

ELBOW ROOM DINNER - JUNE

WINE BY THE GLASS

	BY THE GLASS	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9.25	15
NV Chandon Brut Rose <i>California</i>	12	19
NV Roederer Estate Brut <i>Anderson Valley</i>	13	21
NV Chandon Garden Spritz <i>Argentina</i>	14	22
'18 Schramsberg "Blanc de Blanc" <i>Napa</i>	15	24
NV Veuve Clicquot "Yellow Label" <i>Brut Champagne, France</i>	20	32

ROSÉ

'19 Etude <i>Santa Barbara County</i>	10	16
'20 Whispering Angel <i>Cotes de Provence</i>	12	19
NV Chandon Brut Rosé Sparkling <i>California</i>	12	19

SAUVIGNON BLANC

'20 Joel Gott <i>California</i>	9	14.50
'21 Dutton Estate <i>Russian River Valley</i>	12	19
'20 Silverado Vineyards <i>Napa</i>	15	24
'19 Accendo Cellars <i>Napa</i>	20	32
Sauvignon Blanc Flight <i>Dutton Estate, Silverado, Accendo</i>	15	

FUN WHITES

'20 Barone Fini Pinot Grigio <i>Valdadige, Italy</i>	9	14.50
'18 CRU Albariño <i>Edna Valley</i>	9	14.50
'21 J. Lohr Bay Mist Riesling <i>Monterey</i>	9	14.50

CHARDONNAY

'19 Hess Select <i>Monterey</i>	9.50	15
'20 CRU Unoaked <i>Arroyo Seco</i>	11	17.50
'19 Frank Family <i>Carneros</i>	16	25.50
'20 Lewis <i>Napa</i>	20	32
'19 Kistler "Les Noisetiers" <i>Sonoma</i>	23	37
Chardonnay Flight <i>Frank Family, Lewis, Kistler</i>	19	

FUN REDS

'19 Michael David "Petite Petit" <i>Sirah Lodi</i>	9.75	15.50
'19 Michael David "Freakshow" <i>Zinfandel Lodi</i>	10	16
'18 Andis Barbera <i>Sierra Foothills</i>	12	19
'19 Ridge Three Valleys <i>Zinfandel Sonoma</i>	12	19

PINOT NOIR

'15 Nielson by Byron <i>Santa Maria Valley</i>	9.75	15.50
'17 CRU "Montage" <i>SLH</i>	13	21
'18 Etude <i>Carneros</i>	18	29
'20 Belle Glos Clark and Telephone <i>Vineyard Santa Maria Valley</i>	22	35
Pinot Noir Flight <i>CRU, Etude, Belle Glos</i>	18	

MERLOT & MALBEC

'20 "R" Merlot by Raymond <i>California</i>	9.50	15
'18 Catena Malbec <i>Argentina</i>	12	19
'18 Whitehall Lane <i>Napa</i>	16	25.50

CABERNET SAUVIGNON

'19 Angeline <i>California</i>	9	14.50
'18 Beringer <i>Knights Valley</i>	12	19
'20 Daou <i>Paso Robles</i>	15	24
'19 Justin <i>Paso Robles</i>	16	25.50
'19 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'19 Rocket Science Proprietary Red <i>Napa</i>	25	40
'18 Lewis <i>Napa</i>	30	48
Super Cabernet Flight <i>Elbow Room "Collaboration", Rocket Science, 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

- **Shrimp Cocktail** Dijonnaise cocktail sauce **GF** 17
- **Crab Cake & Shrimp Cocktail** Dijonnaise cocktail sauce **GF** 26
- **Charcuterie Board** 21
- **Deep Fried Calamari** Chipotle, pesto aioli 17
- **Deviled Eggs** 🍁 **GF** 11
- **Asparagus Fries** Chipotle aioli 17
- **Lomo Saltado** A Peruvian classic. Seared beef seasoned with cumin and mixed spices, sautéed with soy sauce, tomatoes, onions, over french fries, topped with cotija aioli 19
- **Sourdough Round** Garlic herb butter 🍁 6.75
- **Sautéed Portobello Mushrooms** 🍁 **GF** 16

Clam Chowder or Soup Special Cup 7 Bowl 10, Salads House 9.5, Caesar 10, Garden Wedge 12

SEAFOOD & SHELLFISH

"Street" Shrimp Tacos (2) Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

Shrimp Scampi Pasta Sautéed shrimp, garlic, shallots, capers, citrus butter and linguine 26

Petrale Sole Seared over a fresh cannellini bean salad and grilled asparagus and finished with a lemon caper sauce 27

Seared Atlantic Salmon Served with stir fried soba noodles, seasonal vegetables and orange ginger sauce 29

Chilean Sea Bass Pan seared served over roasted vegetable medley finished with hoisin glaze **GF** 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

Toppers: Demi Glaze 4, Shrimp Scampi 11, Crab Cake 10, Split Order 4

Dry Aged for 28 days - A Beef Lover's Dream

Our dry aging units convey unique and superior flavor with enhanced tenderness. Offered in only the finest steakhouses.

