

ELBOW ROOM LUNCH

WINE BY THE GLASS

	BY THE GLASS	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Piper Sonoma Brut <i>Sonoma Co.</i>	12	19
NV Chandon Brut Rose <i>California</i>	13.5	21
'20 Schramsberg "Blanc de Blanc" <i>Napa</i>	16.5	26
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	34
ROSÉ		
'21 Justin <i>Central Coast</i>	9	14
'21 Whispering Angel <i>Cotes de Provence</i>	13	21
SAUVIGNON BLANC		
'21 Joel Gott <i>California</i>	9	14
'21 Silverado Vineyards <i>Napa</i>	12	19
'22 Duckhorn <i>Napa</i>	16	25
Sauvignon Blanc Flight <i>Joel Gott, Silverado, Duckhorn</i>	13	
FUN WHITES		
NV Sally's Secret Sangria	12	
'21 Villa Sandi Pinot Grigio <i>Veneto, Italy</i>	9	14
'22 Pine Ridge Chenin Blanc + Viognier <i>Napa</i>	9	14
'22 J. Lohr Bay Mist Riesling <i>Monterey</i>	9.75	16
CHARDONNAY		
'21 Hess "Shirtilail Ranches" <i>Monterey</i>	9	14
'21 Charles Woodson's "Intercept" <i>Monterey</i>	12	19
'21 Frank Family <i>Carneros</i>	16	25
'21 Staglin Family "Salus" <i>Napa</i>	18	28
'21 Rombauer <i>Carneros</i>	20	32
Chardonnay Flight <i>Frank Family, Staglin "Salus", Rombauer</i>	18	
Staglin vs Rombauer Challenge ½ glass ea.	19	
FUN REDS		
NV Sally's Secret Sangria	12	
'21 Daou "Pessimist" Red Blend <i>Paso Robles</i>	12	19
'21 Spellbound Petite Sirah <i>California</i>	10	16
'21 Seghesio "Angela's" Table Zinfandel <i>Sonoma</i>	11	17
PINOT NOIR		
'21 Hahn <i>California</i>	9	14
'21 CRU "Smith & Lindley" <i>SLH</i>	14	22
'21 Belle Glos Clark and Telephone Vineyard <i>Santa Maria Valley</i>	18	28
Pinot Noir Flight <i>Hahn, CRU, Belle Glos</i>	14	
MERLOT		
'20 Emmolo by Caymus <i>Napa</i>	15	24
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'19 Method <i>Napa 95pts</i>	12	19
'19 Justin <i>Paso Robles</i>	16.5	26
'21 Far Niente "Post & Beam" <i>Napa</i>	18	28
'20 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'19 Staglin Family "Salus" <i>Napa</i>	30	48
'20 Caymus <i>Napa</i>	30	48
Super Cabernet Flight <i>Collaboration, Staglin "Salus", Caymus</i>	27	
Staglin vs Caymus Challenge ½ glass ea.	30	

DESSERT

- Classic Bourbon Street Beignets 12
- Sorbet Fresh berries 11
- Crème Brûlée 11
- Limocello Mascarpone Cheesecake 11
- Chocolate Torte Mascarpone, sliced almonds GF 11

*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 19
- **Jumbo Lump Crab Cocktail** Dijonnaise, cocktail sauce GF 24
- **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 Brussels Sprouts** Whiskey honey glaze, bacon, crispy onion, goat cheese puree 13

SOUP & SALAD

- **Clam Chowder or Soup Special Cup** 8, **Bowl** 11
- **Caesar Salad** 10/15
- **Elbow Room House Salad** 10/15
- **Garden Wedge** 12/17
- **Small Summer Salad** GF 13

LUNCH SPECIALS

- Choice of cup of soup or small salad
- **Half BLTA** Featuring our famous brown sugar, peppered Applewood smoked bacon, mayonnaise on toasted sourdough 14
 - **Wild Mushroom & Chicken Cannelloni** Wild mushrooms, shredded chicken tossed with Havarti and Pecorino Béchamel, glazed with roasted chicken truffle jus 17

