

# ELBOW ROOM BRUNCH & LUNCH

## 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> Crafted from Platinum 7 Vodka and Demitri's Mix, served with a bacon seasoned rim	14
<b>Morrell's Fortified Orange Juice</b> Platinum 7 Vodka, grand marnier, orange juice	12
<b>Sally's Secret Sangria White or Red</b>	12
<b>Guava Delight</b> Crafted from Platinum 7 Vodka, pink lemonade and tangy lime juice	14
<b>Cool As Cucumber</b> Effen Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
<b>The Elbow Room Margarita</b> Crafted from Corazón Blanco tequila, triple sec, sweet & sour and lime juice   Cadillac	16
<b>Watermelon Cooler</b> Platinum 7 Vodka, fresh watermelon, mint juice, fresh lime juice	14
<b>Spicy Summer Nights</b> Crafted from Corazón Blanco tequila, guava, agave nectar and 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
<b>Manhattan</b> James E Pepper 1776 Rye Whiskey, Sweet Vermouth, aromatic bitters, Dashfire Orange Bitters	13
<b>Ginger Jalapeño Margarita</b> Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
<b>Lavender Lemon Drop</b> Crafted from Empress gin, lemon juice, lavender syrup and sweet & sour	14

## FRESH JUICES

<b>Orange</b>	7
<b>Pineapple</b>	7

## ZERO PROOF

<b>Seedlip Grove 42 Citrus</b>	10
<b>Seedlip Garden 108 Herbal</b>	10
<b>Seedlip Spice 94 Aromatic</b>	10
<b>Strawberry &amp; Lime Mule</b> Cock N Bull Ginger Beer, lime juice, simple syrup, strawberries	11
<b>Garden Margarita</b> Seedlip Garden 108, fresh squeezed, lime juice, agave nectar with a salted rim	11
<b>Ginger Highball</b> Seedlip Grove 42, ginger ale, fresh squeezed lime juice, served with lemon	11

## DESSERTS

<b>Classic Bourbon Street Beignets</b>	12
<b>Sorbet</b> Fresh berries	11
<b>Crème Brûlée</b>	11
<b>Limoncello Mascarpone Cake</b>	11
<b>Chocolate Torte</b> Mascarpone, sliced almonds  GF	11
<b>Chocolate Coffee Gelato</b>	11

## WILD SIDES

<b>Candied Applewood Smoked Bacon (4)</b>	8
<b>Breakfast Potatoes</b>	7.5
<b>English Muffins (4)</b>	4
<b>Sourdough Toast</b>	4
<b>Fresh Berries, Melons</b>	6




## ILLY ITALIAN COFFEE

<b>Coffee</b> 5	<b>Café Latte</b> 6	<b>Snow Cappuccino Vanilla*</b> 6.5	<b>Iced Café Mocha</b> 6
<b>Decaf</b> 5	<b>Caramel Latte</b> 6.5	<b>Snow Cappuccino Pistachio*</b> 6.5	<b>Iced Café Latte</b> 6
<b>Café Mocha</b> 6	<b>Pistachio Latte</b> 6.5	<b>Snow Cappuccino Caramel*</b> 6.5	<b>Iced Caramel Latte</b> 6.5
<b>Espresso Shot</b> 5	<b>Vanilla Latte</b> 6.5		<b>Iced Vanilla Latte</b> 6.5
<b>Cappuccino</b> 6	<b>Snow Cappuccino*</b> 6		<b>Iced Pistachio Latte</b> 6.5

\*Cold froth iced beverage







## BRUNCH SPECIALS

"Calories don't count on the weekend"

<b>Avocado Toast</b> Creamy avocado, tomatoes, mixed herb salsa, sea salt, black pepper  13
<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, cilantro 19
<b>Ranchero Pork Hash</b> Sweet potato, bell pepper, onion, cilantro, braised pork tossed in ranchero sauce, topped with two poached eggs 19
<b>Detox Omelet</b> Wild mushroom, egg whites, wilted spinach and goat cheese  GF 18
<b>Lump Crab Omelet</b> Egg whites, wild mushroom, wilted spinach, goat cheese 32
<b>Breakfast Chimichanga</b> Braised pork ranchero, scrambled eggs, home fry potato topped with ranchero sauce, queso fresco 18
<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 18
<b>Breakfast Croissant Cordon Bleu</b> La Boulangerie croissant, ham, cheddar cheese scrambled egg, topped with 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 22
<b>Lump Crab Eggs Benedict</b> Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 32

<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> Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 54
<b>28 Day Aged - 16oz Rib Eye &amp; Eggs</b> Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 64





