

RAW BAR

- Ahi Tuna Carpaccio** 19
Ponzu, green apple
- Mango Avocado Crab Cocktail** GF 29
Pickled onion, yuzu, cilantro
- Hokkaido Scallop Tiradito** 19
Peruvian style sashimi, tequila ponzu, aji amarillo
- Shrimp Cocktail** GF 19

APPETIZERS

- Fig Garden Antipasto** 22
Crostini, meats, cheeses
- Deviled Eggs** GF 🌱 13
Pickled vegetables
- Steak Bites** 🍷 23
Hoisin, peanut
- Brussel Sprouts** 14
Goat cheese puree, bourbon glaze
- Crispy Calamari** 🍷 19.5
Chipotle aioli, pesto aioli
- Sourdough Round** 🌱 7.5
Roasted garlic herb butter
- Portobello Mushrooms** 🍷 18
Basil, garlic, white wine
- Pan Seared Crab Cake** 22
Fennel, orange, arugula

SALADS & SOUPS

- Clam Chowder or Soup Special** 9/12
- Small Harvest Salad** GF 🌱 🍷 14
- Elbow Room House Salad** 🌱 🍷 11/16
- Caesar Salad** 12/16
- Garden Wedge** GF 14/19
PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Lump Crab 20 | Steak 15
- Harvest Salad** GF 🌱 🍷 19
Pomegranate seeds, butternut squash, goat cheese, pepitas, almonds, champagne vin, balsamic reduction
- Chicken Caesar Salad** 23
- Spicy Thai Chicken Salad** 🍷 24
Soba noodles, red cabbage, Thai peanut dressing
- Shrimp Louie** GF 26
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Mango Avocado Crab Salad** 39
Romaine lettuce, edamame, cucumber, radish, spicy ponzu, wontons
- Salmon Salad** GF 🍷 33
Avocado, candied pecans, asparagus, carrot, red cabbage, citrus vinaigrette
- Ahi Poke Salad** 🍷 32
Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu



ELBOW ROOM

BAR & GRILL
— EST. 1955 —

"Every Day is a Holiday and Every Night is New Years Eve!"



ENTREES

- Elbow Room Famous Steak Sandwich** 29
8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house 🍷 🍷 or Caesar salad or cup of soup

STEAKS/CHOPS/FISH/SHELLFISH

- All Entrees Include:** Two traditional sides
- Traditional Sides:** Garlic mash, Jasmine rice, french fries, onion rings, 1/2 & 1/2, green beans
- Premium Sides:** Mac n' Cheese 4, fingerling potatoes 2, grilled asparagus 4, portobello mushrooms 4, couscous 2, brussel sprouts 2, marinated cannellini bean salad 2
- Toppers:** Lump crab with lemon beurre blanc 12, shrimp scampi 9, mango salsa 3

- Dry Aged 7oz New York Steak** GF 39
- Dry Aged 14oz New York Steak** GF 57
- Dry Aged 16oz Rib Eye** GF 67
- 8oz. Center Cut Filet Mignon** GF 54
Bordelaise sauce
- Bistro Steak & Shrimp Scampi** GF 36
- Filet Mignon & Shrimp Scampi** 59
- Prime Rib-1855 Beef** GF 12oz. 40 | 16oz. 46
- Kurobuta Bone-in Pork Chop** 33
Hoisin marinated
- Atlantic Salmon** GF 32
- Ahi Tuna Steak** GF 29
- Chilean Seabass** GF 39
- Hokkaido Scallops** GF 37
- Herb Panko Crusted Calamari Steak** 26
- Lump Crab Cakes** 31

Proudly featuring 1855 Black Angus Beef

SPECIALTY SEAFOOD CREATIONS

- Citrus Soy Chilean Seabass** 43
Congee, dashi, shiitake mushrooms, green beans
- Crab Stuffed Salmon** 39
Whipped brie, arugula, lemon zest, couscous
- Hokkaido Scallops & Butternut Squash Risotto** GF 38
Shiitake mushrooms, pecorino, fresh herbs
- Ponzu Salmon** 32
Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- Sesame Crusted Ahi Tuna** 32
Seared rare, Jasmine rice, vegetable stir fry, sesame soy
- Pan Seared Crab Cakes** 31
Arugula salad, citrus vinaigrette, mandarin oranges, fennel
- 12oz. Australian Lobster Tail** GF 69
Butter poached lobster with garlic mash, green beans