ELBOW ROOM CLASSICS

- **Creole Shrimp Étouffée** Classic New Orleans style stew, slow simmered shrimp with vegetables in a Cajun spiced sauce, served with steamed white rice 24
- **Pistachio Crusted Chicken Milanese** Whole grain mustard pistachio marinated chicken breast and panko crusted, served over pistachio pesto, drizzled with balsamic reduction and topped with an arugula, sundried tomato, Pecorino, and pistachio vinaigrette salad 19
- **Filet Mignon Meatloaf** Wild mushroom bordelaise, garlic mashed potatoes, seasonal vegetables 23
- **Chicken Marsala** Sundried tomatoes, garlic mashed potatoes and seasonal vegetables 19.5
- **Charred Sweet Corn Risotto** Oven dried tomatoes, green onions, lime zest, Pecorino cheese 17

SEAFOOD & SHELLFISH

- **Hokkaido Scallop & Charred Sweet Corn Risotto** Oven dried tomatoes, green onions, lime zest, pecorino cheese 34
- **Pan Seared Calamari Steak** Herb panko crusted calamari over linguine tossed in aglio e olio finished with lemon zest and fresh herbs 22
- **Seared Atlantic Salmon** Blackened salmon with stir fried soba noodles, seasonal vegetables and orange ginger sauce 29
- **Shrimp Scampi Pasta** Sautéed shrimp, garlic, shallots, capers, citrus butter and linguine 22
- **Pan Seared Alaskan Halibut** Fingerling potatoes, pearl onions, asparagus spears, fennel and leek in a bouillabaisse broth MKT
- **USDA Prime Top Sirloin & Scampi** Our USDA Prime 1855 center cut top sirloin with classic shrimp scampi, garlic mashed potatoes, seasonal vegetables 36
- **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 GF 49
- **1855 16oz Rib Eye** Served with garlic mashed potatoes and seasonal vegetables GF 59

- **Bone-in Pork Chop** Kurobuta Pork, Hoisin, garlic mashed potatoes, seasonal vegetables 30
- **Prime Rib-1855 Beef** Seasonal vegetables, garlic mashed potatoes GF 12oz. 39 16oz. 45
- **8oz. Center Cut Filet Mignon** Bordelaise sauce, seasonal vegetables, garlic mashed potatoes GF 52

PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

- Choice of fries, onion rings, 1/2-1/2, small house, Caesar salad, or cup of soup
- **Black Angus Cheeseburger** Sharp cheddar, arugula, tomato, red onion, house-made sauce 19
 - **Ultimate Prime Rib French Dip** Thinly sliced prime rib on a La Boulangerie baguette with au jus 26
 - **Chicken Club Panini** Toasted La Boulangerie sourdough bread, Applewood smoked bacon, pesto aioli, arugula, cheese, heirloom tomatoes 19.5
 - **"Street" Shrimp Tacos (2)** Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa 19

SPECIALTY SALADS

- **Summer Salad** Watermelon, mint, cucumber, radish, goat cheese, toasted almonds, mixed greens, champagne vinaigrette, balsamic reduction GF 17
- **Chicken Caesar Salad** Romaine lettuce, asiago cheese, housemade croutons 19
- **Spicy Thai Chicken Salad** Soba noodles, red cabbage, red bell pepper, carrot, sliced chicken, Thai peanut dressing 19.5
- **Shrimp Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing GF 24
- **Jumbo Lump Crab Louie** Iceberg lettuce, hardboiled egg, cherry tomatoes, asparagus, sliced avocado, thousand island dressing GF 36
- **Ahi Poke Salad** Mixed greens, edamame, diced mango, radish, cucumbers, avocado, wontons, macadamia nuts, sriracha citrus ponzu 29
- **Salmon Salad** Citrus vinaigrette, mixed greens, avocado, candied pecans, asparagus, carrot, red cabbage GF 29

