

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	13
Detox Mimosa Prosecco, pineapple, orange juice, honey	13
Fresh OJ Mimosa	11
Aperol Spritz Zonin, Aperol	15
French 75 Gin, lemon juice, sugar, Zonin	15
Best Bloody Mary Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim	15
Basil Limoncello Martini Limoncello Tito's Vodka, fresh lemon juice, agave nectar, fresh basil	15
Sally's Secret Sangria White or Red	13
Texas Mule Whiskey, Cock N Bull Ginger beer, fresh lime juice, Mint, Lime	15
Cool As Cucumber Crop Cucumber Vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15
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	15
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15
Breakfast Margarita 21 Seeds Valencia Orange Tequila, orange marmalade, pineapple, lime juice	15
Ginger Jalapeño Margarita Corazón tequila, ginger syrup, agave nectar, lime juice, jalapeño	15



FRESH JUICES

Orange	7
Pineapple	7

ZERO PROOF

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

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
Caramel Apple Tart Hazelnut Gelato 	13

WILD SIDES

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

ILLY ITALIAN COFFEE

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






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

BEVERAGES

Soft Drnks 4.5 Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer	Fresh Squeezed Lemonade* 5.5 Fresh Squeezed Strawberry Lemonade* 6.25 <i>*Lemonade Refills 2</i>	S.Pellegrino Sparkling 6 Lagunitas Hoppy Refresher 6	Cock 'N Bull Ginger Beer 5.5 Red Bull 6 Regular or Sugar Free
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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 cheese, 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	Lump Crab Cake 21	Asparagus Fries 19
Deviled Eggs  GF 13	Mango Avocado Crab Cocktail GF 29	Fig Garden Antipasto 22
Roasted Brussels Sprouts 14	Sautéed Portobello Mushrooms  18	Ahi Tuna Carpaccio 22
Deep Fried Calamari  19	Steak Bites  23	Asian BBQ Prawns  28
Shrimp Cocktail GF 19		


SPECIALTY SALADS & SOUPS

SOUP & SALAD

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

Harvest Salad Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction  GF 19
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
Atlantic Salmon Filet Sandwich Avocado, arugula, tomatoes, brioche bun, pesto aioli 19
Black & Blue Bacon Burger Elbow Room's famous candied bacon, blue cheese, mayonnaise, arugula, tomato, red onion, brioche bun 22
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

11/25/24

WINE BY THE GLASS

	REGULAR	BIG POUR
SPARKLING		
NV Zonin Prosecco <i>Italy</i>	9	14
NV Mumm "Cuvee M" <i>Napa</i>	12	19
NV Roederer Estate Brut "Special Cuvee" <i>Anderson Valley</i>	15	24
'20 Schramsberg "Blanc de Blanc" <i>Napa</i>	18	29
NV Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>	22	35
ROSÉ		
'23 Chateau Ste Michelle <i>Columbia Valley</i>	9	14
'21 Whispering Angel <i>Cotes de Provence</i>	13	21
SAUVIGNON BLANC		
'22 Joel Gott <i>California</i>	9	14
'23 Emmolo <i>Napa/Suisun Valley</i>	12	19
'22 Duckhorn <i>North Coast</i>	15	24
'23 Spottswoode <i>Sonoma</i>	22	35
Sauvignon Blanc Flight <i>Emmolo, Duckhorn, Spottswoode</i>	16	
FUN WHITES		
NV Sally's Secret Sangria	12	
'23 Zonin "Winemakers Collection" <i>Pinot Grigio Italy</i>	9	14
'22 J. Lohr Riesling <i>Monterey</i>	10	16
'23 Tablas Creek "Patelin de Tablas Blanc" <i>Paso Robles</i>	13	21
CHARDONNAY		
'21 Hess "Shirtail Ranches" <i>Monterey</i>	9	14
'21 CRU "Smith & Lindley" Vineyard <i>SLH 93pts</i>	12	19
'21 Frank Family <i>Carneros</i>	16	26
'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	
'19 Niner Estate "BootJack Red" <i>Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>	11	17
'22 Turley "Juvenile" <i>Zinfandel California</i>	14	22
PINOT NOIR		
'21 Sea Sun <i>California</i>	9	14
'21 CRU "Smith & Lindley" Vineyard <i>SLH</i>	12	19
'22 Niner Estate "Jespersen Ranch" <i>Edna Valley</i>	16	26
Pinot Noir Flight <i>Sea Sun, CRU, Niner</i>	12	
MERLOT		
'21 Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON		
'20 Angeline <i>California</i>	9	14
'20 Beringer "Knights Valley" <i>Knights Valley</i>	14	22
'19 Justin <i>Paso Robles</i>	17	27
'22 Austin Hope <i>Paso Robles</i>	20	32
'21 *Elbow Room "Collaboration" <i>Napa</i>	22	34
'19 Silver Oak <i>Alexander Valley</i>	28	44
'21 Caymus <i>Napa</i>	34	49
Super Cabernet Flight <i>Collaboration, Silver Oak, Caymus</i>	28	

