

# ELBOW ROOM DINNER - 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 GF 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

## SEAFOOD & SHELLFISH

- **"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19
- **Shrimp Scampi** Sautéed shrimp, garlic, shallots, capers, citrus butter, truffle mashed potatoes, seasonal vegetables 23
- **Tequila Lime Shrimp Pasta** Linguine, cilantro, lime, garlic, onions, dash of jalapeno cream, diced bell pepper 25
- **Sixty South Salmon** Blackened salmon served with soba noodles, stir fried, seasonal vegetables, 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 32
- **Crab Stuffed Jumbo Prawns** Truffle mashed potatoes, seasonal vegetables, lemon beurre blanc GF 32
- **Chilean Sea Bass** Served with polenta, seasonal vegetables, arrabiata sauce GF 39
- **Lobster Pasta** Australian lobster, diced tomato, arugula, fresh basil, white wine garlic butter sauce 39
- **USDA Prime Top Sirloin & Scampi** Our USDA Prime 1855 center cut top sirloin with classic shrimp scampi, truffle mashed potatoes, seasonal vegetables 34
- **12oz. Australian Lobster Tail** Butter poached, truffle mashed potatoes, seasonal vegetables 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 seasonal vegetables. Limited Availability. GF 46

- **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 23
- **Rigatoni Bolognese** Our classic meat sauce slow cooked with beef, pork, veal, and Italian sausage 21
- **Lemon Rosemary Half Chicken** Lemon, garlic, rosemary, olive oil, truffle mashed potatoes, seasonal vegetables, citrus pesto GF 28
- **Filet Mignon Meatloaf** Wild mushroom bordelaise, truffle mashed potatoes, seasonal vegetables 27
- **Kurobuta Bone-in Pork Chop** Hoisin marinated, truffle mashed potatoes, braised cabbage GF 29
- **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 48

**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 26

**Toppers: Demi Glaze 4, Shrimp Scampi 11, Stuffed Prawn 15**

## 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 18
- **Crab Cake BLT** Colossal lump crab, applewood smoked bacon, avocado remoulade, on a brioche bun 19
- **Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 25

## SPECIALTY SALADS

- **Chicken Caesar Salad** Romain lettuce, asiago cheese, housemade croutons 19
- **Strawberry Spinach Salad** Mixed greens, spinach blend, pecans, goat cheese, poppy seed dressing 19
- **Spicy Thai Chicken Salad** Soba noodles, red cabbage, red bell pepper, carrot, sliced chicken, Thai peanut dressing GF 22
- **Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing 24
- **Ahi Poke Salad** Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu 24
- **Salmon Salad** Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage GF 28

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	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	400
	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