

ELBOW ROOM BRUNCH/LUNCH



STARTING LINE UP

- SAUTEED PORTABELLO MUSHROOMS** ★ Thank you Robert & June Donny for making this happen 13.5
CLASSIC DEVILED EGGS ▲ Spanish paprika, capers 7
HAND ROLLED CHICKEN MEATBALLS MARINARA ★ Set over sautéed spinach and topped w/gremolata, and a touch of chili flake 9
GINGER TERIYAKI STEAK BITES Over a bed of roasted bok choy and scallions topped with house made Thai style Dynamite sauce (peanut allergy) 13.5
HEIRLOOM MARGHERITA FLATBREAD Fresh basil, marinara, fontina, cheddar, sea salt 11
CRISPY CALAMARI "FRIES" Sauce trio: lemon saffron aioli, cilantro chile, citrus ponzu 13.5

MAIN ATTRACTIONS

- WARM JALAPEÑO CORNBREAD LOAF** With honey whipped butter. Great to share! 8
FRIJOLE CON PUERCO Stewed white beans, chorizo, bacon, onion, bell pepper, queso fresca, eggs, corn tortillas 14
ALL AMERICAN BREAKFAST Two eggs any style, breakfast potatoes, applewood smoked bacon or black forrest ham, and toast 12.5
SAN FRANCISCO JOE'S SPECIAL Signature scramble of ground beef, spinach, onions, mushrooms and eggs 14
OPEN FACE FOCACCIA SCRAMBLE Soft scrambled eggs atop toasted focaccia flatbread with caramelized onions, bacon, muenster cheese, chives, fresh tarragon, Fresno chile, goat cheese, creme fraiche, and flat leaf parsley 13.5
CRÈME BRÛLÉE FRENCH TOAST Served with yummy buttermilk bourbon caramel syrup; topped with fresh berries 13.5
FARM SCRAMBLE SKILLET Sundried tomato, basil, goat cheese, roasted potatoes, and toast 13.5
HUEVOS RANCHEROS Served with black beans and salsa roja 14
TRADITIONAL EGGS BENEDICT & HAM Grilled English muffin, two farm fresh eggs, and scratch-made hollandaise 15
BACON BENEDICT Featuring our INCREDIBLE candied Applewood smoked bacon. Dave Martin's favorite! 15
LUMP CRAB EGGS BENEDICT Grilled English muffin, two farm fresh eggs, and scratch-made hollandaise 18
FARMERS MARKET VEGGIE OMELET A three egg omelet with sautéed local vegetables, goat cheese, scallions, and toast 14
LUMP CRAB OMELET Spinach, mushrooms, carmelized onion, goat cheese 19
ELBOW ROOM STEAK AND EGGS Two farm fresh eggs, breakfast potatoes, herb salsa, and toast paired with our famous top sirloin 19
RILEY'S BEER BATTER FISH AND CHIPS Comes with fries and pineapple cole slaw 14

SOUPS, GREENS & BREAD

ADD: CHICKEN 3 | BEEF 4 | SALMON 5 | PRAWNS 5 | LUMP CRAB 9

- FRESH BERRY SALAD** fresh blueberries, raspberries, strawberries are combined with spinach, arugula, candied pecans, peppered goat cheese and tossed with our raspberry vinaigrette dressing 8
MALACHI'S CAESAR SALAD House made dressing, Asiago 8/13
BEET SALAD Fresh beets, goat cheese, mixed greens, champagne vinaigrette 9
KALE, QUINOA & AVOCADO SALAD ▲ Mixed greens, kale, avocado, oranges, carrots, cabbage, pumpkin seeds, champagne vinaigrette 14
HUMAN CHICKEN SALAD ★ Sesame marinated linguine, arugula, cabbage, cilantro, mint, citrus vinaigrette, peanuts, won tons and tahini 14.5
SOURDOUGH ROUND Garlicky herb butter. EVERYTHING works with this bread! 5
SOUP OF THE DAY Scratch made daily CUP 5.5 | BOWL 9

PACKED TO THE MAX BURGERS & SANDWICHES

ELBOW ROOM FAMOUS STEAK SANDWICH ★ 19

8oz. center cut "All Natural Black Angus" top sirloin served open face on jalapeno cheesebread. Includes: Fries, onion rings or half & half. Also includes small House or Caesar Salad

THE FOLLOWING GET A CHOICE OF FRIES, ONION RINGS, HALF & HALF, CUP OF SOUP, SMALL HOUSE OR CAESAR SALAD, FRESH FRUIT

- THE "BLT WITH A" OF ALL BLT'S!** Luscious Applewood smoked bacon, maple glazed, vine ripe tomato, avocado on sesame bun 14.5
2 FISH TACOS Choice of: cup of soup, small house or Caesar salad, or fresh fruit 13.5
SOUTHWEST CHICKEN WRAP Applewood smoked bacon, corn, tomato, avocado, cucumber, cilantro, red onion, roasted red pepper 14.5
ROASTED TURKEY SANDWICH Served on wholegrain bread with our famous apple chutney, havarti cheese and lemon aioli 14
BLACK ANGUS CHEESEBURGER ★ Lettuce, tomato, onion, and house made sauce 15
BACON AVOCADO CHEESEBURGER 16
ULTIMATE PRIME RIB FRENCH DIP ★ Our luscious prime rib hand sliced, au jus, served on a la brea baguette 20
ERIC'S FRESH FISH SANDWICH Lettuce, heirloom tomato, onion, lemon aioli, toasted sesame bun AQ

