

# ELBOW ROOM LUNCH - AUGUST

## WINE BY THE GLASS

	BY THE GLASS	BIG POUR
<b>SPARKLING</b>		
NV Zonin Prosecco Italy	9.50	15
NV Chandon Brut Rose California	12.50	20
NV Roederer Estate Brut Anderson Valley	13.50	21.50
NV Chandon Garden Spritz Argentina	14.25	22.50
'18 Schramsberg "Blanc de Blanc" Napa	16	25
NV Veuve Clicquot "Yellow Label" Brut Champagne, France	21	33

## ROSÉ

'19 Etude Santa Barbara County	10.50	16.50
'20 Whispering Angel Cotes de Provence	12.50	20
NV Chandon Brut Rosé Sparkling California	12.50	20

## SAUVIGNON BLANC

'20 Joel Gott California	9.50	15
'21 Dutton Estate Russian River Valley	13	20.50
'20 Silverado Vineyards Napa	16	25
'19 Component Napa	22	35
Sauvignon Blanc Flight Dutton Estate, Silverado, Component	17	

## FUN WHITES

'20 Barone Fini Pinot Grigio Valdadige, Italy	9.50	15
'18 CRU Albariño Edna Valley	9.50	15
'21 J. Lohr Bay Mist Riesling Monterey	9.50	15

## CHARDONNAY

'19 Hess Select Monterey	9.50	15
'20 CRU Unoaked Arroyo Seco	11.50	18
'19 Frank Family Carneros	17	27
'20 Rombauer Carneros	21	33
'19 Kistler "Les Noisetiers" Sonoma	24	38
Chardonnay Flight Frank Family, Rombauer, Kistler	21	

## FUN REDS

'19 Michael David "Petite Petit" Sirah Lodi	9.75	15.25
'19 Michael David "Freakshow" Zinfandel Lodi	10	16
'18 Andis Barbera Sierra Foothills	12	19

## PINOT NOIR

'20 Hahn Soledad	9.75	15.25
'17 CRU "Montage" SLH	13.50	21.50
'20 Belle Glos Clark and Telephone Vineyard Santa Maria Valley	18	28
Pinot Noir Flight Hahn, CRU, Belle Glos	14	

## MERLOT & MALBEC

'18 Kathryn Hall Merlot Napa	13	20.50
'18 Catena Malbec, Argentina	12	19

## CABERNET SAUVIGNON

'19 Angeline California	9.50	15
'19 Details by Sinegal Napa	13	20.50
'20 Daou Paso Robles	16	25
'19 Justin Paso Robles	17	26.50
'19 Post & Beam by Nickel & Nickel Napa	20	32
'19 Teeter Totter Napa	25	40
'20 Caymus Napa	30	48
Super Cabernet Flight Post & Beam, Teeter Totter, Caymus	25	

## STARTERS

- **Shrimp Cocktail** Dijonnaise cocktail sauce **GF** 18
- **Charcuterie Board** 22
- **Deep Fried Calamari Steak** Chipotle, pesto aioli 18
- **Deviled Eggs** 🍁 **GF** 11
- **Asparagus Fries** Chipotle aioli 18
- **New York Steak Bites** 21
- **Sautéed Portobello Mushrooms** 🍁 **GF** 17
- **Sourdough Round** Garlic herb butter 🍁 7

**Clam Chowder or Soup Special Cup** 7.50, **Bowl** 10.50, **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

**Pan Seared Calamari Steak** Herb panko crusted calamari over linguine tossed in aglio e olio finished with lemon zest and fresh herbs 19

**USDA Prime Top Sirloin & Scampi** Our USDA Prime 1855 center cut top sirloin with classic shrimp scampi, garlic mashed potatoes, seasonal vegetables 34

**Shrimp Scampi Pasta** Sautéed shrimp, garlic, shallots, capers, citrus butter and linguine 19

**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

**12oz. Australian Lobster Tail** Butter poached, garlic mashed potatoes, seasonal vegetables **GF** MKT

## BUTCHERSHOP SELECTIONS

**Toppers: Demi Glaze 4, Shrimp Scampi 11**

**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

## 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 New York Steak** Served with garlic mashed potatoes and seasonal vegetables. Limited Availability. **GF** 49

**1855 16oz Rib Eye** Served with garlic mashed potatoes and seasonal vegetables. Limited Availability. **GF** 59

**Lomo Saltado** A Peruvian classic. Seared New York Steak seasoned with cumin and mixed spices, sautéed with soy sauce, tomatoes, onions, over french fries, topped with cotija aioli 23