CRAFT COCKTAILS

COCKTAILS

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

CLASSICS

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

* Bottles may be purchased in the Market.

BOURBON

	SINGLE
Angels Envy Cask Strength	40
Baby Jane	10
Bardstown Origin Series	13
Basil Hayden Toasted	13
Basil Hayden	14
Blanton's	24
Booker's	23
Buffalo Trace	12
Bulleit	13
Eagle Rare <i>10 yr</i>	14.5
Elijah Craig	11
Elijah Craig Elbow Room Private Barrel	15
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hillrock	25
JFC <i>14 yr</i>	50
Knob Creek	12
Larceny Small Batch	11
Maker's Mark	12.5
Maker's Mark NO 46	14.5
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	11
Stonestreet	14
WhistlePig PiggyBack	14
Woodford Double Oak	15
Woodford Reserve	13

GIN

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

WHISKEY

	SINGLE
Bulleit Rye	13
Basil Hayden Dark Rye	13
Hillrock Cask Rye	25
Maker's Mark Private Selection	14
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

Redwood Empire Rye	11
Redwood Blend	11
Sazerac Rye <i>6 yr</i>	11.25
Traveller Whiskey Blend <i>No. 40</i>	11
Woodford Rye <i>6 yr</i>	12

BRANDY/COGNAC

	SINGLE
1738 Courvoisier V.S.O.P	26
Alban Vineyards with Botanicals	11
Ararat <i>15 yr *</i>	18
Ararat Coffee *	11
Ararat "Nairi" XO OLD YEAR *	30
Ararat VSOP *	13
Hennessy VS	14
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	11

TEQUILA

	SINGLE
1800 Cristalino Añejo	14
Casamigos Silver	13
Casamigos Reposado	14
Cazadores Reposado	13
Cincoro Blanco *	22
Cincoro Reposado *	24
Codigo "Origen" Extra Añejo	75
Don Julio 1942	42
Don Julio Añejo	17
Don Julio Blanco	14
Don Julio Reposado	16
El Jefe Añejo	26
Gran Centenario Leyenda	33
Herradura Legend	33
Insolente Extra Añejo	32
La Gritona Reposado	12
Lalo	15
Mijenta Cristalino	23
Patrón Cristalino	19
Yéyo Blanco	12

*Michael Jordan's tequila is a slam dunk!

SCOTCH/BLENDED SCOTCH

	SINGLE
Balvenie <i>12 yr</i>	19
Bruichladdich	16
Chivas	11
Dewars White Label	11
Glenlivet <i>12 yr</i>	18
Johnnie Walker Black	14
Johnnie Walker Blue	62
Lagavulin <i>16 yr</i>	21
Laphroaig	18
Oban <i>14 yr</i>	28

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>	7	8
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
Corona Premier <i>Golden Colorado</i>	6.75
Pacifico Clara <i>Mexico</i>	6.75
White Claw Hard Seltzer	6.75
Black Cherry <i>USA</i>	
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>	

RUM

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

ZERO PROOF CRAFT COCKTAILS

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

ZERO PROOFS

Seedlip Grove 42 Citrus	11
Seedlip Garden 108 Herbal	11
Seedlip Spice 94 Aromatic	11

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

CANADIAN WHISKEY

	SINGLE
Crown Royal	12
Crown Royal Reserve	17

IRISH WHISKEY

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

VODKA

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

MACALLAN

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

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

**Additional charge for rocks & martini pours.