

**RAW BAR**

- Ahi Tuna Carpaccio** 18 Ponzu, green apple
- Mango Avocado Crab Cocktail** GF 29 Pickled onion, yuzu, cilantro
- Shrimp Cocktail** GF 18
- Shrimp Ceviche** GF 19 Cilantro lime marinade
- Tuna Tartare** 19 Avocado, white soy yuzu dashi, cilantro

**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!"



**ENTREES**

**Elbow Room Famous Steak Sandwich** 29  
8oz. Center cut bistro steak, open face, jalapeño cheese bread. Choice of: fries, onion rings, small house or Caesar salad or cup of soup

**STEAKS/CHOPS/FISH/SHELLFISH**

**All Entrees Include:** Two traditional sides  
**Traditional Sides:** Garlic mash, jasmine rice, green beans, french fries, onion rings, 1/2 & 1/2  
**Premium Sides:** Mac n' Cheese 4, fingerling potatoes 2, grilled asparagus 4, portobello mushrooms 4, couscous 2, brussel sprouts 2, marinated cannellini bean salad 2  
**Toppers:** Lump crab with lemon beurre blanc 12, shrimp scampi 9, mango salsa 3

- Dry Aged 7oz New York Steak** GF 39
- Dry Aged 14oz New York Steak** GF 57
- Dry Aged 16oz Rib Eye** GF 67
- 8oz. Center Cut Filet Mignon** GF 54 Bordelaise sauce
- Bistro Steak & Shrimp Scampi** GF 36
- Filet Mignon & Shrimp Scampi** 59
- Prime Rib-1855 Beef** GF 12oz. 40 | 16oz. 46
- Berkshire Bone-in Pork Chop** 33 Hoisin marinated
- Atlantic Salmon** GF 32
- Ahi Tuna Steak** GF 29
- Hokkaido Scallops** GF 37
- Herb Panko Crusted Calamari Steak** 26
- Lump Crab Cakes** 31
- Alaskan Halibut** GF 39

*Proudly featuring 1855 Black Angus Beef*

**SPECIALTY SEAFOOD CREATIONS**

- Coconut Mango Alaskan Halibut** 39 Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa
- Crab Stuffed Salmon** 39 Whipped brie, arugula, lemon zest, couscous
- Hokkaido Scallops & Risotto Primavera** GF 38 Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese
- Ponzu Salmon** 32 Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- Sesame Crusted Ahi Tuna** 32 Seared rare, jasmine rice, vegetable stir fry, sesame soy
- Pan Seared Crab Cakes** 31 Arugula salad, citrus vinaigrette, mandarin oranges, fennel
- 12oz. Australian Lobster Tail** GF 69 Butter poached lobster with garlic mash, green beans

**SIGNATURE DISHES**

- Lomo Saltado** 26 A Peruvian classic. Bistro steak, cumin, mixed spices, soy sauce, tomato, onion, rice, french fries, aji amarillo crema
- Filet Mignon Meatloaf** 28 Mushroom bordelaise, garlic mash, green beans
- Pistachio Almond Chicken Milanese** 27 Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Chicken Marsala** 26 Sun dried tomatoes, garlic mash, green beans

**PASTAS & RISOTTO**

- Shrimp Scampi** 28 Linguine, garlic, shallots, capers, citrus butter
- Pan Seared Calamari** 26 Linguine aglio e olio, herb panko crusted calamari
- Portobello Ravioli** 27 Handmade, lemon sage brown butter, pecorino
- Risotto Primavera** GF 24 Baby spinach, yellow squash, oven dried tomatoes, lemon, pecorino cheese
- Crab & Shrimp Mac n' Cheese** 29 Havarti, brie, pecorino Mornay sauce, garlic panko, casarecce pasta

**BURGERS & SANDWICHES**

- Choice of french fries, onion rings, 1/2-1/2, small house, Caesar salad, or cup of soup
- 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** 20 Toasted sourdough, smoked bacon, pesto aioli, havarti cheese, tomatoes
- Ultimate Prime Rib French Dip** 29 Thin-sliced prime rib, La Boulangerie baguette, au jus
- Atlantic Salmon Filet Sandwich** 20 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

