

# ELBOW ROOM BRUNCH & LUNCH

## BOURBON STREET EYE OPENERS

### AKA "HAIR OF THE DOG"

<b>Espresso Martini</b> Tito's Vodka, Kahula, Bailey's and vanilla syrup	15
<b>Blood Orange Mimosa</b> Zonin prosecco, vanilla syrup, bloody orange syrup and fresh orange juice	13
<b>Detox Mimosa</b> Prosecco, pineapple, orange juice, honey	13
<b>Fresh OJ Mimosa</b>	11
<b>Aperol Spritz</b> Zonin, Aperol	15
<b>French 75</b> Gin, lemon juice, sugar, Zonin	15
<b>Best Bloody Mary</b> Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim	15
<b>Basil Limoncello Martini</b> Limoncello Tito's Vodka, fresh lemon juice, agave nectar, fresh basil	15
<b>Sally's Secret Sangria White or Red</b>	13
<b>Texas Mule</b> Whiskey, Cock N Bull Ginger beer, fresh lime juice, Mint, Lime	15
<b>Cool As Cucumber</b> Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15
<b>The Elbow Room Margarita</b> Corazón Blanco tequila, triple sec, sweet & sour, lime juice   Cadillac	16
<b>Spiced Pomegranate Mule</b> Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh lime juice	15
<b>Sally's Italian Strawberry Smash</b> Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15
<b>Breakfast Margarita</b> 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple, lime juice	15
<b>Ginger Jalapeño Margarita</b> Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño	15



## FRESH JUICES

<b>Orange</b>	7
<b>Pineapple</b>	7

## ZERO PROOF

<b>Seedlip Grove 42 Citrus</b>	11
<b>Seedlip Garden 108 Herbal</b>	11
<b>Seedlip Spice 94 Aromatic</b>	11
<b>Strawberry &amp; Lime Mule</b> Cock N Bull Ginger Beer, lime juice, simple syrup, strawberries	12
<b>Garden Margarita</b> Seedlip Garden 108, fresh squeezed, lime juice, agave nectar, salted rim	12
<b>Ginger Highball</b> Seedlip Grove 42, ginger ale, fresh squeezed lime juice, lemon	12

## DESSERTS

<b>Bourbon Banana Bread Pudding</b>	13
<b>Crème Brûlée</b>	13
<b>Chocolate Torte</b> Mascarpone, sliced almonds  GF	11
<b>Classic Bourbon Street Beignets</b>	14
<b>Chocolate Coffee Gelato</b>	11
<b>Sorbet</b> Fresh berries	11
<b>Caramel Apple Tart</b> Hazelnut Gelato 	13

## WILD SIDES

<b>Candied Applewood Smoked Bacon (4)</b>	8
<b>Breakfast Potatoes</b>	7.5
<b>English Muffin</b>	4
<b>Sourdough Toast</b>	4
<b>Fresh Berries, Melons</b>	6

## ILLY ITALIAN COFFEE

<b>Coffee</b> 5   <b>Decaf</b> 5	<b>Café Mocha</b> 6.5 <i>Hot or Iced</i>
<b>Espresso Shot</b> 5.5	<b>Café Latte</b> 6.5 <i>Hot or Iced</i>
<b>Cappuccino</b> 6.5	<b>Latte</b> 7 <i>Hot or Iced</i> Vanilla, Caramel, Pistachio





