

# ELBOW ROOM BRUNCH & LUNCH



"Calories don't count on the weekend"

## BOURBON STREET EYE OPENERS

### AKA "HAIR OF THE DOG"

<b>Detox Mimosa</b> Prosecco, pineapple, orange juice, honey	12
<b>Fresh OJ Mimosa</b>	11
<b>Aperol Spritz</b> Zonin, Aperol	14
<b>French 75</b> Gin, lemon juice, sugar, Zonin	14
<b>Best Bloody Mary</b> Tahoe Blue Vodka, Demitris Mix, bacon seasoned rim topped with peppered applewood smoked bacon	14
<b>Morrell's Fortified Orange Juice</b> Tahoe Blue Vodka, grand marnier, orange juice	12
<b>Sally's Secret Sangria White or Red</b>	12
<b>Guava Delight</b> Tahoe Blue Vodka, pink lemonade, lime juice	14
<b>Blood Orange Bourbon Sour</b> Bourbon, simple syrup, lemon juice, blood orange purée, garnished with cherry and lemon	14
<b>The Elbow Room Margarita</b> Corazón Blanco Tequila, Triple Sec, sweet n sour, lime juice   Cadillac 16	14
<b>Elderflower Paloma</b> Mezcal, Elderflower liquor, agave syrup, grapefruit juice, lime juice	14
<b>Spicy Summer Nights</b> Corazón Blanco Tequila, guava, lime juice, agave nectar, jalapeño	14
<b>Buffalo Trace Bourbon Cream Coffee</b>	12
<b>Breakfast Margarita</b> 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple and lime juice	13

## COFFEE *Featuring illy coffee*

<b>Coffee</b>	4.5
<b>De Cafe</b>	4.5
<b>Iced Mocha</b>	5
<b>Iced Caramel Latte</b>	6
<b>Café Latte</b>	5
<b>Espresso Shot</b>	4.5
<b>Cappuccino</b>	5
<b>Café Mocha</b>	6
<b>Caramel Latte</b>	6

## FARM DOG COLD PRESSED JUICES

<b>Orange Juice</b>	10oz: 7	16oz: 10
<b>Pineapple Juice</b>	10oz: 7	16oz: 10

## MORE JUICES

<b>Cranberry Juice</b>	10oz: 5	16oz: 8
<b>Tomato Juice</b>	10oz: 5	16oz: 8

## ZERO PROOF

<b>Strawberry &amp; Lime Mule</b> Ginger Beer, lime juice, simple syrup, strawberries	7.5
<b>Pineapple, Lime &amp; Bubbles</b> Pineapple juice, simple syrup & lemon lime soda, mint, lime	7.5
<b>No-jito</b> Peach, fresh lime juice, soda water, mint	7.5
<b>No-jito</b> Strawberry, fresh lime juice, soda water, mint	7.5

## DESSERTS

<b>Classic French Beignets</b>	12
<b>Sorbet</b> Fresh berries	9.5
<b>Crème Brûlée</b>	10
<b>Chocolate Torte</b> Mascarpone, sliced almonds  GF	9
<b>Candied Applewood Smoked Bacon (4)</b>	7.5
<b>Breakfast Potatoes</b>	7.5
<b>English Muffins (4)</b>	3.5
<b>Sourdough Toast</b>	3.5
<b>Fresh Berries, Melons</b>	6

