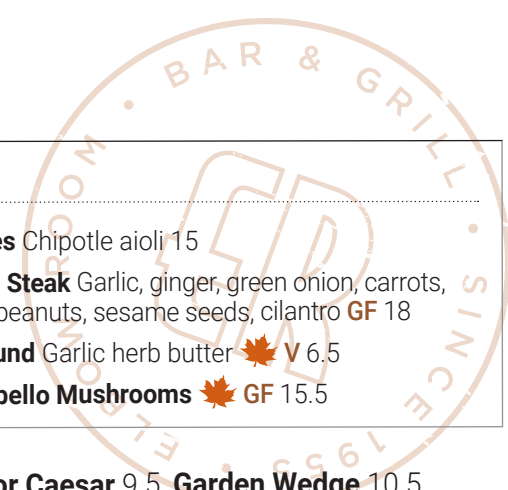


ELBOW ROOM DINNER - JULY



WINE BY THE GLASS

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

STARTERS

- **Charcuterie Board** 19.5
- **Deep Fried Calamari** Chipotle, lemon 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 10.5

SEAFOOD & SHELLFISH

- **Shrimp Scampi** Sautéed shrimp, garlic, shallots, capers, citrus butter, truffle mashed potatoes, sautéed broccolini 21
- **9oz. Bistro Steak & Jumbo Stuffed Prawns** Truffle mashed potatoes, sautéed broccolini 43
- **Tequila Lime Shrimp Pasta** Linguine, cilantro, lime, garlic, dash of jalapeno cream, diced bell pepper 24
- **Sixty South Salmon Seared** Fingerling potatoes, red bell, roasted carrots, arugula, bacon vinaigrette (Pure Atlantic Salmon, 100% ASC & Global Cap Certified, rated as good alternative by Monterey Bay Aquarium Seafood Watch program) GF 29
- **Crab Stuffed Jumbo Prawns** Truffle mashed potatoes, sautéed broccolini, lemon beurre blanc GF 28
- **Chilean Sea Bass** Hoisin glaze, roasted asparagus spears, broccolini, baby spinach, steamed rice GF 38
- **"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 18
- **12oz. Australian Lobster Tail** Butter poached, truffle mashed potatoes, sautéed broccolini GF MKT

BUTCHERSHOP SELECTIONS

USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz. Open face jalapeño cheesebread. Includes choice of two sides: fries, onion rings, small house or Caesar salad or cup of soup 25

- **Kurobuta Bone-in Pork Chop** Hoisin marinated, truffle mashed potatoes, braised cabbage GF 28
- **Filet Mignon Meatloaf** Wild mushroom bordelaise, truffle mashed potatoes, sautéed broccolini 26
- **Lemon Rosemary Half Chicken** Lemon, garlic, rosemary, olive oil, truffle mashed potatoes, sautéed broccolini, citrus pesto GF 27
- **Colorado Rack of Lamb** Fingerling potatoes, red bell, English peas, roasted carrots, finished with demi-glaze 39
- **Prime Rib-1855 Beef-12oz.** Seasonal vegetables, truffle mashed potatoes GF 37
- **USDA Prime 14oz. NY Steak** Seasonal vegetables, truffle mashed potatoes GF 49
- **USDA Prime Bone-in Ribeye-1855 Beef-20oz.** Seasonal vegetables, truffle mashed potatoes GF 59
- **8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, truffle mashed potatoes GF 43

PACKED TO MAX BURGERS & SANDWICHES

- Includes fries, onion rings, half & half or small house or Caesar salad
- **Black Angus Cheeseburger** Sharp cheddar, lettuce, tomato, red onion, house-made sauce 18
- **Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 24
- **Crab Cake BLT** Colossal lump crab, applewood smoked bacon, avocado remoulade, on a brioche bun 19

SPECIALTY SALADS

- **Crab Stuffed Jumbo Prawns Salad** Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette GF 26
- **Strawberry Spinach Salad** Mixed greens, spinach blend, pecans, goat cheese, poppy seed dressing V 18
- **Crabcake Salad** Jumbo lump crab cake, arugula, mixed green blend, avocado, cherry tomatoes, diced mango, red onion, lemon dill vinaigrette GF 24
- **Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, red pepper flakes, thousand island dressing 23
- **Ahi Poke Bowl** Edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu over steamed rice 23
- **Salmon Salad** Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage GF 27
- **Spicy Thai Chicken Salad** Soba noodles, red cabbage, arugula, red bell pepper, carrot, sliced chicken, Thai peanut dressing GF 21

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 Stagg | 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 | 200 | 400 |
| | 1/2 oz | 1 oz | 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 |