1855 14oz NY Steak Served with truffle mashed potatoes and seasonal vegetables. Limited Availability. **GF** 48

1855 16oz Rib Eye Served with truffle mashed potatoes and seasonal vegetables. Limited Availability. **GF** 57

Rigatoni Bolognese Our classic meat sauce slow cooked with beef, pork, veal, and Italian sausage 22

Lemon Rosemary Half Chicken Lemon, garlic, rosemary, olive oil, pesto mashed potatoes, seasonal vegetables, citrus pesto **GF** 29

Filet Mignon Meatloaf Wild mushroom bordelaise, truffle mashed potatoes, seasonal vegetables 23

1 Pound Bone-in Pork Chop Kurobuta Pork marinated in Hoisin, served with truffle mashed potatoes, seasonal vegetables **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. Center cut top sirloin served open face on jalapeño cheesebread. Includes choice of two sides: fries, small house or Caesar salad or cup of soup 26

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 18.50

Crab Cake BLT Lump crab, applewood smoked bacon, avocado, chipotle aioli, on a brioche bun 21

Ultimate Prime Rib French Dip Thinly sliced prime rib on a La Boulangerie baguette with au jus 26

SPECIALTY SALADS

Chicken Caesar Salad Romain lettuce, asiago cheese, housemade croutons 19

Spicy Thai Chicken Salad Soba noodles, red cabbage, red bell pepper, carrot, sliced chicken, Thai peanut dressing 23

Shrimp Louie Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing 25

Ahi Poke Salad Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu 26

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 food borne illness.

CRAFT COCKTAILS

Best Bloody Mary Tahoe Blue Vodka, Demitris Mix, bacon seasoned rim topped with peppered applewood smoked bacon	13
Guava Delight Tahoe Blue Vodka, pink lemonade, lime juice	13
Lavender Margarita Corazon Blanco Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño	13
Spicy Summer Nights Corazon Blanco Tequila, guava, lime juice, agave nectar, jalapeño	13
The Elbow Room Margarita Corazon Blanco Tequila, Triple Sec, sweet n sour, lime juice Cadillac 15	13
Watermelon Cooler Tahoe Blue Vodka, watermelon mint juice, fresh lime juice	13

ZERO PROOF

Strawberry & Lime Mule Ginger Beer, lime juice, simple syrup, strawberries	7
Pineapple, Lime & Bubbles Pineapple juice, simple syrup & lemon lime soda, mint and lime	7

BOURBON

	SINGLE	DOUBLE
Basil Hayden Toasted	13	26
Basil Hayden	13.50	27
Blanton's	24	48
Booker's	16	32
Buffalo Trace	10.50	21
Bulleit	12	24
*Bulleit Elbow Room Single Barrel 9 yr	15	30
Coppercraft	10	20
Eagle Rare 10 yr	13.75	27.50
Eagle Rare 17 yr	100	200
Elijah Craig	11	22
Ezra Brooks	10	20
George Dickel	11.50	23
George Remur	11	22
George T Stag	50	98
Hillrock	25	50
James E Pepper 1776	10	20
Knob Creek	12	24
Larceny Small Batch	10	20
*Laws Elbow Room Single Barrel	16	32
Laws Four Grain Bonded	19	38
Laws Four Grain Cognac Cask	20	40
Maker's Mark	12	24
Michter's	12	24
Murray Hill Club	22	44
Old Forester 1910	14	28
Old Forester 1920	15	30
Old Forester Statesman	14	28
Old Pepper 10 yr	30	60
Old Elk Infinity Blend	42	84
Old Elk Blended Striaght	14	28
Orphan Barrel Fable & Folly 14 yr	36	72
Redwood Empire	10.50	21
Thomas S. Moore Cask	16	32
Woodford Double Oak	15	30
Woodford Reserve	12	24

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

OLD FASHIONS

Sazerac Rye	12
Elijah Craig Small Batch Bourbon	12
Woodford Reserve	13
Piggy Back Rye	13
*Bulleit Elbow Room Single Barrel 9 yr	14
*Laws Elbow Room Single Barrel	16
Blanton's	25
*Whistle Pig Elbow Room Single Barrel 15 yr	45
Whistle Pig 18 yr	85

