

ELBOW ROOM BRUNCH & LUNCH

BOURBON STREET EYE OPENERS

AKA "HAIR OF THE DOG"

Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
Detox Mimosa Prosecco, pineapple, orange juice, honey	12
Fresh OJ Mimosa	11
Aperol Spritz Zonin, Aperol	14
French 75 Gin, lemon juice, sugar, Zonin	14
Best Bloody Mary Crafted from Platinum 7 Vodka and Demitri's Mix, served with a bacon seasoned rim	14
Morrell's Fortified Orange Juice Platinum 7 Vodka, grand marnier, orange juice	12
Sally's Secret Sangria White or Red	12
Guava Delight Crafted from Platinum 7 Vodka, pink lemonade and tangy lime juice	14
Cool As Cucumber Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
The Elbow Room Margarita Crafted from Corazón Blanco tequila, triple sec, sweet & sour and lime juice Cadillac	14
Spiced Pomegranate Mule Platinum 7 Vodka, jalapeño, pomegranate syrup, and fresh squeezed lime juice	14
Charcoal Margarita Corazón Tequila, fresh squeezed lime juice, activated charcoal	14
Buffalo Trace Bourbon Cream Coffee	12
Breakfast Margarita 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple and lime juice	13
Manhattan James E Pepper 1776 Rye Whiskey, Sweet Vermouth, aromatic bitters, Dashfire Orange Bitters	13
Ginger Jalapeño Margarita Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
Spiced Pear Old Fashion Spiced pear liquor, Elijah Craig, simple syrup garnished with a cinnamon stick	14

FRESH JUICES

Orange	7
Pineapple	7

ZERO PROOF

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

DESSERTS

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

WILD SIDES

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





ILLY ITALIAN COFFEE

Coffee 5	Café Latte 6.5	Snow Cappuccino Vanilla* 7	Iced Café Mocha 6.5
Decaf 5	Caramel Latte 7	Snow Cappuccino Pistachio* 7	Iced Café Latte 6.5
Café Mocha 6.5	Pistachio Latte 7	Snow Cappuccino Caramel* 7	Iced Caramel Latte 7
Espresso Shot 5.5	Vanilla Latte 7		Iced Vanilla Latte 7
Cappuccino 6.5	Snow Cappuccino* 6.5		Iced Pistachio Latte 7

*Cold froth iced beverage







BRUNCH SPECIALS

"Calories don't count on the weekend"

Avocado Toast Smashed avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread  13
Huevos Con Avocado Toast Elbow Room avocado toast served with two farm fresh eggs cooked any style  17
Classic Bourbon Street Beignets 12
Chilaquiles Roja Scrambled egg, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce topped with queso fresco, cilantro 19
Ranchero Pork Hash Sweet potato, bell pepper, onion, cilantro, braised pork tossed in ranchero sauce, topped with two poached eggs 19
Detox Omelet Wild mushroom, egg whites, wilted spinach and goat cheese  GF 18
Lump Crab Omelet Egg whites, wild mushroom, wilted spinach, goat cheese 34
Breakfast Chimichanga Braised pork ranchero, scrambled eggs, home fry potato topped with ranchero sauce, queso fresco 18
Crème Brûlée French Toast Served with yummy Vermont maple syrup topped with fresh berries  19
All American Breakfast Two eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast 18
Breakfast Croissant Cordon Bleu La Boulangerie croissant, ham, cheddar cheese scrambled egg, topped with hollandaise sauce 19
Traditional Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 19
Bacon Benedict Featuring our incredible candied applewood smoked bacon 22
Lump Crab Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin 34

USDA Prime Top Sirloin & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast, with our famous top sirloin 26
28 Day Aged - 7oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 39
28 Day Aged - 14oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 56
28 Day Aged - 16oz Rib Eye & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 66


STARTERS




Ahi Tuna Carpaccio 24	Deviled Eggs  GF 13
Shrimp Cocktail GF 19	Asparagus Fries 19
Lump Crab Cake 21	New York Steak Bites  23
Jumbo Lump Crab Cocktail GF 33	Sautéed Portobello Mushrooms  18
Charcuterie Board  25	Sourdough Round  7.5
Deep Fried Calamari  19	Roasted Brussels Sprouts 13

SPECIALTY SALADS & SOUPS

SOUP & SALAD

Clam Chowder or Soup Special Cup 8, Bowl 11	Elbow Room House Salad  10/16
Small Harvest Salad  GF 13	Caesar Salad 11/16
	Garden Wedge 13/18

Fall Harvest Salad Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction  **GF** 19

Chicken Caesar Salad Romaine lettuce, asiago cheese, housemade croutons 19.5
Spicy Thai Chicken Salad Soba noodles, red cabbage, sliced chicken, Thai peanut dressing  19.5
Shrimp Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 24
Jumbo Lump Crab Louie Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 39
Ahi Poke Salad Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu  29
Salmon Salad Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette  GF 31