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

## BEVERAGES

<b>Soft Drnks</b> 4.5 Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer	<b>Fresh Squeezed Lemonade*</b> 5.5 <b>Fresh Squeezed Strawberry Lemonade*</b> 6.25 <i>*Lemonade Refills 2</i>	<b>S.Pellegrino Sparkling</b> 6 <b>Lagunitas Hoppy Refresher</b> 6	<b>Cock 'N Bull Ginger Beer</b> 5.5 <b>Red Bull</b> 6 Regular or Sugar Free
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## 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  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> 14
<b>Chilaquiles Roja</b> Scrambled egg, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce topped with queso fresco cheese, 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  GF 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>New York Steak Benedict</b> Featuring 1855 Black Angus Beef 26
<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 27
<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>Sourdough Round</b>  7.5	<b>Lump Crab Cake</b> 21	<b>Asparagus Fries</b> 19
<b>Deviled Eggs</b>  GF 13	<b>Mango Avocado Crab Cocktail</b> GF 29	<b>Fig Garden Antipasto</b> 22
<b>Roasted Brussels Sprouts</b> 14	<b>Sautéed Portobello Mushrooms</b>  18	<b>Ahi Tuna Carpaccio</b> 22
<b>Deep Fried Calamari</b>  19	<b>Steak Bites</b>  23	<b>Asian BBQ Prawns</b>  28
<b>Shrimp Cocktail</b> GF 19		

## SPECIALTY SALADS & SOUPS

### SOUP & SALAD

<b>Clam Chowder or Soup Special Cup</b> 9, <b>Bowl</b> 12	<b>Elbow Room House Salad</b>  10/16
<b>Small Harvest Salad</b>  GF 14	<b>Caesar Salad</b> 12/16
	<b>Garden Wedge</b> 14/19

<b>Harvest Salad</b> Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction  GF 19
<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  19.5
<b>Shrimp Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 24
<b>Jumbo Lump Crab Louie</b> Iceberg lettuce, asparagus, sliced avocado, egg, thousand island dressing GF 39
<b>Ahi Poke Salad</b> Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu  29
<b>Salmon Salad</b> Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette  GF 31
<b>PACKED TO THE MAX BURGERS, SANDWICHES &amp; TACOS</b> Choice of fries, onion rings, 1/2-1/2, small house  , 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>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

**"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

10/14/24

## WINE BY THE GLASS

	REGULAR	BIG POUR
<b>SPARKLING</b>		
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Mumm "Cuvee M"</b> <i>Napa</i>	12	19
NV <b>Roederer Estate Brut "Special Cuvee"</b> <i>Anderson Valley</i>	15	24
'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>		
'23 <b>Chateau Ste Michelle</b> <i>Columbia Valley</i>	9	14
'21 <b>Whispering Angel</b> <i>Cotes de Provence</i>	13	21
<b>SAUVIGNON BLANC</b>		
'22 <b>Treana</b> <i>Paso Robles</i>	9	14
'23 <b>Emmolo</b> <i>Napa/Suisun Valley</i>	12	19
'22 <b>Duckhorn</b> <i>North Coast</i>	15	24
'22 <b>St. Supery "Dollarhide"</b> <i>Napa Valley</i>	18	29
<b>Sauvignon Blanc Flight</b> <i>Emmolo, Duckhorn, Dollarhide</i>	15	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	12	
'23 <b>Zonin "Winemakers Collection"</b> <i>Pinot Grigio Italy</i>	9	14
'22 <b>J. Lohr Riesling</b> <i>Monterey</i>	10	16
'22 <b>Pine Ridge Chenin Blanc+Viognier</b> <i>California</i>	11	17
<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>	16	26
'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	
'19 <b>Niner Estate "BootJack Red"</b> <i>Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>	11	17
'21 <b>Martinelli "Vigneto di Evo"</b> <i>Zinfandel Russian River Valley</i>	14	22
<b>PINOT NOIR</b>		
'21 <b>Sea Sun</b> <i>California</i>	9	14
'21 <b>CRU "Smith &amp; Lindley" Vineyard</b> <i>SLH</i>	12	19
'22 <b>Niner Estate "Jespersen Ranch"</b> <i>Edna Valley</i>	16	26
<b>Pinot Noir Flight</b> <i>Sea Sun, CRU, Niner</i>	12	
<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
'20 <b>Beringer "Knights Valley"</b> <i>Knights Valley</i>	14	22
'19 <b>Justin</b> <i>Paso Robles</i>	17	27
'22 <b>Austin Hope</b> <i>Paso Robles</i>	20	32
'21 <b>*Elbow Room "Collaboration"</b> <i>Napa</i>	22	34
'21 <b>Caymus</b> <i>Napa</i>	34	49
'21 <b>Far Niente</b> <i>Napa</i>	36	58
<b>Super Cabernet Flight</b> <i>Collaboration, Caymus, Far Niente</i>	29	

