

# 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 15
- 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
- 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

- 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  
*\*Lemonade Refills 2*
- S.Pellegrino Sparkling** 6
- Lagunitas Hoppy Refresher** 6
- Cock 'N Bull Ginger Beer** 5.5
- Red Bull** 6  
Regular or Sugar Free

## 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
- 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
- Fig Garden Antipasto** 22
- Ahi Tuna Carpaccio** 22
- Asian BBQ Prawns** 🍌 28

## SPECIALTY SALADS & SOUPS

### SOUP & SALAD

- Clam Chowder or Soup Special Cup** 9, Bowl 12
- Small Harvest Salad** 🍌 GF 14
- Elbow Room House Salad** 🍌 10/16
- 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.

## WINE BY THE GLASS

SPARKLING		REGULAR	BIG POUR
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
'23	<b>L'Aventure</b> <i>Paso Robles</i>	13	21
<b>SAUVIGNON BLANC</b>			
'22	<b>Joel Gott</b> <i>California</i>	9	14
'23	<b>Emmolo</b> <i>Napa/Suisun Valley</i>	12	19
'22	<b>Duckhorn</b> <i>North Coast</i>	15	24
'23	<b>Spottswoode</b> <i>Sonoma</i>	22	35
	<b>Sauvignon Blanc Flight</b> <i>Emmolo, Duckhorn, Spottswoode</i>	16	
<b>FUN WHITES</b>			
NV	<b>Sally's Secret Sangria</b>	12	
'23	<b>Zonin "Winemakers Collection" Pinot Grigio</b> <i>Italy</i>	9	14
'22	<b>J. Lohr Riesling</b> <i>Monterey</i>	10	16
'23	<b>Tablas Creek "Patelin de Tablas Blanc"</b> <i>Paso Robles</i>	13	21
<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>Rombauer Zinfandel</b> <i>California</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
'19	<b>Silver Oak</b> <i>Alexander Valley</i>	28	44
'21	<b>Caymus</b> <i>Napa</i>	34	49
	<b>Super Cabernet Flight</b> <i>Collaboration, Silver Oak, Caymus</i>	28	

## CRAFT COCKTAILS

### COCKTAILS

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

### CLASSICS

<b>Espresso Martini</b>	Tito's Vodka, Kahula, Bailey's, vanilla syrup	15
<b>Blood Orange Mimosa</b>	Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice	13
<b>Detox Mimosa</b>	Prosecco, pineapple, orange juice, pure honey	13
<b>Basil Limoncello Martini</b>	Limoncello Tito's vodka, fresh lemon juice, agave nectar, fresh basil	15
<b>Sally's Secret Recipe Sangria</b>	Hand crafted in your choice of white or red	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>Woodford Reserve Double Oaked</b>		15
<b>Blanton's</b>		25

\* Bottles may be purchased in the Market.

### 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
<b>BEER &amp; HARD SELTZERS</b>		
<b>Coors</b> <i>Golden Colorado</i>	5.75	
<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>	6.75	
<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	

### BOURBON

	SINGLE
<b>Angels Envy Cask Strength</b>	40
<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</b> 10 yr	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</b> 14 yr	50
<b>Knob Creek</b>	12
<b>Knob Creek</b> 12 yr	15
<b>Knob Creek</b> 18 yr	40
<b>Larceny Small Batch</b>	11
<b>Maker's Mark</b>	12.5
<b>Maker's Mark</b> NO 46	14.5
<b>Michter's</b>	12.25
<b>Murray Hill Club</b>	22
<b>Old Elk Infinity Blend</b>	42
<b>Stonestreet</b>	14
<b>WhistlePig PiggyBack</b>	14
<b>Woodford Double Oak</b>	15
<b>Woodford Reserve</b>	13

### GIN

	SINGLE
<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>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>Old Elk Cigar Cut</b>	37
<b>Sazerac Rye</b> 6 yr	11.25
<b>Woodford Rye</b> 6 yr	12

### BRANDY/COGNAC

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

<b>Ararat VSOP</b> *	13
<b>Hennessy VS Korb</b>	14
	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

	SINGLE
<b>Kikori Japanese Whiskey</b>	11

### TEQUILA

	SINGLE
<b>1800 Cristalino Añejo</b>	14
<b>Casamigos Silver</b>	13
<b>Casamigos Reposado</b>	14
<b>Cazadores Reposado</b>	13
<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>El Jefe Añejo</b>	26
<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</b> 12 yr	19
<b>Bruichladdich</b>	16
<b>Chivas</b>	11
<b>Dewars White Label</b>	11
<b>Glenlivet</b> 12 yr	18
<b>Johnnie Walker Black</b>	14
<b>Johnnie Walker Blue</b>	62
<b>Lagavulin</b> 16 yr	21
<b>Laphroaig</b>	18
<b>Oban</b> 14 yr	28

### 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
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### ZERO PROOF CRAFT COCKTAILS

<b>Strawberry &amp; Lime Mule</b>	Cock 'N Bull ginger beer, lime juice and strawberries	12
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<b>Garden Margarita</b>	Seedlip Garden 108 non-alcoholic spirit, served with a salted rim	12
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<b>Ginger Highball</b>	Seedlip Grove 42 non-alcoholic spirit, served with lemon	12
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### 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</b> 18 yr	36
<b>Redbreast</b> 12 yr	17
<b>Redbreast</b> 15 yr	34
<b>Redbreast</b> 21 yr	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</b> 12 yr	24
<b>Macallan Double Cask</b> 18 yr	78

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

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