## WINE BY THE GLASS

	REG	BIG POUR
NV <b>Zonin Prosecco</b> <i>Italy</i>	9	14
NV <b>Domaine Chandon</b> <i>California</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>Alexander Valley</b> <i>Sonoma Co.</i>	9	14
'23 <b>L'Aventure</b> <i>Paso Robles</i>	13	21
<b>SAUVIGNON BLANC</b>		
'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	
<b>FUN WHITES</b>		
NV <b>Sally's Secret Sangria</b>	13	
'23 <b>Zonin "Winemakers Collection"</b> <i>Pinot Grigio 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
<b>CHARDONNAY</b>		
'21 <b>Hess "Shirttail 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>Coors Edge Non-Alcoholic</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>Corona Cero Non-Alcoholic</b> <i>Mexico</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

'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>	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
<b>PINOT NOIR</b>		
'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	
<b>MERLOT</b>		
'21 <b>Duckhorn</b> <i>Napa</i>	18	29
<b>CABERNET SAUVIGNON</b>		
'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>	25	37
'21 <b>Caymus</b> <i>Napa</i>	30	45
<b>Super Cabernet Flight</b> <i>Collaboration, Silver Oak, Caymus</i>	26	

<b>Firestone Walker 805</b> <i>California</i>	6.75
<b>Firestone Walker DBA</b> <i>California</i>	6.75
<b>Lagunitas Non-Alcoholic IPNA</b> <i>California</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 Arnold Palmer</b>	5.5
<b>Fresh Squeezed Lemonade*</b>	5.5
<b>Fresh Squeezed Strawberry Lemonade*</b>	6.25
* Lemonade Refills 2	
<b>Lagunitas Hoppy Refresher</b>	6
<b>Cock 'N Bull Ginger Beer</b>	5.5
<b>Red Bull</b> Regular or Sugar Free	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> Platinum 7 vodka, Demitri's Mix, bacon seasoned rim	15
<b>Kentucky Spiced</b> Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise	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>Part-Time-Lover</b> Corazon tequila, Aperol, Elderflower liquor, lemon juice	15

## BOURBON

<b>1792 Bottled In Bond</b>	SINGLE	12
<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>Dexter Three Wood Straight</b>	12	
<b>Dexter Small Batch Rye</b>	12	
<b>Eagle Rare</b> 10 yr	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> 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>Mary Dowling Winter Wheat</b>	13	
<b>Michter's</b>	12.25	

<b>Sierra Nevada Hazy Little Thing</b> <i>IPA 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> Platinum 7 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 Platinum 7 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>1792 Barrel Pick</b>	13
<b>Buffalo Trace</b>	14.5
<b>Elijah Craig Private Barrel</b>	14.5
<b>Michter's Rye</b>	14.5
<b>Sazerac Rye</b>	14.5
<b>Eagle Rare</b> 10 yr	15
<b>Woodford Reserve Double Oaked</b>	15
<b>Angels Envy EBR Barrel Bourbon</b>	17
<b>Blanton's</b>	25
* Bottles may be purchased in the Market.	

<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

<b>Bombay Dry</b>	SINGLE	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>	SINGLE	13
<b>Hillrock Cask Rye</b>	25	
<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

<b>1738 Courvoisier V.S.O.P</b>	SINGLE	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</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 1/2 OZ	200 1 OZ

\*Ararat Armenian Brandy

## JAPANESE WHISKEY

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

<b>1800 Cristalino Añejo</b>	SINGLE	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> 12 yr	SINGLE	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

<b>Bacardi Superior</b>	SINGLE	11
<b>Bumbu</b>	13	
<b>Bumbu XO</b>	14	
<b>Captain Morgan</b>	12	
<b>Malibu</b>	11	
<b>Myers Dark Rum</b>	11	

## CANADIAN WHISKEY

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

## IRISH WHISKEY

<b>Bushmills</b>	SINGLE	11
<b>Gold Spot</b> 13 yr	50	
<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

<b>Belvedere</b>	SINGLE	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> 12 yr	SINGLE	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.		

## ZERO PROOF

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