


# ELBOW ROOM BRUNCH & LUNCH

## BOURBON STREET EYE OPENERS

### AKA "HAIR OF THE DOG"

<b>Espresso Martini</b> Tito's Handmade Vodka, Kahula, Bailey's and vanilla syrup	13
<b>Blood Orange Mimosa</b> Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
<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 Tito's Handmade Vodka and Demitri's Mix, served with a bacon seasoned rim	14
<b>Morrell's Fortified Orange Juice</b> Tito's Handmade 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> Crop 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	14
<b>Spiced Pomegranate Mule</b> Platinum 7 Vodka, jalapeño, pomegranate syrup, and fresh squeezed lime juice	14
<b>Charcoal Margarita</b> Corazón Tequila, fresh squeezed lime juice, activated charcoal	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>Ginger Jalapeño Margarita</b> Crafted from Corazón tequila, ginger syrup, agave nectar, lime juice and jalapeño	14
<b>Spiced Pear Old Fashion</b> Spiced pear liquor, Elijah Craig, simple syrup garnished with a cinnamon stick	14
<b>FRESH JUICES</b>	
<b>Orange</b>	7
<b>Pineapple</b>	7
<b>ZERO PROOF</b>	
<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
<b>DESSERTS</b>	
<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  <b>GF</b>	11
<b>Chocolate Coffee Gelato</b>	11
<b>WILD SIDES</b>	
<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> 6.5	<b>Snow Cappuccino Vanilla*</b> 7	<b>Iced Café Mocha</b> 6.5
<b>Decaf</b> 5	<b>Caramel Latte</b> 7	<b>Snow Cappuccino Pistachio*</b> 7	<b>Iced Café Latte</b> 6.5
<b>Café Mocha</b> 6.5	<b>Pistachio Latte</b> 7	<b>Snow Cappuccino Caramel*</b> 7	<b>Iced Caramel Latte</b> 7
<b>Espresso Shot</b> 5.5	<b>Vanilla Latte</b> 7		<b>Iced Vanilla Latte</b> 7
<b>Cappuccino</b> 6.5	<b>Snow Cappuccino*</b> 6.5		<b>Iced Pistachio Latte</b> 7



\*Cold froth iced beverage







"Calories don't count on the weekend"

## BRUNCH SPECIALS

<b>Avocado Toast</b> Smashed avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread  13
<b>Huevos Con Avocado Toast</b> Elbow Room avocado toast served with two farm fresh eggs cooked any style  17
<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  <b>GF</b> 18
<b>Lump Crab Omelet</b> Egg whites, wild mushroom, wilted spinach, goat cheese 34
<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 34

<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 - 7oz New York Steak &amp; Eggs</b> Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 39
<b>28 Day Aged - 14oz New York Steak &amp; Eggs</b> Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 56
<b>28 Day Aged - 16oz Rib Eye &amp; Eggs</b> Two farm fresh eggs, breakfast potatoes, pico de gallo and toast 66

## STARTERS

<b>Ahi Tuna Carpaccio</b> 24	<b>Deviled Eggs</b>  <b>GF</b> 13
<b>Shrimp Cocktail</b> <b>GF</b> 19	<b>Asparagus Fries</b> 19
<b>Lump Crab Cake</b> 21	<b>New York Steak Bites</b>  23
<b>Mango Avocado Crab Cocktail</b> <b>GF</b> 29	<b>Sautéed Portobello Mushrooms</b>  18
<b>Charcuterie Board</b>  25	<b>Sourdough Round</b>  7.5
<b>Deep Fried Calamari</b>  19	<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>  10/16
<b>Small Roasted Beet Salad</b> <b>GF</b> 13	<b>Caesar Salad</b> 11/16
	<b>Garden Wedge</b> 13/18

**Roasted Beet Salad** Romaine lettuce, goat cheese, shaved fennel, orange segments, toasted sunflower seeds, citrus dressing, orange blossom honey drizzle **GF** 18

