

# ELBOW ROOM LUNCH - NOVEMBER

## 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>Argentina</i>	14	20
'16 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>		
'19 A to Z <i>Oregon</i>	10	15
'20 Whispering Angel <i>Cotes de Provence</i>	12	18
NV Chandon Brut Rose Sparkling <i>California</i>	12	18
<b>SAUVIGNON BLANC</b>		
'19 Joel Gott <i>California</i>	9	13
'20 Momo <i>Marlborough</i>	10.25	15.25
'18 Miner <i>Napa</i>	12	18
'20 Silverdo Vineyards <i>Napa</i>	15	22.50
'19 Accendo Cellars <i>Napa</i>	20	30
<b>FUN WHITES</b>		
'19 Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	8.75	13
'18 CRU Albariño <i>Edna Valley</i>	9	13
'18 J. Lohr "Bay Mist" Riesling <i>Monterey</i>	9.50	14
<b>CHARDONNAY</b>		
'18 Hess Select <i>Monterey</i>	9.50	14
'18 CRU Unoaked Arroyo Seco	11	16
'18 Frank Family Carneros	15	22.50
'19 Lewis <i>Napa</i>	20	30
'19 Kistler "Les Noisetiers" <i>Sonoma</i>	23	36
Chardonnay Flight <i>Frank Family, Lewis, Kistler</i>	19	
<b>FUN REDS</b>		
'17 Michael David "Petite Petit" Syrah <i>Lodi</i>	9.75	14.25
'18 Michael David "Freakshow" Zinfandel <i>Lodi</i>	10	15
'18 Andis Barbera <i>Sierra Foothills</i>	12	18
'19 Turley "Juvenile" Zinfandel <i>California</i>	14	20
<b>PINOT NOIR</b>		
'19 Hahn <i>California</i>	9.75	14.25
'16 CRU "Montage" <i>SLH</i>	13	19
'18 Etude <i>Carneros</i>	18	27
'18 Kistler <i>Sonoma</i>	25	38
Pinot Noir Flight <i>CRU, Etude, Kistler</i>	18	
<b>MERLOT</b>		
'18 "R" Merlot by Raymond <i>California</i>	9.50	14
'17 Grgich Hills Estate <i>Napa</i>	16	24
<b>CABERNET SAUVIGNON</b>		
'18 Avalon <i>Lodi</i>	9	13
'18 Beringer <i>Knights Valley</i>	12	18
'18 Daou <i>Paso Robles</i>	14	20
'18 Justin <i>Paso Robles</i>	16	24
'19 *Elbow Room "Collaboration" <i>Napa</i>	20	30
'17 Karl Lawrence <i>Napa</i>	25	38
'18 Lewis <i>Napa</i>	30	45
'19 Caymus <i>Napa</i>	35	50
Super Cabernet Flight <i>Karl Lawrence, Lewis, Caymus</i>	30	

\*We hand-blended this sleek and elegant wine in "Collaboration" with the iconic wine maker, Marc Gagnon, from Caldwell Winery. Marc Gagnon was the wine maker for "Screaming Eagle" and "Bryant Family".

## 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

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

**Shrimp Scampi** Sautéed shrimp, garlic, shallots, capers, citrus butter, truffle mashed potatoes, sautéed broccolini 19

**Tequila Lime Shrimp Pasta** Linguine, cilantro, lime, garlic, onions, dash of jalapeno cream, diced bell pepper 19

**Sixty South Salmon** Blackened salmon served with soba noodles, stir fried, tossed with broccolini, bell peppers, and orange ginger sauce (From the pristine waters of the Antarctic inside Alberto de Agostini's National Park in Tierra del Fuego, "Sixty South" is the first and only producer of sustainable salmon raised in this rare and isolated location) **GF** 29

**Crab Stuffed Jumbo Prawns** Truffle mashed potatoes, sautéed broccolini, lemon beurre blanc **GF** 30

**Chilean Sea Bass** Served with polenta, broccolini, *arrabiata sauce* **GF** 36

**Lobster Pasta** Australian lobster, diced tomato, arugula, fresh basil, white wine garlic butter sauce 38

**USDA Prime Top Sirloin & Scampi** Our USDA Prime 1855 center cut top sirloin with classic shrimp scampi, truffle mashed potatoes, grilled asparagus 31

**12oz. Australian Lobster Tail** Butter poached, truffle mashed potatoes, sautéed broccolini **GF** MKT

## BUTCHERSHOP SELECTIONS

**Dry Aged NY Steak** Our famous 14oz 1855 New York steak is dry aged to perfection for 28 days. Our dry aging units convey unique and superior flavor as well as enhancing tenderness. Offered in only the finest steakhouses, this is a beef lover's dream! Served with truffle mashed potatoes and grilled asparagus. Limited Availability. **GF** 45

