

ELBOW ROOM BRUNCH & LUNCH

BOURBON STREET EYE OPENERS

AKA "HAIR OF THE DOG"

- Espresso Martini** Tito's Vodka, Kahula, Bailey's and vanilla syrup 13
- Blood Orange Mimosa** Zonin prosecco, vanilla syrup, bloody orange syrup and fresh 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** Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim 14
- Basil Limoncello Martini** Limoncello Tito's Vodka, fresh lemon juice, agave nectar, fresh basil 15
- Sally's Secret Sangria White or Red** 12
- Guava Delight** Platinum 7 Vodka, pink lemonade, 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** Corazón Blanco tequila, triple sec, sweet & sour, lime juice | Cadillac 16
- Spiced Pomegranate Mule** Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh lime juice 14
- Sally's Italian Strawberry Smash** Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil 14
- Buffalo Trace Bourbon Cream Coffee** 12
- Breakfast Margarita** 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple, lime juice 13
- Ginger Jalapeño Margarita** Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño 14
- Spiced Pear Old Fashion** Spiced pear liquor, Elijah Craig, simple syrup, 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** 13
- Sorbet** Fresh berries 11
- Crème Brûlée** 13
- Limoncello Mascarpone Cake** 12
- 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 | **Decaf** 5
- Espresso Shot** 5.5
- Cappuccino** 6.5
- Café Mocha** 6.5 *Hot or Iced*
- Café Latte** 6.5 *Hot or Iced*
- Latte** 7 *Hot or Iced*
Vanilla, Caramel, Pistachio

- Snow Cappuccino*** 6.5
- Snow Cappuccino*** 7
Vanilla, Caramel, Pistachio
*Cold froth iced beverage

BEVERAGES

- Panna Still Water** 6
- S. Pellegrino Sparkling** 6
- Lagunitas Hoppy Refresher** 6
- Cock 'N Bull Ginger Beer** 5.5
- Red Bull** 6
- Red Bull-Sugar Free** 6

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

- Sourdough Round** 🍌 7.5
- Deviled Eggs** 🍌 GF 13
- Roasted Brussels Sprouts** 13
- Deep Fried Calamari** 🍌 19
- Shrimp Cocktail** GF 19
- Lump Crab Cake** 21
- Mango Avocado Crab Cocktail** GF 29
- Sautéed Portobello Mushrooms** 🍌 18
- Steak Bites** 🍌 23
- Asparagus Fries** 19
- Charcuterie Board** 🍌 25
- Ahi Tuna Carpaccio** 21
- Asian BBQ Prawns** 🍌 28

SPECIALTY SALADS & SOUPS

SOUP & SALAD

- Clam Chowder or Soup Special Cup** 8, **Bowl** 11
- Small Roasted Beet Salad** GF 13
- Elbow Room House Salad** 🍌 10/16
- Caesar Salad** 11/16
- Garden Wedge** 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

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

06/03/24

WINE BY THE GLASS

	REGULAR	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Chandon Brut Rose <i>California</i>	12	19
NV Roederer Estate Brut "Special Cuvee" <i>Anderson Valley</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 Round Pond <i>Rutherford</i>	16	25
'22 Cakebread <i>North Coast</i>	18	29
Sauvignon Blanc Flight <i>Silverado, Round Pound, Cakebread</i>	15	
FUN WHITES		
NV Sally's Secret Sangria	12	
'22 Ca' del Sarto, Friuli Pinot Grigio <i>Italy</i>	9	14
'22 J. Lohr Riesling <i>Monterey</i>	9	14
'22 Giornata Il Campo Bianco <i>Paso Robles 93pts</i>	12	19
CHARDONNAY		
'21 Hess "Shirtil 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 Far Niente <i>Napa</i>	22	35
Chardonnay Flight <i>Frank Family, Rombauer, Far Niente</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
'21 DuMOL <i>Russian River Valley</i>	20	32
Pinot Noir Flight <i>CRU, Belle Glos, DuMOL</i>	15	
MERLOT		
'21 Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'21 Baldacci Family <i>Napa</i>	13	21
'21 Daou <i>Paso Robles</i>	15	24
'19 Justin <i>Paso Robles</i>	16	26
'21 *Elbow Room "Collaboration" <i>Napa</i>	20	32
'21 Caymus <i>Napa</i>	32	47
'21 Far Niente <i>Napa</i>	36	58
Super Cabernet Flight <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

Best Bloody Mary Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim	14
Guava Delight Platinum 7 Vodka, pink lemonade and tangy lime juice	14
Spiced Pomegranate Mule Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice	14
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	14
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, 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 Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño	14
Spiced Pear Old Fashion Spiced pear liquor, Elijah Craig, simple syrup, cinnamon stick	14

BOURBON

	SINGLE
Angels Envy Cask Strength	40
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
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hidden Barn Small Batch Series Two	22
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	12
Old Forester 1920	15
Old Hillside	15
Old Elk Infinity Blend	42
Redwood Empire	10.5
Redwood Empire Screaming Titan Wheated	19
Stonestreet	14
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	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
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
New Riff Single Barrel Rye Barrel Pick	15
Old Elk Cigar Cut	37
WhistlePig PiggyBack Rye	14
Redwood Empire Rye	10.5

CLASSICS

Espresso Martini Tito's Vodka, Kahula, Bailey's and vanilla syrup	15
Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup and fresh squeezed orange juice	12
Detox Mimosa Prosecco, pineapple, orange juice and pure honey	12
Basil Limoncello Martini Limoncello Tito's vodka, fresh squeezed lemon juice, agave nectar, fresh basil	15
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	15
Woodford Reserve	15
Blanton's	25

Redwood Blend	10.5
Sazerac Rye 6 yr	11.25
Traveller Whiskey Blend No. 40	10.5
Woodford Rye 6 yr	12

BRANDY/COGNAC

	SINGLE
1738 Courvoisier V.S.O.P	26
Alban Vineyards with Botanicals	10
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	100 200
	1/2 oz 1 oz

*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
La Gritona Reposado	12
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

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
Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75
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>USA</i>	6.75
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>	

Myers Dark Rum	10.5
Zaya	13.5

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
Tito's	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!

