

# ELBOW ROOM LUNCH - JUNE

## WINE BY THE GLASS

	BY THE GLASS	BIG POUR
<b>SPARKLING</b>		
NV Zonin Prosecco Italy	9.25	15
NV Chandon Brut Rose California	12	19
NV Roederer Estate Brut Anderson Valley	13	21
NV Chandon Garden Spritz Argentina	14	22
'18 Schramsberg "Blanc de Blanc" Napa	15	24
NV Veuve Clicquot "Yellow Label" Brut Champagne, France	20	32
<b>ROSÉ</b>		
'19 Etude Santa Barbara County	10	16
'20 Whispering Angel Cotes de Provence	12	19
NV Chandon Brut Rosé Sparkling California	12	19
<b>SAUVIGNON BLANC</b>		
'20 Joel Gott California	9	14.50
'21 Dutton Estate Russian River Valley	12	19
'20 Silverado Vineyards Napa	15	24
'19 Accendo Cellars Napa Sauvignon Blanc Flight Dutton Estate, Silverado, Accendo	20	32
<b>FUN WHITES</b>		
'20 Barone Fini Pinot Grigio Valdadige, Italy	9	14.50
'18 CRU Albariño Edna Valley	9	14.50
'21 J. Lohr Bay Mist Riesling Monterey	9	14.50
<b>CHARDONNAY</b>		
'19 Hess Select Monterey	9.50	15
'20 CRU Unoaked Arroyo Seco	11	17.50
'19 Frank Family Carneros	16	25.50
'20 Lewis Napa	20	32
'19 Kistler "Les Noisetiers" Sonoma Chardonnay Flight Frank Family, Lewis, Kistler	23	37
<b>FUN REDS</b>		
'19 Michael David "Petite Petit" Sirah Lodi	9.75	15.50
'19 Michael David "Freakshow" Zinfandel Lodi	10	16
'18 Andis Barbera Sierra Foothills	12	19
'19 Ridge Three Valleys Zinfandel Sonoma	12	19
<b>PINOT NOIR</b>		
'15 Nielson by Byron Santa Maria Valley	9.75	15.50
'17 CRU "Montage" SLH	13	21
'18 Etude Carneros	18	29
'20 Belle Glos Clark and Telephone Vineyard Santa Maria Valley Pinot Noir Flight CRU, Etude, Belle Glos	22	35
<b>MERLOT &amp; MALBEC</b>		
'20 "R" Merlot by Raymond California	9.50	15
'18 Catena Malbec, Argentina	12	19
'18 Whitehall Lane Napa	16	25.50
<b>CABERNET SAUVIGNON</b>		
'19 Angeline California	9	14.50
'18 Beringer Knights Valley	12	19
'20 Daou Paso Robles	15	24
'19 Justin Paso Robles	16	25.50
'19 *Elbow Room "Collaboration" Napa	20	32
'19 Rocket Science Proprietary Red Napa	25	40
'18 Lewis Napa Super Cabernet Flight Elbow Room "Collaboration", Rocket Science, Lewis	30	48

\*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 **GF** 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 18

- **Shrimp Scampi Pasta** Sautéed shrimp, garlic, shallots, capers, citrus butter and linguine 19
- **Petrале Sole** Seared over a fresh cannellini bean salad and grilled asparagus and finished with a lemon caper sauce 26
- **Seared Atlantic Salmon** Served with stir fried soba noodles, seasonal vegetables and orange ginger sauce 28
- **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 32
- **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 19
- **Lemon Rosemary Half Chicken** Lemon, garlic, rosemary, olive oil, pesto mashed potatoes, seasonal vegetables, citrus pesto **GF** 27
- **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** 27
- **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 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 18
- **Crab Cake BLT** Lump crab, applewood smoked bacon, avocado, chipotle aioli, on a brioche bun 19.50
- **Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 25
- **Chicken Club Panini** Toasted La Boulangerie sourdough bread, applewood smoked bacon, pesto aioli, arugula, cheese, heirloom tomatoes 18

## 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 19
- **Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing 20
- **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** 25

## CRAFT COCKTAILS

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

## ZERO PROOF

<b>Strawberry &amp; Lime Mule</b> Ginger Beer, lime juice, simple syrup, strawberries	7
<b>Pineapple, Lime &amp; Bubbles</b> Pineapple juice, simple syrup & lemon lime soda, mint and lime	7

## OLD FASHIONS

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

## CLASSICS

<b>Detox Mimosa</b> Prosecco, pineapple, orange juice, honey	11
<b>EBR Summer Spritz</b> Chandon Garden Spritz, Chambord, fresh orange twist, rosemary sprig	15
<b>Manhattan</b> Old Pepper Rye Whiskey, Sweet Vermouth, 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

## VODKA

	SINGLE	DOUBLE
<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>	20	40
<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 No. 6</b>	40	80

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

## BOURBON

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

## WHISKEY

	SINGLE	DOUBLE
<b>Bulleit Rye</b>	12	24
<b>Basil Hayden Dark Rye</b>	13	26
<b>Coppercraft Rye</b>	10	20
<b>Eagle Rare 10 yr</b>	14	28
<b>Hillrock Cask Rye</b>	25	50
<b>James E Pepper 1776 Rye</b>	10	20
<b>Kikori Japanese Whiskey</b>	10	20
<b>Laws Rye Bonded 6 yr</b>	18	36
<b>Laws Centennial Wheated</b>	19	38
<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>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>Rittenhouse Rye</b>	10	20
<b>Sazerac Rye 6 yr</b>	11	22
<b>Templeton Rye</b>	11	22
<b>Whistle Pig 10 yr</b>	22	44
<b>Whistle Pig 12 yr</b>	37	74
<b>*Whistle Pig Single Barrel 15 yr</b>	45	90
<b>Whistle Pig 18 yr</b>	84	168
<b>Woodford Rye 6 yr</b>	12	24
<b>Wyoming Small Batch</b>	11	22

## CANADIAN WHISKEY

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

## 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>	83	166
<b>Tullamore Dew</b>	9	18

## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	24	48
<b>Hennessy 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

## TEQUILA

	SINGLE	DOUBLE
<b>1800 Cristalino Anejo</b>	13	26
<b>Cazadores Reposado</b>	11	22
<b>Don Julio Blanco</b>	13	26
<b>Volcan Tierra Blanco Smoke</b>	11	22
<b>Volcan Tierra Blanco</b>	11	22
<b>Volcan Tierra Reposado</b>	12	24
<b>Volcan Tierra Cristal</b>	16	32
<b>Don Pilar Extra Anejo</b>	39	78
<b>Don Julio Anejo</b>	16	32
<b>Don Julio 1942</b>	40	80
<b>Cincoro Blanco *</b>	18	36
<b>Cincoro Reposado *</b>	23	46
<b>Cincoro Anejo *</b>	32	64
<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>Maestro Dobel 50</b>	33	66
<b>Insolente Extra Anejo</b>	29	58

Michael Jordan's tequila is a slam dunk!

## 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>	50	100
<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

## DRAFT BEER

<b>Elbow Room Double IPA Unfiltered Madera</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>Fat Tire Beer United States</b>	6.50
<b>Guinness Ireland</b>	7.00
<b>White Claw Hard Seltzer Black Cherry United States</b>	6.50