CLASSICS

Detox Mimosa Prosecco, pineapple, orange juice, honey	11
EBR Summer Spritz Chandon Garden Spritz, Chambord, fresh orange twist, rosemary sprig	15
Manhattan Old Pepper Rye Whiskey, Sweet Vermouth, aromatic bitters, Dashfire Orange Bitters	13
Morell's Fortified Orange Juice Tito's Vodka, grand marnier, orange juice	12
Sally's Secret Recipe Sangria White or Red	11

WHISKEY

	SINGLE	DOUBLE
Bulleit Rye	12	24
Basil Hayden Dark Rye	13	26
Coppercraft Rye	10	20
Eagle Rare 10 yr	14	28
Hillrock Cask Rye	25	50
James E Pepper 1776 Rye	10	20
Kikori Japanese Whiskey	10	20
Laws Rye Bonded 6 yr	18	36
Laws Centennial Wheated	19	38
Laws Henry Road Malt	19	38
Michter's American	12.50	25
Mitcher's Rye	12.50	25
Old Carter Kentucky	39	78
Old Pepper Rye 3 yr	11	22
Piggy Back Rye 6 yr	13	26
Redwood Empire Rye	10.50	21
Redwood Blend	10.50	21
Rittenhouse Rye	10	20
Sazerac Rye 6 yr	11	22
Templeton Rye	11	22
Whistle Pig 10 yr	22	44
Whistle Pig 12 yr	37	74
*Whistle Pig Single Barrel 15 yr	45	90
Whistle Pig 18 yr	84	168
Woodford Rye 6 yr	12	24
Wyoming Small Batch	11	22

CANADIAN WHISKEY

Crown Royal	11	22
Crown Royal Reserve	14	28

IRISH WHISKEY

Bushmills	10	20
Jameson	10	20
Jameson 18 yr	33	66
Red Breast	16	32
Red Breast 15 yr	34	68
Red Breast 21 yr	83	166
Tullamore Dew	9	18

BRANDY/COGNAC

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

VODKA

	SINGLE	DOUBLE
Belvedere	11.25	22.50
Effen Organic Cucumber	10.25	20.50
Grey Goose	11.25	22.50
Ketel One	11	22
Ketel Grapefruit	11	22
Riley's Handcrafted	10	20
Stoli	10.50	21
Stoli Orange	10.25	20.50
Stoli Raspberry	10.25	20.50
Stoli Strawberry	10.25	20.50
Stoli Vanilla	10.25	20.50
Titos	10.50	21

MACALLAN

Macallan 12 yr	20	40
Macallan Double Cask 15 yr	33	66
Macallan Double Cask 18 yr	75	150
Macallan Harmony	40	80
Macallan No. 6	40	80

* Elbow Room Single Barrel, handpicked, Barrel Selects are available in the Market.

TEQUILA

	SINGLE	DOUBLE
1800 Cristalino Anejo	13	26
Cazadores Reposado	11	22
Don Julio Blanco	13	26
Volcan Tierra Blanco Smoke	11	22
Volcan Tierra Blanco	11	22
Volcan Tierra Reposado	12	24
Volcan Tierra Cristal	16	32
Don Pilar Extra Anejo	39	78
Don Julio Anejo	16	32
Don Julio 1942	40	80
Cincoro Blanco *	18	36
Cincoro Reposado *	23	46
Cincoro Anejo *	32	64
Gran Centenario Leyenda	32	64
Herradura Reposado	12.50	25
Herradura Silver	11	22
Herradura Legend	32	64
Maestro Dobel 50	33	66
Insolente Extra Anejo	29	58

Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

Balvenie 12 yr	17.50	35
Bruichladdich	15	30
Chivas	10.50	21
Dewars White Label	10	20
Glenlivet 12 yr	16.50	33
Glen Scotia	14	28
Highland Park	19	38
Johnny Walker Black	13	26
Johnny Walker Blue	50	100
Laphroaig	16.50	33
Oban 14 yr	26	52

RUM

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

DRAFT BEER

Elbow Room Double IPA Unfiltered Madera	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)	14

BEER & HARD SELTZERS

Coors Light Golden Colorado	5.50
Coors Golden Colorado	5.50
Coors Edge Non-Alcoholic Beer United States	6.50
Corona Mexico	6.50
Corona Light Mexico	6.50
Fat Tire Beer United States	6.50
Guinness Ireland	7.00
White Claw Hard Seltzer Black Cherry United States	6.50