

## 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 &amp; SOUPS

- Clam Chowder or Soup Special** 9/12
- Small Ancient Grain Bowl** 14
- Elbow Room House Salad** 11/16
- Caesar Salad** 12/16
- Garden Wedge** GF 14/19
- Ancient Grain Bowl** 19  
Red quinoa, farro, freekeh, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil
- ADD PROTEIN:** Chicken 8 | Shrimp 9 | Salmon 15 | Lump Crab 20 | Steak 15
- 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, carrots, 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** 14  
Avocado, shaved radish, pickled red onion, queso fresco, chili pepper, toasted La Boulangerie Shasta wheat bread
- Huevos Con Avocado Toast** 18  
Elbow Room avocado toast, two farm fresh eggs any style
- Classic Bourbon Street Beignets** 14
- Chilaquiles Roja** 19.5  
Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero sauce, queso fresco, cilantro
- Ranchero Pork Hash** 19.5  
Sweet potatoes, bell pepper, onion, cilantro, braised pork, ranchero sauce, two poached eggs
- Detox Omelet** 18.5  
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** 18.5  
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** 8
- 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** 27  
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** 28  
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 &amp; 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

## WINE BY THE GLASS

### SPARKLING

	REG	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

### ROSÉ

'23 <b>Daou</b> <i>Paso Robles</i>	9	14
'23 <b>L'Aventure</b> <i>Paso Robles</i>	13	21

### SAUVIGNON BLANC

'23 <b>Joel Gott</b> <i>California</i>	9	14
'23 <b>Quilt "Threadcount"</b> <i>California</i>	12	19
'23 <b>Duckhorn</b> <i>North Coast</i>	15	24
'23 <b>Cakebread</b> <i>North Coast</i>	18	29
<b>Sauvignon Blanc Flight</b> <i>Quilt, Duckhorn, Cakebread</i>	16	

### FUN WHITES

NV <b>Sally's Secret Sangria</b>	13	
'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>Pine Ridge Chenin Blanc + Viognier</b> <i>Napa</i>	10	16

### CHARDONNAY

'21 <b>Hess "Shirtail Ranches"</b> <i>Monterey</i>	9	14
'22 <b>Talbott "Kali Hart"</b> <i>Monterey Co.</i>	12	19
'21 <b>Frank Family</b> <i>Carneros</i>	16	26

## BEER & HARD SELTZERS

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

## BEVERAGES

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

'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	

### FUN REDS

NV <b>Sally's Secret Sangria</b>	13	
'19 <b>Niner Estate "BootJack Red"</b> <i>Cab Franc, Cab, Merlot, Malbec, Grenache, Petit Verdot   Paso Robles</i>	11	17
'23 <b>Seghesio Zinfandel</b> <i>Sonoma Co.</i>	12	19

### PINOT NOIR

'21 <b>Sea Sun</b> <i>California</i>	9	14
'21 <b>Prisoner "Unshackled"</b> <i>Central Coast</i>	12	19
'23 <b>Tolosa</b> <i>Central Coast</i>	16	26
'22 <b>Kosta Browne</b> <i>Sta. Rita Hills</i>	30	48
<b>Pinot Noir Flight</b> <i>Prisoner "Unshackled", Tolosa, Kosta Browne</i>	19	

### MERLOT

'21 <b>Duckhorn</b> <i>Napa</i>	18	29
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### CABERNET SAUVIGNON

'22 <b>Franciscan "Special Selection"</b> <i>California</i>	9	14
'21 <b>Roth</b> <i>Alexander Valley</i>	12	19
'19 <b>Justin</b> <i>Paso Robles</i>	16	26
'22 <b>Chappellet Mtn. Cuvee</b> <i>Napa</i>	18	29
'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	