## STARTERS

<b>Ahi Tuna Carpaccio</b> 24	<b>Deviled Eggs</b>  GF 12
<b>Lump Crab Cake</b> 20	<b>Asparagus Fries</b> 19
<b>Shrimp Cocktail</b> GF 19	<b>New York Steak Bites</b>  23
<b>Jumbo Lump Crab Cocktail</b> GF 29	<b>Sautéed Portobello Mushrooms</b>  18
<b>Charcuterie Board</b>  24	<b>Sourdough Round</b>  7
<b>Deep Fried Calamari</b>  18	<b>Roasted Brussels Sprouts</b> 13


## SPECIALTY SALADS & SOUPS

### SOUP & SALAD

<b>Clam Chowder or Soup Special Cup</b> 8, Bowl 11	<b>Elbow Room House Salad</b>  10/15
<b>Small Watermelon Salad</b>  GF 13	<b>Caesar Salad</b> 11/15
	<b>Garden Wedge</b> 13/18

<b>Watermelon Salad</b> Mint, mixed greens, goat cheese, toasted almonds, cucumber, radish, champagne vinaigrette, balsamic reduction  GF 17
<b>Chicken Caesar Salad</b> Romaine lettuce, asiago cheese, housemade croutons 19
<b>Spicy Thai Chicken Salad</b> Soba noodles, red cabbage, sliced chicken, Thai peanut dressing  19.5
<b>Shrimp Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 24
<b>Jumbo Lump Crab Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 36
<b>Ahi Poke Salad</b> Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu  29
<b>Salmon Salad</b> Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette  GF 29

## PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

Choice of fries, onion rings, 1/2-1/2, small house  , Caesar salad, or cup of soup
<b>USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz.</b> Open face, jalapeño cheese bread. 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> Thin-sliced prime rib, La Boulangerie baguette, savory au jus 26
<b>Chicken Club Panini</b> Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 19.5
<b>"Street" Shrimp Tacos (2)</b> Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

GF: Gluten Free |  : Vegetarian |  : Contains nuts Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

SPLIT ORDERS 4 | A 20% gratuity will be added to all parties over 8. | Eric Rodriguez, Chef de Cuisine | Daniel McGee, General Manager / Operating Partner

09/01/23

## WINE BY THE GLASS

	GLASS	BIG POUR
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Piper Sonoma Brut</b> <i>Sonoma Co.</i>	12	19
NV <b>Chandon Brut Rose</b> <i>California</i>	14	22
'20 <b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	17	27
NV <b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	22	34
<b>ROSÉ</b>		
'21 <b>Daou</b> <i>Paso Robles</i>	9	14
'21 <b>Whispering Angel</b> <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'21 <b>Joel Gott</b> <i>California</i>	9	14
'21 <b>Silverado Vineyards</b> <i>Napa</i>	12	19
'22 <b>Duckhorn</b> <i>Napa</i>	16	25
<b>Sauvignon Blanc Flight</b> <i>Joel Gott, Silverado, Duckhorn</i>	13	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Villa Sandi Pinot Grigio</b> <i>Veneto, Italy</i>	9	14
'22 <b>Pine Ridge Chenin Blanc-Viognier</b> <i>Napa</i>	9	14
'22 <b>J. Lohr Bay Mist Riesling</b> <i>Monterey</i>	9.75	16
<b>CHARDONNAY</b>		
'21 <b>Sea Sun</b> <i>California</i>	9	14
'21 <b>Charles Woodson's "Intercept"</b> <i>Monterey</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	16	25
'21 <b>Lewis</b> <i>Napa</i>	18	28
'21 <b>Rombauer</b> <i>Carneros</i>	20	32
<b>Chardonnay Flight</b> <i>Frank Family, Lewis, Rombauer</i>	18	
<b>Lewis vs Rombauer Challenge</b> <i>½ glass ea.</i>	19	
<b>FUN REDS</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Pessimist by Daou</b> <i>Paso Robles 92pts</i>	12	19
'21 <b>Seghesio "Angela's" Table Zinfandel</b> <i>Sonoma</i>	11	17
<b>PINOT NOIR</b>		
'17 <b>Merryvale "Starmont"</b> <i>Carneros</i>	9	14
'21 <b>CRU "Smith &amp; Lindley"</b> <i>SLH</i>	14	22
'21 <b>Belle Glos Clark and Telephone Vineyard</b> <i>Santa Maria Valley</i>	18	28
<b>Pinot Noir Flight</b> <i>Merryvale, CRU, Belle Glos</i>	14	
<b>MERLOT</b>		
'20 <b>Markham</b> <i>Napa</i>	15	24
<b>CABERNET SAUVIGNON</b>		
'20 <b>Angeline</b> <i>California</i>	9	14
'20 <b>Method</b> <i>California</i>	11	17
'21 <b>Daou</b> <i>Paso Robles</i>	15	24
'19 <b>Justin</b> <i>Paso Robles</i>	16	26
'21 <b>Chappellet Mtn. Cuvee</b>	18	28
'20 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	20	32
'18 <b>Silver Oak</b> <i>Alexander Valley</i>	28	45
'21 <b>Caymus</b> <i>Napa</i>	32	51
<b>Super Cabernet Flight</b> <i>Collaboration, Silver Oak, Caymus</i>	27	
<b>Caymus vs Silver Oak Challenge</b> <i>½ glass ea.</i>	30	

\*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".

