

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 Year's Eve!"

"Calories don't count on the weekend"

BRUNCH SPECIALS

Avocado Toast GF 13

Avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread

Huevos Con Avocado Toast 17

Elbow Room avocado toast, two farm fresh eggs any style

Classic Bourbon Street Beignets 14

Chilaquiles Roja 19

Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce, queso fresco, cilantro

Ranchero Pork Hash 19

Sweet potatoes, bell pepper, onion, cilantro, braised pork, ranchero sauce, two poached eggs

Detox Omelet 18

Wild mushrooms, egg whites, wilted spinach, goat cheese

Lump Crab Omelet 34

Egg whites, wild mushrooms, wilted spinach, goat cheese

Breakfast Chimichanga 18

Braised pork ranchero, scrambled eggs, home fry potatoes, ranchero sauce, queso fresco

Crème Brûlée French Toast 19

Yummy Vermont maple syrup, fresh berries

All American Breakfast 18

Two farm fresh eggs any style, breakfast potatoes, applewood smoked bacon or black forest ham, toast

Proudly featuring 1855 Black Angus Beef

WILD SIDES

Candied Applewood Smoked Bacon (4) 8

Breakfast Potatoes 7.5

English Muffin 4

Breakfast Croissant Cordon Bleu 19

La Boulangerie croissant, ham, cheddar cheese scrambled egg, hollandaise sauce

Traditional Eggs Benedict 19

Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin

Bacon Benedict 22

Featuring our incredible candied applewood smoked bacon

New York Steak Benedict 26

Featuring 1855 Black Angus Beef

Lump Crab Eggs Benedict 34

Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin

Bistro Steak & Eggs 27

8oz Center cut steak, two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Dry Aged - 7oz New York Steak & Eggs 39

Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Dry Aged - 14oz New York Steak & Eggs 57

Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Dry Aged - 16oz Rib Eye & Eggs 67

Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Sourdough Toast 4

Fresh Berries, Melons 6

BURGERS & SANDWICHES

Choice of french fries, onion rings, 1/2-1/2, small house 🍁 🍷, Caesar salad, or cup of soup

Elbow Room Steak Sandwich 27

8oz Center cut bistro steak, open face, jalapeño cheese bread

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 19.5

Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes

Ultimate Prime Rib French Dip 28

Thin-sliced prime rib, La Boulangerie baguette, au jus

Atlantic Salmon Filet Sandwich 19

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

FRESH JUICES

Orange 7

Pineapple 7

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

WINE BY THE GLASS

SPARKLING

Table with wine listings including Zonin Prosecco, Mumm 'Cuvee M', Roederer Estate Brut, Schramsberg Blanc de Blanc, and Veuve Clicquot Yellow Label.

ROSÉ

Table with wine listings: Daou and L'Aventure.

SAUVIGNON BLANC

Table with wine listings: Joel Gott, Emmolo, Duckhorn, Spottswood Sauvignon Blanc Flight.

FUN WHITES

Table with wine listings: Sally's Secret Sangria, Zonin Winemakers Collection, J. Lohr Riesling, Tablas Creek Patelin de Tablas Blanc.

CHARDONNAY

Table with wine listings: Hess, CRU, Frank Family.

BEER & HARD SELTZERS

Table with beer listings: Coors, Michelob Ultra, Blue Moon, Corona, Firestone Walker 805.

BEVERAGES

Table with beverage listings: Soft Drinks, Iced Tea, Panna Still Water, S.Pellegrino Sparkling, Fresh Squeezed Arnold Palmer.

Table with wine listings: Rombauer Carneros, Far Niente Chardonnay Flight.

FUN REDS

Table with wine listings: Sally's Secret Sangria, Niner Estate BootJack Red, Martinelli Zinfandel.

PINOT NOIR

Table with wine listings: Sea Sun, CRU Smith & Lindley Vineyard, Niner Estate Jespersen Ranch, Pinot Noir Flight.

MERLOT

Table with wine listing: Duckhorn.

CABERNET SAUVIGNON

Table with wine listings: Angeline, Beringer, Justin, Austin Hope, Elbow Room Collaboration, Silver Oak, Caymus, Super Cabernet Flight.

Table with wine listings: Firestone Walker DBA, Lagunitas Non-Alcoholic IPNA, Pacifico Clara, White Claw Hard Seltzer Black Cherry, Guinness.

Table with beverage listings: Fresh Squeezed Lemonade, Fresh Squeezed Strawberry Lemonade, Lagunitas Hoppy Refresher, Cock 'N Bull Ginger Beer, Red Bull.