**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
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Piper Sonoma Brut</b> <i>Sonoma County</i>	12	19
NV <b>Chandon Brut Rose</b> <i>California</i>	14	22
'20 <b>Schramsberg "Blanc de Blanc"</b> <i>Napa</i>	18	29
NV <b>Veuve Clicquot "Yellow Label" Brut</b> <i>Champagne, France</i>	22	35
<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>Round Pond</b> <i>Rutherford</i>	16	25
'22 <b>Cakebread</b> <i>North Coast</i>	18	29
<b>Sauvignon Blanc Flight</b> <i>Silverado, Round Pond, Cakebread</i>	15	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'22 <b>Ca' del Sarto, Friuli Pinot Grigio</b> <i>Italy</i>	9	14
'22 <b>J. Lohr Riesling</b> <i>Monterey</i>	9	14
'22 <b>Giornata Il Campo Bianco</b> <i>Paso Robles 93pts</i>	12	19
<b>CHARDONNAY</b>		
'21 <b>Hess "Shirtail Ranches"</b> <i>Monterey</i>	9	14
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH 93pts</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	17	27
'21 <b>Rombauer</b> <i>Carneros</i>	20	32
'22 <b>Far Niente</b> <i>Napa</i>	22	35
<b>Chardonnay Flight</b> <i>Frank Family, Rombauer, Far Niente</i>	20	
<b>FUN REDS</b>		
NV <b>Sally's Secret Sangria</b>	12	
'21 <b>Daou Pessimist</b> <i>Paso Robles 92pts</i>	12	19
'21 <b>Seghesio Family Vineyards Zinfandel</b> <i>Sonoma County 92pts</i>	12	19
'21 <b>Rombauer Zinfandel</b> <i>California</i>	18	29
<b>PINOT NOIR</b>		
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH</i>	10	16
'21 <b>Belle Glos "Clark &amp; Telephone"</b> <i>Santa Maria Valley</i>	14	22
'22 <b>Flowers</b> <i>Sonoma Coast</i>	20	32
<b>Pinot Noir Flight</b> <i>CRU, Belle Glos, Flowers</i>	15	
<b>MERLOT</b>		
'21 <b>Duckhorn</b> <i>Napa</i>	18	29
<b>CABERNET SAUVIGNON</b>		
'20 <b>Angeline</b> <i>California</i>	9	14
'21 <b>Baldacci Family</b> <i>Napa</i>	13	21
'21 <b>Daou</b> <i>Paso Robles</i>	15	24
'19 <b>Justin</b> <i>Paso Robles</i>	16	26
'21 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	20	32
'21 <b>Caymus</b> <i>Napa</i>	32	47
'21 <b>Far Niente</b> <i>Napa</i>	36	58
<b>Super Cabernet Flight</b> <i>Collaboration, Caymus, Far Niente</i>	29	

### 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

<b>Best Bloody Mary</b> Crafted from Tito's Handmade 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>Spiced Pomegranate Mule</b> Platinum 7 Vodka, jalapeño, pomegranate syrup, and fresh squeezed lime juice	14
<b>Charcoal Margarita</b> Corazón Tequila, fresh squeezed lime juice, activated charcoal	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> Crop 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>Spiced Pear Old Fashion</b> Spiced pear liquor, Elijah Craig, simple syrup garnished with a cinnamon stick	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 10 yr</b>	14.5
<b>Elijah Craig</b>	11
<b>Ezra Brooks</b>	10.5
<b>Fourty Nine Mile Straight Bourbon Whiskey</b>	14
<b>Heaven Hill Bottled In Bond</b>	13
<b>Hillrock</b>	25
<b>JFC 14 yr</b>	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>New Riff Barrel Strength Single Barrel</b>	13
<b>New Riff Bottled In Bond Bourbon Whiskey</b>	12
<b>Old Forester 1920</b>	15
<b>Old Hillside Bourbon Whiskey</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Redwood Empire</b>	10.5
<b>WhistlePig PiggyBack</b>	14
<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>Michter's American</b>	12.5
<b>Michter's Rye</b>	12.5
<b>Michter's Sour Mash</b>	12.5
<b>*New Riff Barrel Single Barrel Selection Elbow Room</b>	15
<b>New Riff Bottled In Bond Rye</b>	13
<b>New Riff Single Barrel Rye</b>	12
<b>New Riff Single Barrel Rye Barrel Pick</b>	15
<b>Old Elk Whiskey Cigar Cut</b>	37
<b>WhistlePig PiggyBack Rye</b>	14
<b>Redwood Empire Rye</b>	10.5
<b>Redwood Blend</b>	10.5
<b>Sazerac Rye 6 yr</b>	11.25