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

**Bone-in Pork Chop** Kurobuta Pork marinated in Hoisin, served with garlic mashed potatoes, seasonal vegetables **GF** 28

**Roasted Half Chicken** Citrus marinated chicken, pistachio potato dauphine, rainbow swiss chard, pistachio mole 28

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

**8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, garlic mashed potatoes **GF** 49

## 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

**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 19

## 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 **GF** 23

**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

## CRAFT COCKTAILS

<b>Best Bloody Mary</b> Tahoe Blue Vodka, Demitris Mix, bacon seasoned rim topped with peppered applewood smoked bacon	13.50
<b>Guava Delight</b> Tahoe Blue Vodka, pink lemonade, lime juice	13
<b>Lavender Margarita</b> Corazón Blanco Tequila, Triple Sec, sweet n sour, lime juice, lavender syrup, sliced jalapeño	13
<b>Spicy Summer Nights</b> Corazón Blanco Tequila, guava, lime juice, agave nectar, jalapeño	13
<b>The Elbow Room Margarita</b> Corazón 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>Kaiyo Whiskey Elbow Room Single Barrel</b>	16
<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> Tahoe Blue Vodka, grand marnier, orange juice	12
<b>Sally's Secret Recipe Sangria</b> White or Red	11

## VODKA

	SINGLE	DOUBLE
<b>Belvedere</b>	11.50	23
<b>Effen Organic Cucumber</b>	11	22
<b>Grey Goose</b>	11.50	23
<b>Ketel One</b>	11.50	23
<b>Ketel Grapefruit</b>	11.50	23
<b>Riley's Handcrafted</b>	10	20
<b>Stoli</b>	11	22
<b>Stoli Orange</b>	11	22
<b>Stoli Raspberry</b>	11	22
<b>Stoli Strawberry</b>	11	22
<b>Stoli Vanilla</b>	11	22
<b>Titos</b>	10.50	21
<b>Tahoe Blue</b>	10	20

## MACALLAN

<b>Macallan 12 yr</b>	22	44
<b>Macallan Double Cask 15 yr</b>	34	68
<b>Macallan Double Cask 18 yr</b>	76	152
<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 Remus</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 Straight</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>	10.75	21.50
<b>Bombay Sapphire</b>	11.75	23.50
<b>Gunpowder Irish Gin</b>	13	26
<b>Hendrick's</b>	13	26
<b>Tanqueray</b>	11.25	22.50

## 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>Kaiyo Whiskey Elbow Room Single Barrel</b>	16	32
<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>Woodford Rye 6 yr</b>	12	24

## 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>Red Breast</b>	16	32
<b>Red Breast 15 yr</b>	34	68
<b>Red Breast 21 yr</b>	83	166

## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	24	48	
<b>Hennessy VS</b>	12.50	25	
<b>Korbel</b>	8.50	17	
<b>Remy Martin Hennessy</b>	20	40	
<b>Louis 13 Remy Martin</b>	100 1/2 oz	200 1 oz	400 2 oz

## TEQUILA

	SINGLE	DOUBLE
<b>1800 Cristalino Anejo</b>	13	26
<b>Cazadores Reposado</b>	11.50	23
<b>Don Julio Blanco</b>	13	26
<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>	11.50	23
<b>Herradura Legend</b>	32	64
<b>Maestro Doble 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>	18	36
<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>	55	110
<b>Laphroaig</b>	16.50	33
<b>Oban 14 yr</b>	26.50	53

## 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>BarrelHouse Mango IPA</b> Paso Robles	8.25
<b>Lagunitas IPA</b> Petaluma	8.25
<b>Modelo Especial</b> Mexico	8.25
<b>Blue Moon</b> Colorado	8.25
<b>Michelada</b> Modelo Especial	9.25
<b>Sierra Nevada</b> Hazy Little Thing	8.25
<b>Samuel Adams</b> OctoberFest	8.25

## BEER & HARD SELTZERS

<b>Coors Light</b> Golden Colorado	5.75
<b>Coors</b> Golden Colorado	5.75
<b>Coors Edge Non-Alcoholic Beer</b> United States	6.75
<b>Corona</b> Mexico	6.75
<b>Corona Light</b> Mexico	6.75
<b>Pacifico</b> Clara Mexico	6.75
<b>Fat Tire Beer</b> United States	6.75
<b>Guinness</b> Ireland	7.25
<b>White Claw Hard Seltzer Black Cherry</b> United States	6.75