**Lomo Saltado** A Peruvian classic. Seared beef seasoned with cumin and mixed spices, sautéed with soy sauce, peppers, and onions, over french fries, steamed rice, topped with cotija aioli 21

**Rigatoni Bolognese** Our classic meat sauce slow cooked with beef, pork, veal, and Italian sausage 18

**Lemon Rosemary Half Chicken** Lemon, garlic, rosemary, olive oil, truffle mashed potatoes, sautéed broccolini, citrus pesto **GF** 26

**Filet Mignon Meatloaf** Wild mushroom bordelaise, truffle mashed potatoes, sautéed broccolini 19

**Kurobuta Bone-in Pork Chop** Hoisin marinated, truffle mashed potatoes, braised cabbage **GF** 23

**Prime Rib-1855 Beef-12oz.** Seasonal vegetables, truffle mashed potatoes **GF** 38

**8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, truffle mashed potatoes **GF** 46

**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

## PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, small house or Caesar salad

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

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

**Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 24

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

## SPECIALTY SALADS

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

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

**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

**Crabcake Salad** Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette **GF** 21

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

**Crab Stuffed Jumbo Prawns Salad** Red quinoa, edamame, red onion, pumpkin seeds, tomatoes, avocado, sherry vinaigrette **GF** 27

## CRAFT COCKTAILS

<b>Bumbu</b> Bumbu rum, pineapple juice, lime juice, ginger beer	12.50
<b>The Elbow Room Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice   Cadillac 15	12.50
<b>Spicy Smoked Margarita</b> Corazón Tequila, Bittermilk #3, lime juice, agave nectar, fresh jalapeños	12.50
<b>Lavender Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño	12.50
<b>Grapefruit Dropped Martini</b> Ketel One Grapefruit Rose, St. Germain Liqueur, fresh grapefruit juice, lemon juice, simple syrup	12.75
<b>Best Bloody Mary</b> Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	11.75
<b>Marianne Bloody Mary</b> Buffalo trace, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	11.75

## OLD FASHIONS

<b>Sazerac Old Fashion</b>	12
<b>Woodford Reserve Old Fashion</b>	13
<b>Piggy Back Rye Old Fashion</b>	13
<b>Oak &amp; Eden Rye and Spire Elbow Room Single Barrel Old Fashion</b>	13
<b>Bulleit 10 year Old Fashion</b>	14
<b>Sonoma Elbow Room Single Barrel Cherrywood 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	12.50
<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, with sugar rim	13

## VODKA

	SINGLE	DOUBLE
<b>Absolut</b>	10.75	21.50
<b>Absolut Citron</b>	10.25	20.50
<b>Belvedere</b>	11.25	22.50
<b>Effen Organic Cucumber</b>	10.25	20.50
<b>Grey Goose</b>	11.25	22.50
<b>Ketel One</b>	11	22
<b>Ketel Grapefruit</b>	11	22
<b>Riley's Handcrafted</b>	10	20
<b>Stoli</b>	10.50	21
<b>Stoli Orange</b>	10.25	20.50
<b>Stoli Raspberry</b>	10.25	20.50
<b>Stoli Strawberry</b>	10.25	20.50
<b>Stoli Vanilla</b>	10.25	20.50
<b>Titos</b>	10.50	21

## BOURBON

	SINGLE	DOUBLE
<b>Blanton's</b>	24	48
<b>Booker's</b>	16	32
<b>Buffalo Trace</b>	10.50	21
<b>Bulleit</b>	12	24
<b>Bulleit 10 yr</b>	15	30
<b>Eagle Rare 10 yr</b>	13.75	27.50
<b>Eagle Rare 17 yr</b>	100	200
<b>Four Roses</b>	10	20
<b>Four Roses Single Barrel</b>	13	26
<b>George Dickel</b>	11.50	23
<b>George T Stag</b>	50	98
<b>Hillrock</b>	25	50
<b>Laws Four Grain</b>	16	32
<b>Laws Four Grain Bonded</b>	19	38
<b>Maker's Mark</b>	12	24
<b>Michter's</b>	12	24
<b>Milam and Green</b>	12	24
<b>Old Forester 1910</b>	14	28
<b>Old Forester 1920</b>	15	30
<b>Old Forester Statesman</b>	14	28
<b>Old Pepper 10 yr</b>	30	60
<b>Redwood Empire</b>	10.50	21
<b>Woodford Double Oak</b>	15	30
<b>Woodford Reserve</b>	12	24

## GIN

<b>Awayuki Strawberry</b>	11	22
<b>Bombay Dry</b>	10.50	21
<b>Bombay Sapphire</b>	11.75	23.50
<b>Hendrick's</b>	13	26
<b>Tanqueray</b>	11	22
<b>Tanqueray No. 10</b>	13	26