## BRUNCH SPECIALS

<b>Avocado Toast</b> Creamy avocado, tomatoes, mixed herb salsa, sea salt, black pepper	12
<b>Classic Bourbon Street Beignets</b>	12
<b>Chilaquiles Roja</b> Scrambled egg, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce topped with queso fresco and cilantro	19
<b>Ranchero Pork Hash</b> Sweet potato, bell pepper, onion, cilantro, braised pork tossed in ranchero sauce and topped with two poached eggs	19
<b>Detox Omelet</b> Maitake mushroom, wilted spinach and goat cheese	19  GF
<b>Breakfast Chimichanga</b> Braised pork ranchero, scrambled eggs, home fry potato topped with ranchero sauce and queso fresco	17
<b>Crème Brûlée French Toast</b> Served with yummy Vermont maple syrup topped with fresh berries	19
<b>All American Breakfast</b> Two eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast	17
<b>Breakfast Croissant Cordon Bleu</b> La Boulangerie croissant, ham, cheddar cheese scrambled egg, topped with a hollandaise sauce	19
<b>Traditional Eggs Benedict</b> Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin	19
<b>Bacon Benedict</b> Featuring our incredible candied applewood smoked bacon	21

<b>USDA Prime Top Sirloin &amp; Eggs</b> Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin	26
<b>28 Day Aged 14oz New York Steak &amp; Eggs</b> Served with two farm fresh eggs, breakfast potatoes, pico de gallo and toast	49
<b>28 Day Aged 16oz Rib Eye &amp; Eggs</b> Served with two farm fresh eggs, breakfast potatoes, pico de gallo and toast	59

## STARTERS

- **Shrimp Cocktail** Dijonnaise, cocktail sauce GF 19
- **Charcuterie Board** 23
- **Deep Fried Calamari** Chipotle, pesto aioli 18
- **Deviled Eggs** GF 11.5
- **Asparagus Fries** Chipotle aioli 19
- **New York Steak Bites** 22
- **Sautéed Portobello Mushrooms** 18
- **Sourdough Round** Garlic herb butter 7
- **Roasted Brussel Sprouts** Whiskey honey glaze, bacon, crispy onion, goat cheese puree 13

## SPECIALTY SALADS & SOUPS

### SOUP & SALAD

- **Clam Chowder or Soup Special Cup 8, Bowl 11**
- **Caesar** 10/15
- **Elbow Room House Salad** 10/15
- **Garden Wedge** 12/17

<b>Fall Harvest Salad</b> Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction  13/17
<b>Chicken Caesar Salad</b> Romaine lettuce, asiago cheese, housemade croutons 19
<b>Spicy Thai Chicken Salad</b> Soba noodles, red cabbage, red bell pepper, carrot, sliced chicken, Thai peanut dressing 19.5
<b>Shrimp Louie</b> Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing  GF 24
<b>Ahi Poke Salad</b> Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts sriracha citrus ponzu  29
<b>Salmon Salad</b> Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage  GF 29

## PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

Includes fries, small house  or Caesar salad
<b>USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz.</b> 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
<b>Black Angus Cheeseburger</b> Sharp cheddar, arugula, tomato, red onion, house-made sauce 19
<b>Ultimate Prime Rib French Dip</b> Thinly sliced prime rib on a La Boulangerie baguette with au jus 26
<b>Chicken Club Panini</b> Toasted La Boulangerie sourdough bread, applewood smoked bacon, pesto aioli, arugula, cheese heirloom tomatoes 19.5
<b>"Street" Shrimp Tacos (2)</b> Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