## CRAFT COCKTAILS

### COCKTAILS

<b>Best Bloody Mary</b> <i>Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim</i>	15
<b>Texas Mule</b> <i>Whiskey, Cock N Bull Ginger beer, fresh lime juice, Mint, Lime</i>	15
<b>Spiced Pomegranate Mule</b> <i>Platinum 7 Vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice</i>	15
<b>Sally's Italian Strawberry Smash</b> <i>Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil</i>	15
<b>The Elbow Room Margarita</b> <i>Corazón Blanco tequila, triple sec, sweet &amp; sour, lime juice   Cadillac 16</i>	15
<b>Cool As Cucumber</b> <i>Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda</i>	15
<b>Ginger Jalapeño Margarita</b> <i>Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño</i>	15

### CLASSICS

<b>Espresso Martini</b> <i>Tito's Vodka, Kahula, Bailey's, vanilla syrup</i>	15
<b>Blood Orange Mimosa</b> <i>Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice</i>	13
<b>Detox Mimosa</b> <i>Prosecco, pineapple, orange juice, pure honey</i>	13
<b>Basil Limoncello Martini</b> <i>Limoncello Tito's vodka, fresh lemon juice, agave nectar, fresh basil</i>	15
<b>Sally's Secret Recipe Sangria</b> <i>Hand crafted in your choice of white or red</i>	13
<b>OLD FASHIONS</b>	
<b>Buffalo Trace</b>	14.5
<b>Elijah Craig Private Barrel</b>	14.5
<b>Sazerac Rye</b>	14.5
<b>Maker's Mark Private Selection</b>	14.5
<b>New Riff Single Barrel Rye</b>	15
<b>Barrel #18346 *</b>	
<b>Blanton's</b>	25

\* Bottles may be purchased in the Market.

### BOURBON

	SINGLE
<b>Angels Envy Cask Strength</b>	40
<b>Baby Jane</b>	10
<b>Bardstown Origin Series</b>	13
<b>Basil Hayden Toasted</b>	13
<b>Basil Hayden</b>	14
<b>Blanton's</b>	24
<b>Booker's</b>	23
<b>Buffalo Trace</b>	12
<b>Bulleit</b>	13
<b>Eagle Rare 10 yr</b>	14.5
<b>Elijah Craig</b>	11
<b>Elijah Craig Elbow Room Private Barrel</b>	15
<b>Fourty Nine Mile Straight</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>	11
<b>Maker's Mark</b>	12.5
<b>Maker's Mark NO 46</b>	14.5
<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</b>	12
<b>Old Forester 1920</b>	15
<b>Old Hillside</b>	15
<b>Old Elk Infinity Blend</b>	42
<b>Redwood Empire</b>	11
<b>Stonestreet</b>	14
<b>WhistlePig PiggyBack</b>	14
<b>Woodford Double Oak</b>	15
<b>Woodford Reserve</b>	13

### GIN

	SINGLE
<b>Bluecoat</b>	10
<b>Bombay Dry</b>	12
<b>Bombay Sapphire</b>	13
<b>Empress 1908 Gin</b>	13
<b>Gunpowder Irish Gin</b>	13.5
<b>Hendrick's</b>	13.5
<b>Tanqueray</b>	12

### WHISKEY

	SINGLE
<b>Bulleit Rye</b>	13
<b>Basil Hayden Dark Rye</b>	13
<b>Hillrock Cask Rye</b>	25
<b>Maker's Mark Private Selection</b>	14
<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 Cigar Cut</b>	37