SIGNATURE DISHES

- Filet Mignon Meatloaf** 28
Mushroom bordelaise, garlic mash, green beans
- Pistachio Almond Chicken Milanese** 🍷 27
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Crab & Shrimp Mac n' Cheese** 29
Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta
- Chicken Marsala** 26
Sun dried tomatoes, garlic mash, green beans

PASTAS & RISOTTO

- Shrimp Scampi** 28
Linguine, garlic, shallots, capers, citrus butter
- Pan Seared Calamari** 26
Linguine aglio e olio, herb panko crusted calamari
- Steak Sinatra** 33
Sauteed New York steak, casarecce pasta, portobello, tomato bordelaise sauce
- Portobello Ravioli** 🍷 27
Handmade, lemon sage brown butter, pecorino
- Butternut Squash Risotto** GF 🍷 24
Shiitake mushrooms, pecorino, fresh herbs

BURGERS & SANDWICHES

- Choice of french fries, onion rings, 1/2-1/2, small house 🍷 🍷, Caesar salad, or cup of soup
- Black Angus Cheeseburger** 19.5
Sharp cheddar, arugula, tomato, red onion, house-made sauce
- Black & Bleu Burger** 22
Elbow Room famous candied bacon, bleu cheese
- Chicken Club Panini** 20
Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes
- Ultimate Prime Rib French Dip** 29
Thin-sliced prime rib, La Boulangerie baguette, au jus
- Atlantic Salmon Filet Sandwich** 20
Avocado, arugula, tomatoes, brioche bun, pesto aioli

DESSERT

- Bourbon Banana Bread Pudding** 13
- Crème Brûlée** GF 13
- Caramel Apple Tart** 13
- Chocolate Mousse** GF 13
- Bourbon Street Beignets** 14
- Mango Sorbet** GF 11

ILLY ITALIAN COFFEE

- Regular** 5 | **Decaf** 5
- Espresso Shot** 5.5
- Cappuccino** 6.5
- Café** 6.5 *Hot or Iced*
Latte, Mocha
- Latte** 7 *Hot or Iced*
Vanilla, Caramel, Pistachio
- Snow Cappuccino*** 6.5
Vanilla, Caramel, Pistachio +.50
**Cold froth iced beverage*

WINE BY THE GLASS

REG	BIG POUR		
SPARKLING			
NV	9	14	Zonin Prosecco <i>Italy</i>
NV	12	19	Mumm "Cuvee M" <i>Napa</i>
NV	15	24	Roederer Estate Brut "Special Cuvee" <i>Anderson Valley</i>
'20	18	29	Schramsberg "Blanc de Blanc" <i>Napa</i>
NV	22	35	Veuve Clicquot "Yellow Label" Brut <i>Champagne, France</i>
ROSÉ			
'23	9	14	Chateau Ste Michelle <i>Columbia Valley</i>
'23	13	21	L'Aventure <i>Paso Robles</i>
SAUVIGNON BLANC			
'22	9	14	Joel Gott <i>California</i>
'23	12	19	Emmolo <i>Napa/Suisun Valley</i>
'23	15	24	Duckhorn <i>North Coast</i>
'23	22	35	Spottswood <i>Sonoma</i>
	16		Sauvignon Blanc Flight <i>Emmolo, Duckhorn, Spottswoode</i>
FUN WHITES			
NV		13	Sally's Secret Sangria
'23	9	14	Zonin "Winemakers Collection" Pinot Grigio <i>Italy</i>
'22	10	16	J. Lohr Riesling <i>Monterey</i>
'23	13	21	Tablas Creek "Patelin de Tablas Blanc" <i>Paso Robles</i>
CHARDONNAY			
'21	9	14	Hess "Shirtail Ranches" <i>Monterey</i>
'21	12	19	CRU "Smith & Lindley" Vineyard <i>SLH 93pts</i>