WINE		BY THE GLASS	BIG POUR
<b>SPARKLING</b>			
NV	Zonin Prosecco <i>Italy</i>	9.75	16
NV	Chandon Brut Rose <i>California</i>	13.5	21
NV	Roederer Estate Brut <i>Anderson Valley</i>	14.5	23
'18	Schramsberg "Blanc de Blanc" <i>Napa</i>	16.5	26
NV	Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	34
<b>ROSÉ</b>			
'21	Justin <i>Central Coast</i>	9.75	16
'20	Whispering Angel <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>			
'20	Joel Gott <i>California</i>	9.75	16
'20	Silverado Vineyards <i>Napa</i>	12	19
'20	Cliff Lede <i>Napa</i>	16	25
	<b>Sauvignon Blanc Flight</b> <i>Joel Gott, Silverado, Cliff Lede</i>	13	
<b>FUN WHITES</b>			
NV	Sally's Secret Sangria	12	
'21	Villa Sandi Pinot Grigio <i>Veneto, Italy</i>	9.75	16
'18	CRU Albariño <i>Edna Valley</i>	9.75	16
'21	J. Lohr Bay Mist Riesling <i>Monterey</i>	9.75	16
<b>CHARDONNAY</b>			
'19	Hess "Shirtail Ranches" <i>Monterey</i>	9.75	16
'20	Intercept <i>Monterey</i>	13	21
'19	Frank Family <i>Carneros</i>	16	25
'20	Rombauer <i>Carneros</i>	19	30
'21	Lucia by Pisoni SLH <b>Chardonnay Flight</b> <i>Frank Family, Rombauer, Lucia</i>	18	
<b>FUN REDS</b>			
NV	Sally's Secret Sangria	12	
'21	Daou "Pessimist" Red Blend <i>Paso Robles</i>	12	19
'19	Michael David "Petite Petit" Sirah <i>Lodi</i>	10	16
'19	Michael David "Freakshow" Zinfandel <i>Lodi</i>	10	16
<b>PINOT NOIR</b>			
'20	Hahn Soledad	9.75	16
'18	CRU SLH	14	22
'20	Belle Glos Clark and Telephone Vineyard <i>Santa Maria Valley</i>	18	28
'21	Lucia by Pisoni SLH <b>Pinot Noir Flight</b>	22	35
	<i>CRU, Belle Glos, Lucia</i>		18
<b>MERLOT</b>			
'19	Emmolo by Caymus <i>Napa</i>	15	24
'17	Switchback Ridge <i>Napa</i>	20	32
<b>CABERNET SAUVIGNON</b>			
'19	Angeline <i>California</i>	9.75	16
'19	Details by Sinegal <i>Sonoma County</i>	13.5	21
'19	Justin <i>Paso Robles</i>	16.5	26
'20	Far Niente <i>Napa</i>	18	28
'20	*Elbow Room "Collaboration" <i>Napa</i>	20	32
'18	Silver Oak <i>Alexander Valley</i>	26	42
'20	Caymus <i>Napa</i>	30	48
	<b>Super Cabernet Flight</b> <i>Collaboration, Silver Oak, Caymus</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".

## OLD FASHIONS

Sazerac Rye	14
Elijah Craig Small Batch Bourbon	14
Woodford Reserve	15
Bulleit 10 yr	15
Kaiyo Whiskey Elbow Room Single Barrel	16
Blanton's	25
Whistle Pig 18 yr	85

## VODKA

	SINGLE	DOUBLE
Belvedere	12	24
Effen Organic Cucumber	11.25	22.5
Grey Goose	11.75	23.5
Ketel One	11.75	23.5
Ketel Grapefruit	11.75	23.5
Stoli	11.25	22.5
Stoli Orange	11.25	22.5
Stoli Raspberry	11.25	22.5
Stoli Strawberry	11.25	22.5
Stoli Vanilla	11.25	22.5
Titos	10.75	21.5
Tahoe Blue	10.5	21

## MACALLAN

	SINGLE	DOUBLE
Macallan 12 yr	24	48
Macallan Double Cask 18 yr	78	156
Macallan Harmony	42	84
Macallan No. 6	40	80

## BOURBON

	SINGLE	DOUBLE
Basil Hayden Toasted	13	26
Basil Hayden	13.5	27
Blanton's	24	48
Booker's	23	46
Buffalo Trace	10.75	21.5
Bulleit	12.25	24.5
Coppercraft	10.5	21
Eagle Rare 10 yr	13.75	27.5
Eagle Rare 17 yr	100	200
Elijah Craig	11	22
Ezra Brooks	10.5	21
George Dickel	11.5	23
George Remus	11.25	22.5
George T Staggy	50	98
Hillrock	25	50
James E Pepper 1776	10	20
JFC 14yr	50	100
Knob Creek	12	24
Larceny Small Batch	10.5	21
Maker's Mark	12.5	25
Michter's	12.25	24.5
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 Straight	14	28
Orphan Barrel Fable & Folly 14 yr	36	72
Redwood Empire	10.5	21
Thomas S. Moore Cask	16	32
Woodford Double Oak	15	30
Woodford Reserve	12	24

