

ELBOW ROOM BRUNCH & LUNCH

BOURBON STREET EYE OPENERS

AKA "HAIR OF THE DOG"

Espresso Martini Tito's Vodka, Kahula, Bailey's and vanilla syrup 15

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 14

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

Bourbon Banana Bread Pudding 13

Crème Brûlée 13

Chocolate Torte Mascarpone, sliced almonds  GF 11

Classic Bourbon Street Beignets 14

Chocolate Coffee Gelato 11

Sorbet Fresh berries 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 14

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

New York Steak Benedict Featuring 1855 Black Angus Beef 26

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 27

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 14

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 22

Asian BBQ Prawns  28

SPECIALTY SALADS & SOUPS

SOUP & SALAD

Clam Chowder or Soup Special Cup 9,
Bowl 12

Small Roasted Beet Salad GF 14

Elbow Room House Salad  10/16

Caesar Salad 12/16

Garden Wedge 14/19

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

07/19/24

