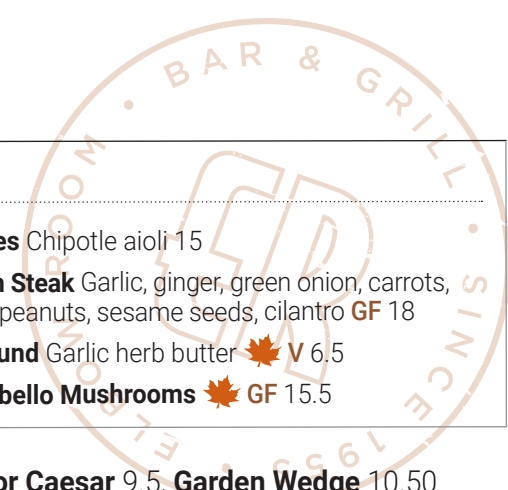


# ELBOW ROOM LUNCH - OCTOBER



## WINE BY THE GLASS

		BY THE GLASS	BIG POUR
<b>SPARKLING</b>			
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
<b>ROSÉ</b>			
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
<b>FUN WHITES &amp; SAUVIGNON BLANC</b>			
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
2019	Rapaura Springs <i>Marlborough</i>	10.25	15.25
2018	Miner <i>Napa</i>	12	18
2019	Duckhorn <i>Napa</i>	15	22.50
<b>CHARDONNAY</b>			
2018	Hess Select <i>Monterey</i>	9.50	14
2018	CRU Unoaked Arroyo Seco	11	16
2018	Frank Family Carneros	15	22.50
2019	Lewis <i>Napa</i>	19	29
2019	Kistler "Les Noisetiers" <i>Sonoma</i>	23	36
	Chardonnay Flight <i>Frank Family, Lewis, Kistler</i>	19	
<b>FUN REDS</b>			
2017	Michael David "Petite Petit" Syrah <i>Lodi</i>	9.75	14.25
2018	Michael David "Freakshow" Zinfandel <i>Lodi</i>	10	15
2018	Elyse "C'est Si Bon" <i>California</i>	12	18
2019	Turley "Juvenile" Zinfandel <i>California</i>	14	20
<b>PINOT NOIR</b>			
2019	Hahn <i>California</i>	9.75	14.25
2016	CRU "Montage" SLH	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	
<b>MERLOT</b>			
2018	"R" Merlot by Raymond <i>California</i>	9.50	14
2017	Duckhorn Merlot <i>Napa</i>	19	28
<b>CABERNET SAUVIGNON</b>			
2018	Avalon <i>Lodi</i>	9	13
2018	Beringer Knights Valley	12	18
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	30	45
	Cabernet Sauvignon Flight <i>Elyse, Karl Lawrence, Lewis</i>	25	

## STARTERS

- **Charcuterie Board** 19.5
- **Shrimp Cocktail** Dijonnaise cocktail sauce **GF** 16
- **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** 10.50

## SEAFOOD & SHELLFISH

- **Shrimp Scampi** Sautéed shrimp, garlic, shallots, capers, citrus butter, truffle mashed potatoes, sautéed broccolini 19
- **9oz. Bistro Steak & Jumbo Stuffed Prawns** Truffle mashed potatoes, sautéed broccolini 43
- **Tequila Lime Shrimp Pasta** Linguine, cilantro, lime, garlic, onions, dash of jalapeno cream, diced bell pepper 19
- **Lobster Pasta** Australian lobster, diced tomato, arugula, fresh basil, white wine garlic butter sauce 38
- **Sixty South Salmon Seared** Crispy skin, roasted mushroom broth, asparagus, quinoa, sundried tomatos, basil oil, balsamic reduction (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** 30
- **Chilean Sea Bass Seared** Sweet roasted macadamia crust, orange ginger beurre blanc, truffle mashed potatoes, asparagus 36
- **"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 17
- **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, small house or Caesar salad or cup of soup 25