### CLASSICS

<b>Espresso Martini</b> Tito's Handmade Vodka, Kahula, Bailey's and vanilla syrup	15
<b>Blood Orange Mimosa</b> Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
<b>Detox Mimosa</b> Crafted from prosecco, pineapple, orange juice and pure honey	12
<b>Morell's Fortified Orange Juice</b> Crafted from Tito's Handmade 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>Elijah Craig Small Batch Bourbon</b>	14
<b>Sazerac Rye</b>	14
<b>Bulleit 10 yr</b>	15
<b>Coppercraft Single Barrel Bourbon Private Barrel 4739</b>	15
<b>Woodford Reserve Double Oak Barrel</b>	15
<b>Woodford Reserve</b>	15
<b>Blanton's</b>	25
<b>Whistle Pig 18 yr</b>	85

<b>Traveller Whiskey Blend No. 40</b>	10.5
<b>Woodford Rye 6 yr</b>	12

### BRANDY/COGNAC

	SINGLE
<b>1738 Courvoisier V.S.O.P</b>	26
<b>Alban Vineyards with Botanicals</b>	10
<b>Ararat 15 yr *</b>	17
<b>Ararat Coffee *</b>	10
<b>Ararat "Nairi" XO OLD YEAR *</b>	30
<b>Ararat VSOP *</b>	13
<b>Hennessy VS</b>	13.5
<b>Korbel</b>	8.75

<b>L'Intense Tres Vieille Fine Champagne Cognac</b>	35
<b>Remy Martin</b>	22

<b>Louis 13 Remy Martin</b>	100 1/2 oz	200 1 oz
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\*Ararat Armenian Brandy

### JAPANESE WHISKEY

	SINGLE
<b>Kikori Japanese Whiskey</b>	10

### TEQUILA

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

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

### SCOTCH/BLENDED SCOTCH

	SINGLE
<b>Balvenie 12 yr</b>	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet 12 yr</b>	17.5
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Laphroaig</b>	17.5
<b>Oban 14 yr</b>	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>Scrimshaw</b> <i>California</i>	8.5	10
<b>Coors Light</b> <i>Golden Colorado</i>	6.25	7.75
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75

### BEER & HARD SELTZERS

<b>Coors</b> <i>Golden Colorado</i>	5.75
<b>Coors Edge Non-Alcoholic Beer</b> <i>Golden Colorado</i>	5.75
<b>Lagunitas Non-Alcoholic IPNA</b> <i>California</i>	6.75
<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>USA</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
<b>Chimay Cinq Cents Triple</b>	11
<b>White</b> <i>Belgium</i>	

### 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 18 yr</b>	36
<b>Redbreast 12 yr</b>	17
<b>Redbreast 15 yr</b>	34
<b>Redbreast 21 yr</b>	60
<b>Roe &amp; Co.</b>	10.5

### VODKA

	SINGLE
<b>Belvedere</b>	12
<b>Crop Harvest Earth Meyer Lemon</b>	11.25
<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 12 yr</b>	24
<b>Macallan Double Cask 18 yr</b>	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!

