

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 | 16 |
| 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 |
| Mango Avocado Crab Cocktail GF 29 | 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 |
|--|

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

03/26/24

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 | |
| '22 Ca' del Sarto, Friuli Pinot Grigio <i>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 |
| '22 PlumpJack Reserve <i>Napa</i> | 22 | 35 |
| Chardonnay Flight <i>Frank Family, Rombauer, PlumpJack Reserve</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 |
| '21 Scattered Peaks <i>Napa</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 |
| WhistlePig PiggyBack | 14 |
| 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 |
| WhistlePig PiggyBack Rye | 14 |
| Redwood Empire Rye | 10.5 |
| Redwood Blend | 10.5 |
| Sazerac Rye 6 yr | 11.25 |

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 |

| | |
|---------------------------------------|------|
| Traveller Whiskey Blend No. 40 | 10.5 |
| Woodford Rye 6 yr | 12 |

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 | 200 |

*Ararat Armenian Brandy

JAPANESE WHISKEY

| | SINGLE |
|--------------------------------|--------|
| 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 |
| Scrimshaw <i>California</i> | 8.5 | 10 |
| 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 | 11 |
| White <i>Belgium</i> | |

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!