PACKED TO THE MAX BURGERS, SANDWICHES & TACOS

Choice of fries, onion rings, 1/2-1/2, small house , Caesar salad, or cup of soup

USDA Prime Elbow Room Famous Steak Sandwich-1855 Beef-8oz. Open face, jalapeño cheese bread. Choice of: fries, small house or Caesar salad or cup of soup 27

Thai Shrimp Wrap Red cabbage, carrots, cilantro, crispy onions, avocado, Thai peanut dressing, spicy ponzu, flour tortilla 17
Atlantic Salmon Filet Sandwich Avocado, arugula, tomatoes, brioche bun, pesto aioli 19
Black Angus Cheeseburger Sharp cheddar, arugula, tomato, red onion, house-made sauce 19.5
Ultimate Prime Rib French Dip Thin-sliced prime rib, La Boulangerie baguette, savory au jus 28
Chicken Club Panini Toasted sourdough, smoked bacon, pesto aioli, Havarti cheese, tomatoes 19.5

"Street" Shrimp Tacos (2) Cilantro, lime, cabbage, avocado, pico de gallo, cilantro salsa, cannellini bean salad 19

WINE BY THE GLASS

	REGULAR	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Piper Sonoma Brut <i>Sonoma County</i>	12	19
NV Chandon Brut Rose <i>California</i>	14	22
'20 Schramsberg "Blanc de Blanc" <i>Napa</i>	18	29
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	35
ROSÉ		
'21 Daou <i>Paso Robles</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
'22 Cakebread <i>North Coast</i>	18	29
Sauvignon Blanc Flight <i>Silverado, Duckhorn, Cakebread</i>	15	
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	14
CHARDONNAY		
'21 Hess "Shirtail Ranches" <i>Monterey</i>	9	14
'21 CRU "Smith & Lindley" Vineyard <i>SLH 93pts</i>	12	19
'21 Frank Family <i>Carneros</i>	17	27
'21 Rombauer <i>Carneros</i>	20	32
'21 Lewis <i>Napa</i>	22	35
Chardonnay Flight <i>Frank Family, Rombauer, Lewis</i>	20	
FUN REDS		
NV Sally's Secret Sangria	12	
'21 Daou Pessimist <i>Paso Robles 92pts</i>	12	19
'21 Seghesio Family Vineyards Zinfandel <i>Sonoma County 92pts</i>	12	19
'21 Rombauer Zinfandel <i>California</i>	18	29
PINOT NOIR		
'21 CRU "Smith & Lindley" Vineyard <i>SLH</i>	10	16
'21 Belle Glos "Clark & Telephone" <i>Santa Maria Valley</i>	14	22
'22 Flowers <i>Sonoma Coast</i>	20	32
Pinot Noir Flight <i>CRU, Belle Glos, Flowers</i>	15	
MERLOT		
'21 Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'19 Eco Terreno <i>Alexander Valley</i>	12	19
'21 Daou <i>Paso Robles</i>	15	24
'19 Justin <i>Paso Robles</i>	16	26
'20 Robert Craig "Howell Mtn. Cuvee" <i>Napa</i>	18	29
'21 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'21 Clos Du Val <i>Napa 94pts</i>	22	35
'21 Caymus <i>Napa</i>	32	47
Super Cabernet Flight <i>Collaboration, Clos Du Val, Caymus</i>	25	

Collaboration

*Our team...in conjunction with iconic Caldwell Winery winemaker Marc Gagnon...hand blended this gorgeous estate fruit to make exclusively for Elbow Room the 2021 Collaboration Cabernet Sauvignon. Previously, Marc was the winemaker for Screaming Eagle and Bryant Family. Only 75 cases of this exclusive wine were produced and is available ONLY at the Elbow Room.

Enjoy!

CRAFT COCKTAILS

COCKTAILS

Best Bloody Mary Crafted from Platinum 7 Vodka and Demetri's Mix, served with a bacon seasoned rim	14
Guava Delight Crafted from Platinum 7 Vodka, pink lemonade and tangy lime juice	14
Spiced Pomegranate Mule Platinum 7 Vodka, jalapeño, pomegranate syrup, and fresh squeezed lime juice	14
Charcoal Margarita Corazón Tequila, fresh squeezed lime juice, activated charcoal	14
The Elbow Room Margarita Crafted from Corazón Blanco tequila, triple sec, sweet & sour and lime juice Cadillac 16	14
Cool As Cucumber Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	14
Ginger Jalapeño Margarita Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
Spiced Pear Old Fashion Spiced pear liquor, Elijah Craig, simple syrup garnished with a cinnamon stick	14