<b>Redwood Empire Rye</b>	11
<b>Redwood Blend</b>	11
<b>Sazerac Rye 6 yr</b>	11.25
<b>Traveller Whiskey Blend No. 40</b>	11
<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>	11
<b>Ararat 15 yr *</b>	18
<b>Ararat Coffee *</b>	11
<b>Ararat "Nairi" XO OLD YEAR *</b>	30
<b>Ararat VSOP *</b>	13
<b>Hennessy VS</b>	14
<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>	100 200 1/2 oz 1 oz

\*Ararat Armenian Brandy

### JAPANESE WHISKEY

<b>Kikori Japanese Whiskey</b>	11
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### TEQUILA

	SINGLE
<b>1800 Cristalino Añejo</b>	14
<b>Casamigos Silver</b>	13
<b>Casamigos Reposado</b>	14
<b>Cazadores Reposado</b>	13
<b>Cincoro Blanco *</b>	22
<b>Cincoro Reposado *</b>	24
<b>Codigo "Origen" Extra Añejo</b>	75
<b>Don Julio 1942</b>	42
<b>Don Julio Añejo</b>	17
<b>Don Julio Blanco</b>	14
<b>Don Julio Reposado</b>	16
<b>Gran Centenario Leyenda</b>	33
<b>Herradura Legend</b>	33
<b>Insolente Extra Añejo</b>	32
<b>La Gritona Reposado</b>	12
<b>Lalo</b>	15
<b>Mijenta Cristalino</b>	23
<b>Patrón Cristalino</b>	19
<b>Yéyo Blanco</b>	12

\*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>	18
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Laphroaig</b>	18
<b>Oban 14 yr</b>	28

### 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>	7	8
<b>Michelada Modelo Especial</b> <i>Mexico</i>	9.25	10.75

### BEER & HARD SELTZERS

<b>Coors</b> <i>Golden Colorado</i>	
<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>Corona Premier</b> <i>Golden Colorado</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>	

### RUM

	SINGLE
<b>Bacardi Superior</b>	11
<b>Bumbu</b>	13
<b>Bumbu XO</b>	14
<b>Captain Morgan</b>	12
<b>Don Q 151</b>	12
<b>Malibu</b>	11
<b>Myers Dark Rum</b>	11
<b>Zaya</b>	14

### ZERO PROOF CRAFT COCKTAILS

<b>Strawberry &amp; Lime Mule</b> <i>Cock 'N Bull ginger beer, lime juice and strawberries</i>	12
<b>Garden Margarita</b> <i>Seedlip Garden 108 non-alcoholic spirit, served with a salted rim</i>	12
<b>Ginger Highball</b> <i>Seedlip Grove 42 non-alcoholic spirit, served with lemon</i>	12

### ZERO PROOFS

<b>Seedlip Grove 42 Citrus</b>	11
<b>Seedlip Garden 108 Herbal</b>	11
<b>Seedlip Spice 94 Aromatic</b>	11

\* Ask your Servers about a Spiked version (must be 21+)

### CANADIAN WHISKEY

	SINGLE
<b>Crown Royal</b>	12
<b>Crown Royal Reserve</b>	17

### IRISH WHISKEY

	SINGLE
<b>Bushmills</b>	11
<b>Green Spot</b>	14
<b>Jameson</b>	11
<b>Jameson 18 yr</b>	36
<b>Redbreast 12 yr</b>	17
<b>Redbreast 15 yr</b>	34
<b>Redbreast 21 yr</b>	60

### VODKA

	SINGLE
<b>Belvedere</b>	12
<b>Crop Harvest Earth Meyer Lemon</b>	11.5
<b>Effen Organic Cucumber</b>	11.5
<b>Grey Goose</b>	12
<b>Ketel One</b>	12
<b>Ketel Grapefruit</b>	12
<b>Stoli</b>	11.5
<b>Stoli Raspberry</b>	11.5
<b>Stoli Vanilla</b>	11.5
<b>Tito's</b>	11

### MACALLAN

	SINGLE
<b>Macallan 12 yr</b>	24
<b>Macallan Double Cask 18 yr</b>	78

\* Elbow Room Single Barrel, handpicked, Barrel Selects are available in the Market.

\*\*Additional charge for rocks & martini pours.