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

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

## DRAFT BEER

<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

## CRAFT COCKTAILS

<b>Best Bloody Mary</b> <i>Platinum 7 vodka, Demitri's Mix, bacon seasoned rim</i>	15
<b>Kentucky Spiced</b> <i>Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise</i>	15
<b>Spiced Pomegranate Mule</b> <i>Platinum 7 vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice</i>	15
<b>Sally's Italian Strawberry Smash</b> <i>Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil</i>	15
<b>The Elbow Room Margarita</b> <i>Corazón Blanco tequila, triple sec, sweet &amp; sour, lime juice   Cadillac 16</i>	15
<b>Cool As Cucumber</b> <i>Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda</i>	15
<b>Part-Time-Lover</b> <i>Corazon tequila, Aperol, Elderflower liquor, lemon juice</i>	15

## BOURBON

<b>1792 Bottled In Bond</b>	12
<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> <i>10 yr</i>	14.5
<b>Elijah Craig</b>	11
<b>Fourty Nine Mile Straight</b>	14
<b>Heaven Hill Bottled In Bond</b>	13
<b>Heaven's Door Exploration</b>	16
<b>Hillrock</b>	25
<b>JFC</b> <i>14 yr</i>	50
<b>Knob Creek</b>	12
<b>Knob Creek</b> <i>12 yr</i>	15
<b>Knob Creek</b> <i>18 yr</i>	40
<b>Larceny Small Batch</b>	11
<b>Maker's Mark</b>	12.5
<b>Maker's Mark</b> <i>NO 46</i>	14.5
<b>Mary Dowling Winter Wheat</b>	13
<b>Michter's</b>	12.25
<b>Murray Hill Club</b>	22

<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

## CLASSICS

<b>Espresso Martini</b> <i>Platinum 7 vodka, Kahula, Bailey's, vanilla syrup</i>	15
<b>Blood Orange Mimosa</b> <i>Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice</i>	13
<b>Detox Mimosa</b> <i>Prosecco, pineapple, orange juice, pure honey</i>	13
<b>Basil Limoncello Martini</b> <i>Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil</i>	15
<b>Sally's Secret Recipe Sangria</b> <i>Hand crafted in your choice of white or red</i>	13

<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

<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

<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> <i>6 yr</i>	11.25

<b>Woodford Rye</b> <i>6 yr</i>	12
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## BRANDY/COGNAC

<b>1738 Courvoisier V.S.O.P</b>	26
<b>Alban Vineyards with Botanicals</b>	11
<b>Ararat</b> <i>15 yr *</i>	18
<b>Ararat Coffee *</b>	11
<b>Ararat "Nairi" XO OLD YEAR *</b>	30
<b>Ararat VSOP *</b>	13
<b>Hennessy VS</b>	14
<b>Korbel</b>	8.75
<b>L'Intense Tres Vieille Fine Champagne Cognac</b>	35
<b>Remy Martin</b>	22
<b>Louis 13 Remy Martin</b>	125 200 1/2 OZ 1 OZ

\*Ararat Armenian Brandy

## JAPANESE WHISKEY

<b>Kikori Japanese Whiskey</b>	11
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## TEQUILA

<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>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

## SCOTCH/BLENDED SCOTCH

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

<b>Oban</b> <i>14 yr</i>	28
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## RUM

<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

## CANADIAN WHISKEY

<b>Crown Royal</b>	12
<b>Crown Royal Reserve</b>	17

## IRISH WHISKEY

<b>Bushmills</b>	11
<b>Gold Spot</b> <i>13 yr</i>	50
<b>Green Spot</b>	14
<b>Jameson</b>	11
<b>Jameson</b> <i>18 yr</i>	36
<b>Redbreast</b> <i>12 yr</i>	17
<b>Redbreast</b> <i>15 yr</i>	34
<b>Redbreast</b> <i>21 yr</i>	60

## VODKA

<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>	11.5

## MACALLAN

<b>Macallan</b> <i>12 yr</i>	24
<b>Macallan Double Cask</b> <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

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