

# 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

## BRUNCH SPECIALS

"Calories don't count on the weekend"

<b>Avocado Toast</b> Smashed avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread <b>GF</b> 13
<b>Huevos Con Avocado Toast</b> Elbow Room avocado toast served with two farm fresh eggs cooked any style <b>GF</b> 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 <b>GF</b> 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>Asian BBQ Prawns</b> <b>GF</b> 28	<b>Charcuterie Board</b> <b>GF</b> 25	<b>Sautéed Portobello Mushrooms</b> <b>GF</b> 18
<b>Ahi Tuna Carpaccio</b> 24	<b>Deep Fried Calamari</b> <b>GF</b> 19	<b>Sourdough Round</b> <b>GF</b> 7.5
<b>Shrimp Cocktail</b> <b>GF</b> 19	<b>Deviled Eggs</b> <b>GF</b> 13	<b>Roasted Brussels Sprouts</b> 13
<b>Lump Crab Cake</b> 21	<b>Asparagus Fries</b> 19	
<b>Mango Avocado Crab Cocktail</b> <b>GF</b> 29	<b>New York Steak Bites</b> <b>GF</b> 23	

## SPECIALTY SALADS & SOUPS

### SOUP & SALAD

<b>Clam Chowder or Soup Special Cup</b> 8, <b>Bowl</b> 11	<b>Elbow Room House Salad</b> <b>GF</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

<b>Roasted Beet Salad</b> Romaine lettuce, goat cheese, shaved fennel, orange segments, toasted sunflower seeds, citrus dressing, orange blossom honey drizzle <b>GF</b> 18
<b>Chicken Caesar Salad</b> Romaine lettuce, asiago cheese, housemade croutons 19.5
<b>Spicy Thai Chicken Salad</b> Soba noodles, red cabbage, sliced chicken, Thai peanut dressing <b>GF</b> 19.5
<b>Shrimp Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing <b>GF</b> 24
<b>Jumbo Lump Crab Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing <b>GF</b> 39
<b>Ahi Poke Salad</b> Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu <b>GF</b> 29
<b>Salmon Salad</b> Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette <b>GF</b> 31
<b>PACKED TO THE MAX BURGERS, SANDWICHES &amp; TACOS</b>
Choice of fries, onion rings, 1/2-1/2, small house <b>GF</b> , 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: fries, small house or Caesar salad or cup of soup 27
<b>Thai Shrimp Wrap</b> Red cabbage, carrots, cilantro, crispy onions, avocado, Thai peanut dressing, spicy ponzu, flour tortilla <b>GF</b> 17
<b>Atlantic Salmon Filet Sandwich</b> Avocado, arugula, tomatoes, brioche bun, pesto aioli 19
<b>Black Angus Cheeseburger</b> Sharp cheddar, arugula, tomato, red onion, house-made sauce 19.5
<b>Ultimate Prime Rib French Dip</b> Thin-sliced prime rib, La Boulangerie baguette, savory au jus 28
<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
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**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

04/24/24

