes, mixed herb salsa, sea salt, black pepper 12 🍂

Short Rib Breakfast Burrito Scrambled eggs and potatoes 12

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

USDA Prime Top Sirloin & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin 24

Traditional Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 18

Bacon Benedict Featuring our incredible candied applewood smoked bacon 18

Grilled Asparagus & Heirloom Tomato Benedict Two poached farm eggs, scratch made hollandaise, grilled asparagus, sliced heirloom tomatoes 17

Crème Brûlée French Toast Served with yummy Vermont maple syrup topped with fresh berries 16

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

Jumbo Lump Crab Omelet Lump crab, baby spinach, sliced mushrooms, goat cheese, roasted potatoes 22

"Street" Shrimp Tacos (2) Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, canolini bean salad 17

SPECIALTY SALADS

Crab Stuffed Jumbo Prawns Salad Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette **GF** 25

Strawberry Spinach Salad Mixed greens, spinach blend, pecans, goat cheese, poppy seed dressing **V** 17

Crabcake Salad Jumbo lump crab cake, arugula, mixed green blend, avocado, cherry tomatoes, diced mango, red onion, lemon dill vinaigrette **GF** 21

Jumbo Lump Crab Louie Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing **GF** 31

Shrimp Louie Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, red pepper flakes, thousand island dressing 19

Ahi Poke Bowl Edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu over steamed rice 22

Salmon Salad Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage **GF** 23

Spicy Thai Chicken Salad Soba noodles, red cabbage, arugula, red bell pepper, carrot, sliced chicken, Thai peanut dressing **GF** 19

PACKED TO THE MAX BURGERS & SANDWICHES

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

USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz. Open face on jalapeño cheesebread. Includes choice of two sides: fries, onion rings, small house or Caesar salad, or cup of soup 24

Black Angus Cheeseburger Sharp cheddar, lettuce, tomato, red onion, house-made sauce 17.5

Ultimate Prime Rib French Dip Thinly sliced prime rib on a La Boulangerie baguette with au jus 23

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

Chicken Club Panini Toasted La Boulangerie sourdough bread, applewood smoked bacon, pesto aioli, lettuce, cheese heirloom tomatoes 18

WALK ON THE WILD SIDES

Candied Applewood Smoked Bacon (4) 5.5 **Breakfast Potatoes** 7 **English Muffins (4)** 3

GF: Gluten Free | 🍂 : **Vegetarian** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

CRAFT COCKTAILS

Smoked Buffalo Buffalo Trace Bourbon, Bittermilk #3, lemon juice, simple syrup, orange peel	12
The Elbow Room Margarita Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice Cadillac 15	12
Watermelon Cooler Tito's Vodka, watermelon mint juice, fresh lime juice, dash of agave nectar	12
Spicy Smoked Margarita Corazón Tequila, Bittermilk #3, lime juice, agave nectar, fresh jalapeños	12
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, simple syrup	12.50
Best Bloody Mary Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	11.50

OLD FASHIONEDS

Sazerac Old Fashion	12
Woodford Old Fashion	13
Piggy Back Rye Old Fashion	13
Bulleit 10 year Old Fashion	14
Blantons Old Fashion	25
Boss Hog Old Fashion	165



CLASSICS

Champaign Cocktail Zonin Prosecco sugar cube, aromatic bitters	10
Detox Mimosa Prosecco, pineapple, orange juice, honey	11
Goldrush Woodford Reserve Elbow Room Single Barrel, fresh squeezed lemon juice, honey-thyme simple syrup <i>Available in the Elbow Room Market</i>	12
French 75 Zonin Prosecco, Bombay Gin, Fresh Squeezed lemon Juice, simply syrup	12
Manhattan Old Pepper Rye Whiskey, Sweet Vermoth, aromatic bitters, Dashfire Orange Bitters	12
Morell's Fortified Orange Juice Tito's Vodka, grand marnier, orange juice	12
Sally's Secret Recipe Sangria White or Red	10
Sidecar Hennessy cognac, Triple Sec, Fresh Squeezed lemon Juice, Garnished with a sugar rim	13