## IRISH WHISKEY

<b>Bushmills</b>	10	20
<b>Jameson</b>	10	20
<b>Jameson 18 yr</b>	33	66
<b>Red Breast</b>	16	32
<b>Red Breast 15 yr</b>	34	68
<b>Red Breast 21 yr</b>	56	112
<b>Tullamore Dew</b>	9	18

## WHISKEY

	SINGLE	DOUBLE
<b>Bulleit Rye</b>	12	24
<b>George Dickel 15 yr</b>	16	32
<b>Hillrock Cask Rye</b>	25	50
<b>Laws Rye Bonded 6 yr</b>	18	36
<b>Michter's American</b>	12.50	25
<b>Mitcher's Rye</b>	12.50	25
<b>Milam and Green Rye</b>	12	22
<b>Old Carter American</b>	39	78
<b>Old Carter Kentucky</b>	39	78
<b>Old Pepper Rye 3 yr</b>	11	22
<b>Piggy Back Rye 6 yr</b>	13	26
<b>Redwood Empire Rye</b>	10.50	21
<b>Redwood Blend</b>	10.50	21
<b>Sazerac Rye 6 yr</b>	11	22
<b>Whistle Pig 10 yr</b>	22	44
<b>Whistle Pig 12 yr</b>	30	60
<b>Whistle Pig 15 yr</b>	40	80
<b>Whistle Pig Boss Hog</b>	160	320
<b>Woodford Rye 6 yr</b>	12	24

## CANADIAN WHISKEY

<b>Crown Royal</b>	11	22
<b>Crown Royal Reserve</b>	14	28

## RUM

<b>Bacardi Superior</b>	10	20
<b>Bumbu</b>	12	24
<b>Bumbu XO</b>	13	26
<b>Captain Morgan</b>	11	22
<b>Don Q 151</b>	11	22
<b>Foursquare 2008</b>	22	44
<b>Foursquare Detente</b>	17	34
<b>Malibu</b>	10	20
<b>Myers Dark Rum</b>	10	20
<b>Zaya</b>	13	26

## TEQUILA

	SINGLE	DOUBLE
<b>1800 Cristalino Anejo</b>	13	26
<b>Cazadores Reposado</b>	11	22
<b>Don Julio Blanco</b>	11	22
<b>Don Pilar</b>	39	78
<b>Don Pilar Extra Anejo</b>	39	78
<b>Don Julio Anejo</b>	14	28
<b>Don Julio 1942</b>	36	72
<b>El Jeffe Anejo Gold</b>	10.75	20.50
<b>El Jeffe Blanco</b>	9.75	19.50
<b>Gran Centenario Leyenda</b>	32	64
<b>Herradura Reposado</b>	12.50	25
<b>Herradura Silver</b>	11	22
<b>Herradura Legend</b>	32	64
<b>Masto Dobel 50</b>	33	66
<b>Insolente Extra Anejo</b>	29	58

## SCOTCH/BLENDED SCOTCH

<b>Balvenie 12 yr</b>	17.50	35
<b>Bruichladdich</b>	15	30
<b>Chivas</b>	10.50	21
<b>Dewars White Label</b>	10	20
<b>Glenlivet 12 yr</b>	16.50	33
<b>Glen Scotia</b>	14	26
<b>Highland Park</b>	19	36
<b>Johnny Walker Black</b>	13	26
<b>Johnny Walker Blue</b>	45	90
<b>Laphroaig</b>	16.50	33
<b>Oban 14 yr</b>	26	52

## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	24	48
<b>Hennesey VS</b>	12	24
<b>Korbel</b>	8	16
<b>Remy Martin Hennessy</b>	19.50	37
<b>Louis 13 Remy Martin</b>	100	200
	1/2 oz	1 oz 2 oz

\*Prices subject to change on martini, rocks drinks

## DRAFT BEER

<b>Juicy IPA Full Circle</b>	8
<b>BarrelHouse Mango IPA Paso Robles</b>	8
<b>Riley's Sancha Honey Blonde Ale Madera</b>	8
<b>Lagunitas IPA Petaluma</b>	8
<b>Modelo Especial Mexico</b>	8
<b>Blue Moon Colorado</b>	8
<b>Michelada Modelo Especial</b>	9
<b>The Boiler (Draft beer with a choice of Tullamore DEW Irish Whiskey, Buffalo Trace Bourbon or Herradura Silver Tequila)</b>	14

## BEER & HARD SELTZERS

<b>Coors Light Golden Colorado</b>	5.50
<b>Coors Golden Colorado</b>	5.50
<b>Coors Edge Non-Alcoholic Beer United States</b>	6.50
<b>Corona Mexico</b>	6.50
<b>Corona Light Mexico</b>	6.50
<b>Guinness Ireland</b>	7.00
<b>White Claw Hard Seltzer Black Cherry United States</b>	6.50
<b>Riley's Hard Seltzer Mango Madera</b>	6.50