- **Kurobuta Bone-in Pork Chop** Hoisin marinated, truffle mashed potatoes, braised cabbage **GF** 23
- **Filet Mignon Meatloaf** Wild mushroom bordelaise, truffle mashed potatoes, sautéed broccolini 19
- **Lemon Rosemary Half Chicken** Lemon, garlic, rosemary, olive oil, truffle mashed potatoes, sautéed broccolini, citrus pesto **GF** 26
- **Prime Rib-1855 Beef-12oz.** Seasonal vegetables, truffle mashed potatoes **GF** 38
- **USDA Prime 14oz. NY Steak** Seasonal vegetables, truffle mashed potatoes **GF** 49
- **8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, truffle mashed potatoes **GF** 46

## PACKED TO MAX BURGERS & SANDWICHES

Includes fries, small house or Caesar salad

- **Black Angus Cheeseburger** Sharp cheddar, arugula, 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 24
- **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, arugula, cheese, heirloom tomatoes 18

## SPECIALTY SALADS

- **Crab Stuffed Jumbo Prawns Salad** Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette **GF** 27
- **Strawberry Spinach Salad** Mixed greens, spinach blend, pecans, goat cheese, poppy seed dressing **V** 17
- **Crabcake Salad** Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette **GF** 21
- **Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, 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, red bell pepper, carrot, sliced chicken, Thai peanut dressing **GF** 19

**GF: Gluten Free** | 🍁 : **Vegetarian**

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

## CRAFT COCKTAILS

<b>Bumbu</b> Bumbu rum, pineapple juice, lime juice, ginger beer	11
<b>The Elbow Room Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice   Cadillac 15	12
<b>Spicy Smoked Margarita</b> Corazón Tequila, Bittermilk #3, lime juice, agave nectar, fresh jalapeños	12
<b>Lavender Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño	12
<b>Grapefruit Dropped Martini</b> Ketel One Grapefruit Rose, St. Germain Liqueur, fresh grapefruit juice, lemon juice, simple syrup	12.50
<b>Best Bloody Mary</b> Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	11.50
<b>Marianne Blody Mary</b> Buffalo trace, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	11.50

## OLD FASHIONEDS

<b>Sazerac Old Fashion</b>	12
<b>Woodford Reserve Old Fashion</b>	13
<b>Piggy Back Rye Old Fashion</b>	13
<b>Bulleit 10 year Old Fashion</b>	14
<b>Sonoma Elbow Room Single Barrel Rye Old Fashion</b>	14
<b>Blanton's Old Fashion</b>	25
<b>Whistle Pig Boss Hog Old Fashion</b>	165



## CLASSICS

<b>Detox Mimosa</b> Prosecco, pineapple, orange juice, honey	11
<b>French 75</b> Zonin Prosecco, Bombay Gin, Fresh Squeezed lemon Juice, simply syrup	12
<b>Manhattan</b> Old Pepper Rye Whiskey, Sweet Vermoth, aromatic bitters, Dashfire Orange Bitters	12
<b>Morell's Fortified Orange Juice</b> Tito's Vodka, grand marnier, orange juice	12
<b>Sally's Secret Recipe Sangria</b> White or Red	10
<b>Sidecar</b> 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	10	18
Four Roses Single Barrel	13	24
George Dickel	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
Maker's Mark	11.50	22
Michter's	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
Redwood Empire	10	20
Van Winkle 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
Michter's American	11.50	21
Michter's 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 Jefe Anejo Gold	10.75	20.50
El Jefe 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
	1/2 oz	1 oz 2 oz

\*Prices subject to change on martini, rocks drinks

## DRAFT BEER

Juicy IPA Full Circle	8
BarrelHouse Mango IPA Paso Robles	8
Riley's Sancha Honey Blonde Ale Madera	8
Lagunitas IPA Petaluma	8
Modelo Especial Mexico	8
Blue Moon Colorado	8
Michelada Modelo Especial	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
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