BEER & HARD SELTZERS

Coors <i>Golden Colorado</i>	5.75
Michelob Ultra <i>Missouri</i>	5.75
Blue Moon <i>Golden Colorado</i>	6.75
Corona <i>Mexico</i>	6.75
Corona Light <i>Mexico</i>	6.75
Firestone Walker 805 <i>California</i>	6.75

BEVERAGES

Soft Drinks Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer	4.5
Iced Tea	4.75
Panna Still Water	6
S.Pellegrino Sparkling	6
Fresh Squeezed Arnold Palmer	5.5

'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	13	
'19 Niner Estate "BootJack Red" <i>Cab Franc, Cab Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>	11	17
'21 Rombauer Zinfandel <i>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
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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	

Firestone Walker DBA <i>California</i>	6.75
Lagunitas Non-Alcoholic IPNA <i>California, USA</i>	6.75
Pacifico Clara <i>Mexico</i>	6.75
White Claw Hard Seltzer Black Cherry <i>USA</i>	6.75
Guinness <i>Ireland</i>	7.25

Fresh Squeezed Lemonade*	5.5
Fresh Squeezed Strawberry Lemonade*	6.25
* Lemonade Refills 2	
Lagunitas Hoppy Refresher	6
Cock 'N Bull Ginger Beer	5.5
Red Bull Regular or Sugar Free	6

DRAFT BEER

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

CRAFT COCKTAILS

Best Bloody Mary <i>Tito's Vodka, Demitri's Mix, served with a bacon seasoned rim</i>	15
Kentucky Spiced <i>Mule Michter's Bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise</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
Part-Time-Lover <i>Corazon Tequila, Aperol, Elderflower liquor, lemon juice</i>	15

BOURBON

Angels Envy Cask Strength	40
Basil Hayden Toasted	13
Basil Hayden	14
Blanton's	24
Booker's	23
Buffalo Trace	12
Bulleit	13
Eagle Rare 10 yr	14.5
Elijah Craig	11
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hillrock	25
JFC 14 yr	50
Knob Creek	12
Knob Creek 12 yr	15
Knob Creek 18 yr	40
Larceny Small Batch	11
Maker's Mark	12.5
Maker's Mark NO 46	14.5
Michter's	12.25
Murray Hill Club	22
Old Elk Infinity Blend	42
Stonestreet	14

Sierra Nevada Hazy Little Thing <i>IPA 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

CLASSICS

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

Woodford Reserve Double Oaked	15
Angels Envy EBR Barrel Bourbon	17
Blanton's	25

* Bottles may be purchased in the Market.

WhistlePig PiggyBack	14
Woodford Double Oak	15
Woodford Reserve	13
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Bombay Dry	12
Bombay Sapphire	13
Empress 1908 Gin	13
Gunpowder Irish Gin	13.5
Hendrick's	13.5
Tanqueray	12

WHISKEY

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
Old Elk Cigar Cut	37
Sazerac Rye 6 yr	11.25
Woodford Rye 6 yr	12

BRANDY/COGNAC

1738 Courvoisier V.S.O.P	26	
Alban Vineyards with Botanicals	11	
Ararat 15 yr *	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 1/2 OZ	200 1 OZ

*Ararat Armenian Brandy

JAPANESE WHISKEY

Kikori Japanese Whiskey	11
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TEQUILA

1800 Cristalino Añejo	14
Casamigos Silver	13
Casamigos Reposado	14
Cazadores Reposado	13
Codigo "Origen" Extra Añejo	75
Don Julio 1942	42
Don Julio Añejo	17
Don Julio Blanco	14
Don Julio Reposado	16
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

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

RUM

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

CANADIAN WHISKEY

Crown Royal	12
Crown Royal Reserve	17

IRISH WHISKEY

Bushmills	11
Gold Spot 13 yr	50
Green Spot	14
Jameson	11
Jameson 18 yr	36
Redbreast 12 yr	17
Redbreast 15 yr	34
Redbreast 21 yr	60

VODKA

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	11.5

MACALLAN

Macallan 12 yr	24
Macallan Double Cask 18 yr	78

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

**Additional charge for rocks & martini pours.

ZERO PROOF

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