CRAFT COCKTAILS

Best Bloody Mary Tahoe Blue Vodka, Demitris Mix, bacon seasoned rim topped with peppered applewood smoked bacon	14
Guava Delight Tahoe Blue Vodka, pink lemonade, lime juice	14
Watermelon Cooler Tahoe Blue Vodka, watermelon mint juice, fresh lime juice	14
Spicy Summer Nights Corazón Blanco Tequila, guava, lime juice, agave nectar, jalapeño	14
The Elbow Room Margarita Corazón Blanco Tequila, Triple Sec, sweet n sour, lime juice Cadillac 16	14
Blood Orange Bourbon Sour Bourbon, simple syrup, lemon juice, blood orange purée, garnished with cherry and lemon	14
Ginger Jalapeño Margarita Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeno's	14
Lavender Lemon Drop Empress gin, fresh lemon juice, lavender syrup, sweet & sour	14

CLASSICS

Detox Mimosa Prosecco, pineapple, orange juice, honey	12
Manhattan James E Pepper 1776 Rye Whiskey, Sweet Vermouth, aromatic bitters, Dashfire Orange Bitters	13
Morell's Fortified Orange Juice Tahoe Blue Vodka, grand marnier, orange juice	12
Sally's Secret Recipe Sangria White or Red	12

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

ZERO PROOF CRAFT COCKTAILS

Strawberry & Lime Mule Cock N Bull Ginger Beer, lime juice, simple syrup, strawberries	11
Garden Margarita Seedlip Garden 108, fresh squeezed lime juice, agave nectar with a salted rim	11
Ginger Highball Seedlip Grove 42, ginger ale, fresh squeezed lime juice, served with lemon	11

ZERO PROOFS

Seedlip Grove 42 Citrus	10
Seedlip Garden 108 Herbal	10
Seedlip Spice 94 Aromatic	10

* Ask your Servers about a Spiked version (must be 21+)

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 Raspberry	11.25	22.5
Stoli Vanilla	11.25	22.5
Titos	10.75	21.5
Tahoe Blue	10.5	21

MACALLAN

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

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

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	14.5	29
Elijah Craig	11	22
Ezra Brooks	10.5	21
George T Stag	50	98
Hillrock	25	50
James E Pepper 1776	10	20
JFC 14 yr	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 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

Awayuki Strawberry	11.5	23
Bombay Dry	11	22
Bombay Sapphire	12	24
Empress 1908 Gin	12	24
Gunpowder Irish Gin	13.5	27
Hendrick's	13.5	27
Steamers Gin	10	20
Tanqueray	11.5	23
Bluecoat	10	20

WHISKEY

	SINGLE	DOUBLE
Bulleit Rye	12.5	25
Basil Hayden Dark Rye	13	26
Coppercraft Rye	10.5	21
Hillrock Cask Rye	25	50
James E Pepper 1776 Rye	10	20
Knob Creek Rye	12.5	25
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

Crown Royal	11.5	23
Crown Royal Reserve	16	32

IRISH WHISKEY

Roe & Co.	10.5	21
Bushmills	10.5	21
Jameson	10.5	21
Jameson 18yr	36	72
Redbreast 12 yr	17	34
Redbreast 15 yr	34	68
Redbreast 21 yr	86	172

BRANDY/COGNAC

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	200
	1/2 oz	1 oz
		2 oz

JAPANESE WHISKEY

Iwai Blue	10	20
Iwai Traditional White	14	28
*Kaiyo Whiskey Elbow Room Single Barrel	16	32
Kikori Japanese Whiskey	10	20

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 Silver	12.5	25
Herradura Legend	33	66
Maestro Dobel 50	34	68
Insolente Extra Anejo	32	64
Lalo	15	30

Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

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

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 Paso Robles	8.50
Lagunitas IPA Petaluma	8.50
Modelo Especial Mexico	8.50
Sierra Nevada Hazy Little Thing IPA Chico	8.50
New Belgium House Golden Pilsner Colorado	7.00
Coors Light Golden Colorado	6.25
Michelada Modelo Especial Mexico	9.25

BEER & HARD SELTZERS

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