## GIN

	SINGLE	DOUBLE
Awayuki Strawberry	11.5	23
Bombay Dry	11	22
Bombay Sapphire	12	24
Gunpowder Irish Gin	13.5	27
Hendrick's	13.5	27
Tanqueray	11.5	23

## WHISKEY

	SINGLE	DOUBLE
Bulleit Rye	12.5	25
Basil Hayden Dark Rye	13	26
Coppercraft Rye	10.5	21
Eagle Rare 10 yr	14.5	29
Hillrock Cask Rye	25	50
James E Pepper 1776 Rye	10	20
Kaiyo Whiskey Elbow Room Single Barrel	16	32
Kikori Japanese Whiskey	10	20
Michter's American	12.5	25
Mitcher's Rye	12.5	25
Old Pepper Rye 3 yr	11	22
Redwood Empire Rye	10.5	21
Redwood Blend	10.5	21
Sazerac Rye 6 yr	11.25	22.5
Woodford Rye 6 yr	12	24

## CANADIAN WHISKEY

	SINGLE	DOUBLE
Crown Royal	11.5	23
Crown Royal Reserve	16	32

## IRISH WHISKEY

	SINGLE	DOUBLE
Bushmills	10.5	21
Jameson	10.5	21
Redbreast 12 yr	17	34
Redbreast 15 yr	34	68
Redbreast 21 yr	86	172

## BRANDY/COGNAC

	SINGLE	DOUBLE	
1738 Courvoisier V.S.O.P	26	52	
Hennessy VS	13.5	27	
Korbel	8.75	17.5	
Remy Martin Hennessy	22	44	
Louis 13 Remy Martin	100 1/2 oz	200 1 oz	400 2 oz

## TEQUILA

	SINGLE	DOUBLE
1800 Cristalino Anejo	13.5	27
Cazadores Reposado	13	26
Don Julio Blanco	14	28
Don Pilar Extra Anejo	40	80
Don Julio Anejo	17	34
Don Julio 1942	42	84
Cincoro Blanco *	22	44
Cincoro Reposado *	24	48
Cincoro Anejo *	34	68
Gran Centenario Leyenda	33	66
Herradura Reposado	13	26
Herradura Silver	12.5	25
Herradura Legend	33	66
Maestro Dobel 50	34	68
Insolente Extra Anejo	32	64

*Michael Jordan's tequila is a slam dunk! \**

## SCOTCH/BLENDED SCOTCH

	SINGLE	DOUBLE
Balvenie 12 yr	19	38
Bruichladdich	16	32
Chivas	11	22

Dewars White Label	11	22
Glenlivet 12 yr	17.5	35
Johnny Walker Black	14	28
Johnny Walker Blue	62	124
Laphroaig	17.5	35
Oban 14 yr	27.5	55

## RUM

	SINGLE	DOUBLE
Bacardi Superior	10.5	21
Bumbu	12.5	25
Bumbu XO	13.5	27
Captain Morgan	11.5	23
Don Q 151	11.5	23
Malibu	10.5	21
Myers Dark Rum	10.5	21
Zaya	13.5	27

## DRAFT BEER

BarrelHouse Mango IPA <i>Paso Robles</i>	8.25
Lagunitas IPA <i>Petaluma</i>	8.25
Modelo Especial <i>Mexico</i>	8.25
Blue Moon <i>Colorado</i>	8.25
Michelada <i>Modelo Especial</i>	9.25
Riley's Sancha Honey Blonde Ale <i>Madera</i>	8.25
Sierra Nevada Hazy Little Thing IPA <i>Chico</i>	8.25

## BEER & HARD SELTZERS

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

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