

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 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, Canadian bacon

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

	REG	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 Daou <i>Paso Robles</i>	9	14
'23 L'Aventure <i>Paso Robles</i>	13	21
SAUVIGNON BLANC		
'23 Joel Gott <i>California</i>	9	14
'23 Emmolo <i>Napa/Suisun Valley</i>	12	19
'23 Duckhorn <i>North Coast</i>	15	24
'23 Spottswoode <i>Sonoma</i>	22	35
Sauvignon Blanc Flight	16	
<i>Emmolo, Duckhorn, Spottswoode</i>		
FUN WHITES		
NV Sally's Secret Sangria	13	
'23 Zonin "Winemakers Collection" Pinot Grigio <i>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

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

'21 Rombauer <i>Carneros</i>	20	32
'22 Far Niente <i>Napa</i>	22	35
Chardonnay Flight	20	
<i>Frank Family, Rombauer, Far Niente</i>		
FUN REDS		
NV Sally's Secret Sangria	13	
'19 Niner Estate "BootJack Red"	11	17
<i>Cab Franc, Cab, Merlot, Malbec, Grenache, Petit Verdot Paso Robles</i>		
'22 Martinelli Zinfandel <i>Russian River Valley</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	12	
<i>Sea Sun, CRU, Niner</i>		
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	28	
<i>Collaboration, Silver Oak, Caymus</i>		

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
<i>* Lemonade Refills 2</i>	
Lagunitas Hoppy Refresher	6
Cock 'N Bull Ginger Beer	5.5
Red Bull <i>Regular or Sugar Free</i>	6

DRAFT BEER

BarrelHouse Mango IPA	8.5	10
<i>Paso Robles</i>		
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	15
<i>Crop Organic Meyer Lemon Vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil</i>	
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

	SINGLE
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 <i>10 yr</i>	14.5
Elijah Craig	11
Fourty Nine Mile Straight	14
Heaven Hill Bottled In Bond	13
Hillrock	25
JFC <i>14 yr</i>	50
Knob Creek	12
Knob Creek <i>12 yr</i>	15
Knob Creek <i>18 yr</i>	40
Larceny Small Batch	11
Maker's Mark	12.5
Maker's Mark <i>NO 46</i>	14.5
Michter's	12.25
Murray Hill Club	22
Old Elk Infinity Blend	42
Stonestreet	14

Sierra Nevada Hazy Little Thing	8.5	10
<i>IPA Chico</i>		
Scrimshaw <i>California</i>	8.5	10
Coors Light <i>Golden Colorado</i>	7	8
Michelada Modelo Especial	9.25	10.75
<i>Mexico</i>		

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
Michter's Rye	14.5
Sazerac Rye	14.5
Woodford Reserve Double Oaked	15
Angels Envy EBR Barrel Bourbon	17
Blanton's	25
<i>* Bottles may be purchased in the Market.</i>	

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

WHISKEY

	SINGLE
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 <i>6 yr</i>	11.25
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	125 200 1/2 OZ 1 OZ

*Ararat Armenian Brandy

JAPANESE WHISKEY

Kikori Japanese Whiskey	11
--------------------------------	----

TEQUILA

	SINGLE
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

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

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

CANADIAN WHISKEY

	SINGLE
Crown Royal	12
Crown Royal Reserve	17

IRISH WHISKEY

	SINGLE
Bushmills	11
Gold Spot <i>13 yr</i>	50
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	11.5

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.

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+)