## CRAFT COCKTAILS

### COCKTAILS

<b>Best Bloody Mary</b> Crafted from Platinum 7 Vodka and Demetri's Mix, served with a bacon seasoned rim	14
<b>Guava Delight</b> Crafted from Platinum 7 Vodka, pink lemonade and tangy lime juice	14
<b>Watermelon Cooler</b> Platinum 7 Vodka, fresh watermelon, mint juice, fresh lime juice	14
<b>Spicy Summer Nights</b> Crafted from Corazón Blanco tequila, guava, agave nectar and jalapeño	14
<b>The Elbow Room Margarita</b> Crafted from Corazón Blanco tequila, triple sec, sweet & sour and lime juice   Cadillac 16	14
<b>Cool As Cucumber</b> Effen Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
<b>Ginger Jalapeño Margarita</b> Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
<b>Lavender Lemon Drop</b> Crafted from Empress gin, lemon juice, lavender syrup and sweet & sour	14

### BOURBON

	SINGLE
<b>Basil Hayden Toasted</b>	13
<b>Basil Hayden</b>	13.5
<b>Blanton's</b>	24
<b>Booker's</b>	23
<b>Buffalo Trace</b>	10.75
<b>Bulleit</b>	12.25
<b>Eagle Rare</b> 10 yr	14.5
<b>Elijah Craig</b>	11
<b>Ezra Brooks</b>	10.5
<b>Heaven Hill Bottled In Bond</b>	13
<b>Hillrock</b>	25
<b>JFC</b> 14 yr	50
<b>Knob Creek</b>	12
<b>Larceny Small Batch</b>	10.5
<b>Maker's Mark</b>	12.5
<b>Michter's</b>	12.25
<b>Murray Hill Club</b>	22
<b>Old Forester 1910</b>	14
<b>Old Forester 1920</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Old Elk Blended Straight</b>	14
<b>Redwood Empire</b>	10.5
<b>Thomas S. Moore Cask</b>	16
<b>Woodford Double Oak</b>	15
<b>Woodford Reserve</b>	12

### GIN

	SINGLE
<b>Awayuki Strawberry</b>	11.5
<b>Bombay Dry</b>	11
<b>Bombay Sapphire</b>	12
<b>Empress 1908 Gin</b>	12
<b>Gunpowder Irish Gin</b>	13.5
<b>Hendrick's</b>	13.5
<b>Steamers Gin</b>	10
<b>Tanqueray</b>	11.5
<b>Bluecoat</b>	10

### WHISKEY

	SINGLE
<b>Bulleit Rye</b>	12.5
<b>Basil Hayden Dark Rye</b>	13
<b>Hillrock Cask Rye</b>	25
<b>Knob Creek Rye</b>	12.5
<b>*Laws American Whiskey Elbow Room Single Barrel</b>	16
<b>Michter's American</b>	12.5
<b>Michter's Rye</b>	12.5
<b>Michter's Sour Mash</b>	12.5
<b>Old Elk Whiskey Cigar Cut</b>	37
<b>Old Pepper Rye</b> 3 yr	11
<b>Redwood Empire Rye</b>	10.5
<b>Redwood Blend</b>	10.5
<b>Sazerac Rye</b> 6 yr	11.25
<b>Woodford Rye</b> 6 yr	12

### CLASSICS

<b>Detox Mimosa</b> Crafted from prosecco, pineapple, orange juice and pure honey	12
<b>Manhattan</b> Crafted using James E Pepper 1776 Rye whiskey and premium sweet vermouth	13
<b>Morell's Fortified Orange Juice</b> Crafted from Platinum 7 Vodka, Grand Marnier and orange juice	12
<b>Sally's Secret Recipe Sangria</b> Hand crafted in your choice of white or red	12
<b>OLD FASHIONS</b>	
<b>Sazerac Rye</b>	14
<b>Elijah Craig Small Batch Bourbon</b>	14
<b>Woodford Reserve</b>	15
<b>Bulleit</b> 10 yr	15
<b>*Laws American Whiskey Elbow Room Single Barrel</b>	15
<b>Blanton's</b>	25
<b>Whistle Pig</b> 18 yr	85

### BRANDY/COGNAC

	SINGLE
<b>1738 Courvoisier V.S.O.P</b>	26
<b>Hennessy VS</b>	13.5
<b>Korbel</b>	8.75
<b>Remy Martin</b>	22
<b>Louis 13 Remy Martin</b>	100 200 1/2 oz 1 oz