DRAFT BEER

Table with beer listings: BarrelHouse Mango IPA, Lagunitas IPA, Modelo Especial.

CRAFT COCKTAILS

Table with cocktail listings: Best Bloody Mary, Kentucky Spiced, Spiced Pomegranate Mule, Sally's Italian Strawberry Smash, The Elbow Room Margarita, Cool As Cucumber, Part-Time-Lover.

BOURBON

Table with bourbon listings: Angels Envy Cask Strength, Basil Hayden Toasted, Basil Hayden, Blanton's, Booker's, Buffalo Trace, Bullleit, Eagle Rare, Elijah Craig, Fourty Nine Mile Straight, Heaven Hill Bottled In Bond, Hillrock, JFC, Knob Creek, Larceny Small Batch, Maker's Mark, Murray Hill Club, Old Elk Infinity Blend, Stonestreet.

Table with wine listings: Sierra Nevada Hazy Little Thing, Scrimshaw, Coors Light, Michelada Modelo Especial.

CLASSICS

Table with classic drinks: Espresso Martini, Blood Orange Mimosa, Detox Mimosa, Basil Limoncello Martini, Sally's Secret Recipe Sangria.

OLD FASHIONS

Table with old fashioned drinks: Buffalo Trace, Elijah Craig Private Barrel, Michter's Rye, Sazerac Rye, Woodford Reserve Double Oaked, Angels Envy EBR Barrel Bourbon, Blanton's.

Table with gin listings: WhistlePig PiggyBack, Woodford Double Oak, Woodford Reserve, Bombay Dry, Bombay Sapphire, Empress 1908 Gin, Gunpowder Irish Gin, Hendrick's, Tanqueray.

WHISKEY

Table with whiskey listings: Basil Hayden Dark Rye, Hillrock Cask Rye, Maker's Mark Private Selection, Michter's American, Michter's Rye, Michter's Sour Mash, Old Elk Cigar Cut, Sazerac Rye, Woodford Rye.

BRANDY/COGNAC

Table with brandy/cognac listings: 1738 Courvoisier V.S.O.P, Alban Vineyards with Botanicals, Ararat 15 yr, Ararat Coffee, Ararat Nairi XO Old Year, Ararat VSOP, Hennessy VS, Korbel, L'Intense Tres Vieille Fine Champagne Cognac, Remy Martin, Louis 13 Remy Martin.

JAPANESE WHISKEY

Table with Japanese whiskey listings: Kikori Japanese Whiskey.

TEQUILA

Table with tequila listings: 1800 Cristalino Añejo, Casamigos Silver, Casamigos Reposado, Cazadores Reposado, Codigo Origen Extra Añejo, Don Julio 1942, Don Julio Añejo, Don Julio Blanco, Don Julio Reposado, Gran Centenario Leyenda, Herradura Legend, Insolente Extra Añejo, La Gritona Reposado, Lalo, Mijenta Cristalino, Patrón Cristalino, Yéyo Blanco.

SCOTCH/BLENDED SCOTCH

Table with scotch/blended scotch listings: Balvenie, Bruichladdich, Chivas, Dewars White Label, Glenlivet, Johnnie Walker Black, Johnnie Walker Blue, Lagavulin, Laphroaig, Oban.

RUM

Table with rum listings: Bacardi Superior, Bumbu, Bumbu XO, Captain Morgan, Don Q 151, Malibu, Myers Dark Rum, Zaya.

CANADIAN WHISKEY

Table with Canadian whiskey listings: Crown Royal, Crown Royal Reserve.

IRISH WHISKEY

Table with Irish whiskey listings: Bushmills, Gold Spot, Green Spot, Jameson, Jameson 18 yr, Redbreast 12 yr, Redbreast 15 yr, Redbreast 21 yr.

VODKA

Table with vodka listings: Belvedere, Crop Harvest Earth Meyer Lemon, Effen Organic Cucumber, Grey Goose, Ketel One, Ketel Grapefruit, Stoli, Stoli Raspberry, Stoli Vanilla, Tito's.

MACALLAN

Table with Macallan listings: Macallan, Macallan Double Cask.

ZERO PROOF

Table with zero proof listings: Strawberry & Lime Mule, Garden Margarita, Ginger Highball, Seedlip Grove 42 Citrus, Seedlip Garden 108 Herbal, Seedlip Spice 94 Aromatic.

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