BOURBON

	SINGLE	DOUBLE
Blanton's	24	44
Booker's	15	28
Buffalo Trace	10	18
Bulleit	11.50	22
Bulleit 10 yr	14	26
Eagle Rare 10 yr	12	23
Eagle Rare 17	100	180
E.H. Taylor Single Barrel	18	34
Four Roses Bourbon	10	18
Four Rose's Single Barrel	13	24
George Dickel Bourbon	11	20
George T Stag	50	98
Hillrock	24	46
Joseph Magnus	20	38
Laws Four Grain	15	28
Laws Four Grain Bonded	18	34
Lost Republic	9	18
Makers Mark	11.50	22
Michters	11.50	22
Milam and Green	12	24
Old Forester 1910	13	24
Old Forester 1920	14	26
Old Forester Statesman	13	24
Old Pepper 10 yr	30	58
Pappy Van Winkle 15 yr	175	320
Redwood Empire	10	20
Stagg Jr.	20	38
Van Winkel 12 yr	78	120
Weller Special Reserve Green	19	36
Weller 12 yr	20	38
Weller Antique 107	19	36
Woodford Double Oak	14	26
Woodford	11.50	21

WHISKEY

	SINGLE	DOUBLE
Bulleit Rye	11.50	22
Crown Royal	10.75	20
George Dickel 15 yr	15	28
Hillrock Cask Rye	24	46
Laws Rye Bonded 6 yr	17	33
Lost Republic Rye	10	18
Michters American	11.50	21
Michters Rye	11.50	22
Milam and Green Rye	12	22
Old Carter American	38	74
Old Carter Kentucky	38	74
Old pepper 3 year Rye	10	18
Piggy Back Rye	12	22
Redwood Empire Rye	10	18
Redwood Blend	10	18
Sazerac Rye	10.50	19
Thomas Handy Rye	35	68
Templeton Rye	10.50	19
Whistle Pig 10 yr	21	40
Whistle Pig 12 yr	29	56
Whistle Pig 15 yr	40	78
Whistle Pig Boss Hog	160	300
Woodford Rye	11.50	21

RUMS

	SINGLE	DOUBLE
Bumbu	12	22
Bumbu XO	13	24
Foursquare 2008	21	40
Foursquare Detente	16.50	31
Zaya	12	22

TEQUILA IMPORTS

	SINGLE	DOUBLE
1800 Cristalino Anejo	13	24
Don Julio Blanco	10.75	19.50
Don Pilar Extra Anejo	38	74
Don Julio 1942	36	70
El Jeffe Anejo Gold	10.75	20.50
El Jeffe Blanco	9.75	19.50
Gran Centenario Leyenda	30	58
Herradura Reposado	12	22
Herradura Silver	10	18
Herradura Legend	30	58
Masto Dobel 50	32	62

SCOTCH

	SINGLE	DOUBLE
Bruichladdich	14	25
Chivas	10	18
Glenfiddich 12 yr	16	30
Glenlivet 12 yr	16	30
Glen Scott	14	26
Highland Park	19	36
Johnny Walker Black	12	22
Johnny Walker Blue	43	84
Laphroaig	16	30
Oban	25	48

COGNAC

	SINGLE	DOUBLE
1738 Courvoisier V.S.O.P	22	42
Remy Martin Hennessy	19.50	37
Louis 13 Remy Martin	100 1/2 oz	200 1 oz
		400 2 oz

*Prices subject to change on martini, rocks drinks

DRAFT BEER

BarrelHouse Mango IPA Paso Robles	8
805 Cerveza California	8
Riley's Sancha Honey Blonde Ale Madera	8
Lagunitas IPA Petaluma	8
Modelo Especial Mexico	8
Blue Moon Colorado	8
Michelada Modelo Especial or 805 Cerveza	9
The Boiler (Draft beer with a choice of Tullamore DEW Irish Whiskey, Buffalo Trace Bourbon or Herradura Silver Tequila)	12

BEER & HARD SELTZERS

Coors Light Golden Colorado	5.50
Coors Golden Colorado	5.50
Coors Edge Non-Alcoholic Beer United States	6.25
Bud Light United States	5.50
Michelob Ultra United States	5.50
Corona Mexico	6.25
Corona Light Mexico	6.25
Guinness Ireland	7.00
White Claw Hard Seltzer Black Cherry United States	6.25
Riley's Hard Seltzer Mango Madera	6.25