### JAPANESE WHISKEY

	SINGLE
<b>Iwai Blue</b>	10
<b>Iwai Traditional White</b>	14
<b>Kikori Japanese Whiskey</b>	10

### TEQUILA

	SINGLE
<b>1800 Cristalino Anejo</b>	13.5
<b>Cazadores Reposado</b>	13
<b>Don Julio Blanco</b>	14
<b>Don Julio Anejo</b>	17
<b>Don Julio 1942</b>	42
<b>Cincoro Blanco *</b>	22
<b>Cincoro Reposado *</b>	24
<b>Cincoro Anejo *</b>	34
<b>Gran Centenario Leyenda</b>	33
<b>Herradura Legend</b>	33
<b>Insolente Extra Anejo</b>	32
<b>Lalo</b>	15

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

### SCOTCH/BLENDED SCOTCH

	SINGLE
<b>Balvenie</b> 12 yr	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet</b> 12 yr	17.5
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Laphroaig</b>	17.5
<b>Oban</b> 14 yr	27.5

### RUM

	SINGLE
<b>Bacardi Superior</b>	10.5
<b>Bumbu</b>	12.5
<b>Bumbu XO</b>	13.5
<b>Captain Morgan</b>	11.5
<b>Don Q 151</b>	11.5
<b>Malibu</b>	10.5
<b>Myers Dark Rum</b>	10.5
<b>Zaya</b>	13.5

### DRAFT BEER

	16oz	21oz
<b>BarrelHouse Mango IPA</b> <i>Paso Robles</i>	8.5	10
<b>Lagunitas IPA</b> <i>Petaluma</i>	8.5	10
<b>Modelo Especial</b> <i>Mexico</i>	8.5	10
<b>Sierra Nevada Hazy Little Thing IPA</b> <i>Chico</i>	8.5	10
<b>New Belgium House Golden Pilsner</b> <i>Colorado</i>	7	9
<b>Coors Light</b> <i>Golden Colorado</i>	6.25	7.75
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75
<b>BEER &amp; HARD SELTZERS</b>		
<b>Coors</b> <i>Golden Colorado</i>	5.75	
<b>Coors Edge Non-Alcoholic Beer</b> <i>Golden Colorado</i>	5.75	
<b>Corona</b> <i>Mexico</i>	6.75	
<b>Corona Light</b> <i>Mexico</i>	6.75	
<b>Pacifico Clara</b> <i>Mexico</i>	6.75	
<b>White Claw Hard Seltzer</b>	6.75	
<b>Black Cherry</b> <i>United States</i>		
<b>Sierra Nevada Pale Ale</b> <i>Chico</i>	6.75	
<b>Blue Moon</b> <i>Golden Colorado</i>	6.75	
<b>Guinness</b> <i>Ireland</i>	7.25	

### ZERO PROOF CRAFT COCKTAILS

<b>Strawberry &amp; Lime Mule</b> Crafted from Cock 'N Bull ginger beer, lime juice and strawberries	11
<b>Garden Margarita</b> Crafted using Seedlip Garden 108 non-alcoholic spirit, served with a salted rim	11
<b>Ginger Highball</b> Crafted using Seedlip Grove 42 non-alcoholic spirit, served with lemon	11

### ZERO PROOFS

<b>Seedlip Grove 42 Citrus</b>	10
<b>Seedlip Garden 108 Herbal</b>	10
<b>Seedlip Spice 94 Aromatic</b>	10

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

### CANADIAN WHISKEY

	SINGLE
<b>Crown Royal</b>	11.5
<b>Crown Royal Reserve</b>	16

### IRISH WHISKEY

	SINGLE
<b>Bushmills</b>	10.5
<b>Green Spot</b>	14
<b>Jameson</b>	10.5
<b>Jameson</b> 18 yr	36
<b>Redbreast</b> 12 yr	17
<b>Redbreast</b> 15 yr	34
<b>Redbreast</b> 21 yr	60
<b>Roe &amp; Co.</b>	10.5
<b>VODKA</b>	
<b>Belvedere</b>	12
<b>Effen Organic Cucumber</b>	11.25
<b>Grey Goose</b>	11.75
<b>Ketel One</b>	11.75
<b>Ketel Grapefruit</b>	11.75
<b>Stoli</b>	11.25
<b>Stoli Raspberry</b>	11.25
<b>Stoli Vanilla</b>	11.25
<b>Titos</b>	10.75

### MACALLAN

	SINGLE
<b>Macallan</b> 12 yr	24
<b>Macallan Double Cask</b> 18 yr	78
<b>Macallan Harmony</b>	42
<b>Macallan No. 6</b>	40

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

### In App or In Person

Great taste awaits at the Elbow Room Market!

