

# ELBOW ROOM BRUNCH - JANUARY

## 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
'18 Schramsberg "Blanc de Blanc" <i>Napa</i>	15	22.50
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	20	30
New Year Bubbles Flight <i>Roederer Estate, Schramsberg, Veuve Clicquot</i>	16	
<b>ROSÉ</b>		
'20 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>		
'20 Joel Gott <i>California</i>	9	13
'19 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>		
'20 Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	8.75	13
'18 CRU Albariño <i>Edna Valley</i>	9	13
<b>CHARDONNAY</b>		
'19 Hess Select <i>Monterey</i>	9.50	14
'20 CRU Unoaked Arroyo Seco	11	16
'19 Frank Family <i>Carneros</i>	15	22.50
'20 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>		
'19 Michael David "Petite Petit" Syrah <i>Lodi</i>	9.75	14.25
'19 Michael David "Freakshow" Zinfandel <i>Lodi</i>	10	15
'18 Andis Barbera <i>Sierra Foothills</i>	12	18
'19 Ridge Three Valleys Zinfandel <i>Sonoma</i>	12	18
<b>PINOT NOIR</b>		
'20 Hahn <i>California</i>	9.75	14.25
'17 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>		
'20 "R" Merlot by Raymond <i>California</i>	9.50	14
'18 Grgich Hills Estate <i>Napa</i>	16	24
<b>CABERNET SAUVIGNON</b>		
'19 Avalon <i>Lodi</i>	9	13
'18 Beringer <i>Knights Valley</i>	12	18
'20 Daou <i>Paso Robles</i>	14	20
'18 Justin <i>Paso Robles</i>	16	24
'19 *Elbow Room "Collaboration" <i>Napa</i>	20	30
'18 Karl Lawrence <i>Napa</i>	25	38
'18 Lewis <i>Napa</i>	30	45
Super Cabernet Flight <i>Elbow Room "Collaboration", Karl Lawrence, Lewis</i>	25	

\*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** 10.5
- **Asparagus Fries** Chipotle aioli 15.5
- **Teriyaki-Hoisin Steak** Garlic, ginger, green onion, carrots, red cabbage, peanuts, sesame seeds, cilantro **GF** 18
- **Sourdough Round** Garlic herb butter 🌿 6.5
- **Sautéed Portobello Mushrooms** 🌿 **GF** 16

Clam Chowder or Soup Special Cup 7 Bowl 10, Salads House 9.5, Caesar 10, Garden Wedge 11

## BRUNCH SPECIALS

"Calories don't count on the weekend"

**"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, canolini bean salad 18

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

**Prime 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 16

**USDA Prime Top Sirloin & Eggs** Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin 25

**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 19

**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 17

**Skinny Veggie Omelet** Egg whites, spinach, mushrooms, onion, tomato, avocado, garlic 17 🌿 Add Shrimp 11

**Shrimp Omelet** baby spinach, sliced mushrooms, goat cheese, roasted potatoes 19

## SPECIALTY SALADS

**Chicken Caesar Salad** Romain lettuce, asiago cheese, housemade croutons 18

**Strawberry Spinach Salad** Mixed greens, spinach blend, pecans, goat cheese, poppy seed dressing 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 Salad** Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu 22

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

## PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, 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, small house or Caesar salad, or cup of soup 25

**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

## WALK ON THE WILD SIDES

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

## CRAFT COCKTAILS

<b>Bumbu</b> Bumbu rum, pineapple juice, lime juice, ginger beer	13
<b>The Elbow Room Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice   Cadillac 15	13
<b>Spicy Smoked Margarita</b> Corazón Tequila, Bittermilk #3, lime juice, agave nectar, fresh jalapeños	13
<b>Lavender Margarita</b> Herradura Silver Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño	13
<b>Grapefruit Dropped Martini</b> Ketel One Grapefruit Rose, St. Germain Liqueur, fresh grapefruit juice, lemon juice, simple syrup	13
<b>Best Bloody Mary</b> Tito's Handmade Vodka, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	12
<b>Marianne Bloody Mary</b> Buffalo trace, Demitris Bloody Mary Mix, bacon seasoned rim topped with peppered applewood smoked bacon	12

## OLD FASHIONS

<b>Oak &amp; Eden Rye and Spire Elbow Room Old Fashion</b>	10
<b>Sonoma Elbow Room Single Barrel Old Fashion</b>	10
<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>Whistle Pig 12 year Old Fashion</b>	21
<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	13
<b>Manhattan</b> Old Pepper Rye Whiskey, Sweet Vermoth, aromatic bitters, Dashfire Orange Bitters	13
<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	11
<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

## MACALLAN

<b>Macallan 12 yr</b>	18.50	37
<b>Macallan Double Cask 12 yr</b>	17	34
<b>Macallan Double Cask 15 yr</b>	33	66
<b>Macallan Double Cask 18 yr</b>	75	150
<b>Macallan Harmony</b>	40	80
<b>Macallan Sherry Oak 18 yr</b>	30	60

## 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>Eagle Rare 10 yr</b>	14	28
<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>Laws Centennial Wheated</b>	19	38
<b>Laws Four Grain Bourbon</b>	14	28
<b>Laws Henry Road Malt</b>	19	38
<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>	21	42
<b>Whistle Pig 15 yr</b>	40	80
<b>Whistle Pig Boss Hog</b>	160	320
<b>Woodford Rye 6 yr</b>	12	24
<b>Wyoming Outryder 8 yr</b>	15	30
<b>Wyoming Small Batch</b>	11	22

### Elbow Room Barrel Program Flight

Oak & Eden Rye and Spire, Sonoma Single Barrel, Whistle Pig 12 year Custom Blend  
Member: 18 / Non-Member 20

## CANADIAN WHISKEY

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

## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	24	48
<b>Hennesey VS</b>	12	24
<b>Korbel</b>	8	16
<b>Laws Four Grain</b>	20	40
<b>Remy Martin Hennessy</b>	19.50	37
<b>Louis 13 Remy Martin</b>	100	200
	1/2 oz	1 oz 2 oz

## 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

## 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

\*Prices subject to change on martini, rocks drinks

## DRAFT BEER

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

## BEER & HARD SELTZERS

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