

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 Ancient Grain Bowl 14
- Elbow Room House Salad 11/16
- Caesar Salad 12/16
- Garden Wedge GF 14/19
- ADD PROTEIN: Chicken 8 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
- 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
- Chicken Ancient Grain Bowl 25
- 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 & 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		REG	BIG POUR
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	Quilt "Threadcount" <i>California</i>	12	19
'23	Duckhorn <i>North Coast</i>	15	24
'23	Cakebread <i>North Coast</i>	18	29
	Sauvignon Blanc Flight <i>Quilt, Duckhorn, Cakebread</i>	16	

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	Pine Ridge Chenin Blanc + Viognier <i>Napa</i>	10	16

CHARDONNAY			
'21	Hess "Shirtail Ranches" <i>Monterey</i>	9	14
'22	Talbott "Kali Hart" <i>Monterey Co.</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
Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Stubborn Root Beer	
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 <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
'23	Seghesio Zinfandel <i>Sonoma Co.</i>	12	19

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

MERLOT			
'21	Duckhorn <i>Napa</i>	18	29
CABERNET SAUVIGNON			
'22	Franciscan "Special Selection" <i>California</i>	9	14
'21	Roth <i>Alexander Valley</i>	12	19
'19	Justin <i>Paso Robles</i>	16	26
'22	Chappellet Mtn. Cuvee <i>Napa</i>	18	29
'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 Platinum 7 vodka, Demitri's Mix, bacon seasoned rim	15
Kentucky Spiced Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise	15
Spiced Pomegranate Mule Platinum 7 vodka, jalapeño, pomegranate syrup, fresh squeezed lime juice	15
Sally's Italian Strawberry Smash Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil	15
The Elbow Room Margarita Corazón Blanco tequila, triple sec, sweet & sour, lime juice Cadillac 16	15
Cool As Cucumber Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda	15
Part-Time-Lover Corazon tequila, Aperol, Elderflower liquor, lemon juice	15
Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15
Blood Orange Mimosa Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice	13
Detox Mimosa Prosecco, pineapple, orange juice, pure honey	13
Basil Limoncello Martini Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil	15
Sally's Secret Recipe Sangria Hand crafted in your choice of white or red	13
OLD FASHIONS	
1792 Barrel Pick	13
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.	

BOURBON		SINGLE
1792 Bottled In Bond	12	
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	
Heaven's Door Exploration	16	
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	
Mary Dowling Winter Wheat	13	
Michter's	12.25	
Murray Hill Club	22	
Old Elk Infinity Blend		42
Stonestreet		14
WhistlePig PiggyBack		14
Woodford Double Oak		15
Woodford Reserve		13
GIN		SINGLE
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 6 yr		11.25

Woodford Rye 6 yr	12
BRANDY/COGNAC	SINGLE
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	125 200 1/2 OZ 1 OZ
*Ararat Armenian Brandy	

JAPANESE WHISKEY		SINGLE
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

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

SCOTCH/BLENDED		
SCOTCH		SINGLE
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	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	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		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 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 Cock 'N Bull ginger beer, lime juice, strawberries	12
Garden Margarita Seedlip Garden 108 non-alcoholic spirit, salted rim	12
Ginger Highball Seedlip Grove 42 non- alcoholic spirit, lemon	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+)