BOURBON

	SINGLE
Basil Hayden Toasted	13
Basil Hayden	13.5
Blanton's	24
Booker's	23
Buffalo Trace	10.75
Bulleit	12.25
Eagle Rare 10 yr	14.5
Elijah Craig	11
Ezra Brooks	10.5
Heaven Hill Bottled In Bond	13
Hillrock	25
JFC 14 yr	50
Knob Creek	12
Larceny Small Batch	10.5
Maker's Mark	12.5
Michter's	12.25
Murray Hill Club	22
New Riff Barrel Strength Single Barrel	13
New Riff Bottled In Bond Bourbon Whiskey	12
Old Forester 1920	15
Old Elk Infinity Blend	42
Redwood Empire	10.5
Woodford Double Oak	15
Woodford Reserve	12

GIN

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

WHISKEY

	SINGLE
Bulleit Rye	12.5
Basil Hayden Dark Rye	13
Hillrock Cask Rye	25
Knob Creek Rye	12.5
*Laws American Whiskey Elbow Room Single Barrel	16
Michter's American	12.5
Michter's Rye	12.5
Michter's Sour Mash	12.5
*New Riff Barrel Single Barrel Selection Elbow Room	15
New Riff Bottled In Bond Rye	13
New Riff Single Barrel Rye	12
Old Elk Whiskey Cigar Cut	37
Redwood Empire Rye	10.5
Redwood Blend	10.5
Sazerac Rye 6 yr	11.25
Traveller Whiskey Blend NO. 40	10.5
Woodford Rye 6 yr	12

CLASSICS

Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
Detox Mimosa Crafted from prosecco, pineapple, orange juice and pure honey	12
Manhattan Crafted using James E Pepper 1776 Rye whiskey and premium sweet vermouth	13
Morell's Fortified Orange Juice Crafted from Platinum 7 Vodka, Grand Marnier and orange juice	12
Sally's Secret Recipe Sangria Hand crafted in your choice of white or red	12
OLD FASHIONS	
Elijah Craig Small Batch Bourbon	14
Sazerac Rye	14
Bulleit 10 yr	15
Coppercraft Single Barrel Bourbon Private Barrel 4739	15
Woodford Reserve Double Oak Barrel	15
Woodford Reserve	15
Blanton's	25
Whistle Pig 18 yr	85

BRANDY/COGNAC

	SINGLE
1738 Courvoisier V.S.O.P	26
Ararat 15 yr *	17
Ararat Coffee *	10
Ararat "Nairi" XO OLD YEAR *	30
Ararat VSOP *	13
Hennessy VS	13.5
Korbel	8.75
L'Intense Tres Vieille Fine Champagne Cognac	35
Remy Martin	22
Louis 13 Remy Martin 100 1/2 oz 200 1 oz	

*Ararat Armenian Brandy

JAPANESE WHISKEY

	SINGLE
Iwai Blue	10
Iwai Traditional White	14
Kikori Japanese Whiskey	10

TEQUILA

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

*Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

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

RUM

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

DRAFT BEER

	16oz	21oz
BarrelHouse Mango IPA <i>Paso Robles</i>	8.5	10
Lagunitas IPA <i>Petaluma</i>	8.5	10
Modelo Especial <i>Mexico</i>	8.5	10
Sierra Nevada Hazy Little Thing IPA <i>Chico</i>	8.5	10
New Belgium House Golden Pilsner <i>Colorado</i>	7	9
Coors Light <i>Golden Colorado</i>	6.25	7.75
Michelada Modelo Especial <i>Mexico</i>	9.25	10.75

BEER & HARD SELTZERS

Coors <i>Golden Colorado</i>	5.75
Coors Edge Non-Alcoholic Beer <i>Golden Colorado</i>	5.75
Corona <i>Mexico</i>	6.75
Corona Light <i>Mexico</i>	6.75
Pacifico Clara <i>Mexico</i>	6.75
White Claw Hard Seltzer	6.75
Black Cherry <i>United States</i>	
Sierra Nevada Pale Ale <i>Chico</i>	6.75
Blue Moon <i>Golden Colorado</i>	6.75
Guinness <i>Ireland</i>	7.25
Chimay Cinq Cents Triple White <i>Belgium</i>	11

ZERO PROOF CRAFT COCKTAILS

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

CANADIAN WHISKEY

	SINGLE
Crown Royal	11.5
Crown Royal Reserve	16

IRISH WHISKEY

	SINGLE
Bushmills	10.5
Green Spot	14
Jameson	10.5
Jameson 18 yr	36
Redbreast 12 yr	17
Redbreast 15 yr	34
Redbreast 21 yr	60
Roe & Co.	10.5

VODKA

	SINGLE
Belvedere	12
Crop Harvest Earth Meyer Lemon	11.25
Effen Organic Cucumber	11.25
Grey Goose	11.75
Ketel One	11.75
Ketel Grapefruit	11.75
Stoli	11.25
Stoli Raspberry	11.25
Stoli Vanilla	11.25
Titos	10.75

MACALLAN

	SINGLE
Macallan 12 yr	24
Macallan Double Cask 18 yr	78
Macallan Harmony	42
Macallan No. 6	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!

