

## RAW BAR

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

## APPETIZERS

- Fig Garden Antipasto** 22 Crostini, meats, cheeses  
**Crispy Calamari** 19.5 Chipotle aioli, pesto aioli  
**Deviled Eggs** GF 13 Pickled vegetables  
**Sourdough Round** 7.5 Roasted garlic herb butter  
**Steak Bites** 23 Hoisin, peanut  
**Portobello Mushrooms** 18 Basil, garlic, white wine  
**Brussel Sprouts** 14 Goat cheese puree, bourbon glaze  
**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

*Proudly featuring 1855 Black Angus Beef*

**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

## 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

## 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

**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

**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 or 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

### SPARKLING

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"</b> <i>Brut Champagne, France</i>	22	35

### ROSÉ

'23	<b>Alexander Valley</b> <i>Sonoma Co.</i>	9	14
'21	<b>Whispering Angel</b> <i>Cotes de Provence</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"</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

### 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>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

## 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>Jayson by Pahlmeyer</b> <i>Napa</i>	22	35
	<b>Chardonnay Flight</b> <i>Frank Family, Rombauer, Jayson</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
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'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>Corona Cero Non-Alcoholic</b> <i>Mexico</i>	6.75
	<b>Firestone Walker 805</b> <i>California</i>	6.75
	<b>Lagunitas IPA</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 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>	6.25
	* Lemonade Refills 2	
	<b>Roy Rogers</b>	5
	<b>Shirley Temple</b>	5
	<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>Cali Squeeze</b> <i>California</i>	8.5	10
	<b>New Belgium VooDoo Juicy IPA</b> <i>Colorado</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>	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> <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>Mary Dowling Winter Wheat</b>	13	
	<b>Michter's</b>	12.25	

	<b>Stone Honey Blonde</b> <i>California</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 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> <i>10 yr</i>	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> <i>6 yr</i>	11.25	
	<b>Woodford Rye</b> <i>6 yr</i>	12	

## BRANDY/COGNAC

	<b>1738 Courvoisier V.S.O.P</b>	SINGLE	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 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> <i>12 yr</i>	SINGLE	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	

## 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> <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>	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> <i>12 yr</i>	SINGLE	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+)