COFFEE & TEA

WE FEATURE THE FINEST ITALIAN COFFEE FROM ILLY

- | | |
|-------------------|-------------------------|
| ESPRESSO 3 | SEASONAL LATTE 5.5 |
| BREWED COFFEE 4 | HOT CHOCOLATE 4.5 |
| CAPPUCCINO 4.5 | ICED LATTE 4.5 |
| CAFÉ LATTE 4.5 | ICED MOCHA 5.5 |
| CAFÉ MOCHA 5.5 | ICED CARAMEL LATTE 5.5 |
| CARAMEL LATTE 5.5 | ICED SEASONAL LATTE 5.5 |
| | MIGHTY LEAF HOT TEA 4 |

DESSERTS

- MINI DESSERT QUARTET** 7
CHOCOLATE LAVA CAKE 8
CRÈME BRÛLÉE 8
CHEESECAKE W/BOURBON CARAMEL SAUCE 8
COFFEE CHOCOLATE CHIP GELATO 8
AFFOGATO (ESPRESSO W/GELATO) 9

LIQUID BREAKFAST 21 YRS & UP

- THE BEST BLOODY MARY** 10
CHOCOLATE ESPRESSO MARTINI 11
PANCAKES SHOOTER 9
BREAKFAST SHOOTER W/BACON 9
CAPTAIN CRUNCH MARTINI 9
FRUIT LOOPS MARTINI 9

WALK ON THE WILD SIDES

- | | |
|--|---|
| BLACK FORREST HAM 5 | TWO EGGS 3.5 |
| FOUR PIECES OF APPLEWOOD SMOKED BACON 5 | WHOLE WHEAT OR SOURDOUGH TOAST 2.5 |
| HASH BROWNS 3.5 | FRESH FRUIT 4.5 |
| ENGLISH MUFFIN 2.5 | |

KID'S MENU | (10 AND UNDER)

INCLUDES: DRINK, FRIES, FRUIT OR VEGGIES

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|---------------------------|---------------------------------------|
| MAC & CHEESE 8 | BACON AND EGGS WITH TOAST 5.99 |
| CHICKEN NUGGETS 8 | PB&J WAFFLE 4.99 |
| CHEESE BURGER 8 | |
| GRILLED CHEESE 8 | |
| GRILLED CHICKEN 8 | |

★ ELBOW ROOM CLASSIC ▲ GLUTEN FREE SPLIT ORDERS 4

CHEF DE CUISINE: ERIC RODRIGUEZ

ELBOW ROOM

D R I N K S

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	ZONIN PROSECCO <i>Italy</i>	7.75	8.75	32.00
NV	ROEDERER ESTATE BRUT <i>Anderson Valley</i>	9.50	11.00	42.00
2014	SCHRAMSBERG "BLANC DE BLANC" <i>Napa</i>	12.50	14.00	54.00

FUN WHITES

NV	BERINGER WHITE ZINFANDEL <i>California</i>	6.00	7.00	26.00
NV	CASTELLO DEL POGGIO MOSCATO <i>Italy</i>	7.00	8.00	30.00
2015	BARONE FINI "VALDADIGE" PINOT GRIGIO <i>Italy</i>	7.00	8.00	30.00
2016	JOEL GOTT SAUVIGNON BLANC <i>California</i>	7.00	8.00	30.00
2015	J. LOHR RIESLING <i>Monterey</i>	7.00	8.00	30.00
2016	DECOY "BY DUCKHORN" SAUVIGNON BLANC <i>Sonoma Coast</i>	9.00	10.00	38.00

CHARDONNAY

2015	ROUND HILL <i>California</i>	7.00	8.00	30.00
2015	HESS SELECT <i>Monterey</i>	8.00	9.00	34.00
2014	TOLOSA "NO OAK" <i>Edna Valley</i>	9.50	11.00	42.00
2015	FRANK FAMILY <i>Carneros</i>	12.50	14.00	54.00
2016	ROMBAUER <i>Carneros</i>	15.50	17.00	66.00

FUN REDS

2014	SOBON ESTATE SYRAH <i>Amador County</i>	7.00	8.50	32.00
2015	CLINE "OLD VINE" ZINFANDEL <i>Lodi</i>	7.00	8.00	30.00
2014	COLBY RED (SYRAH, PETITE SYRAH, ZINFANDEL) <i>California</i>	7.00	8.00	30.00

PINOT NOIR

2016	HAHN <i>Monterey</i>	8.00	9.00	34.00
2014	CRU "MONTAGE" SLH	10.00	11.00	42.00
2016	BELLE GLOS "CLARK & TELEPHONE" <i>Santa Maria Valley</i>	16.00	17.00	68.00

MERLOT

2015	SKYFALL <i>Columbia Valley</i>	7.00	8.00	30.00
2014	PROVENANCE <i>Napa Valley</i>	10.00	12.00	46.00

CABERNET & BLENDS

2015	AVALON	7.00	8.00	30.00
2015	JOEL GOTT "815" <i>California</i>	9.00	10.00	38.00
2015	JUSTIN <i>Paso Robles</i>	13.00	14.50	56.00
2015	QUILT <i>Napa</i>	14.00	16.00	62.00
2013	CARTE BLANCHE <i>Napa</i>	18.00	20.00	78.00
2015	CAYMUS <i>Napa</i>	23.00	25.00	135.00

DRAFT BEER

BEER OF THE MONTH

FIRESTONE DBA <i>Paso Robles California</i>	5.50	7.00
RILEY'S SANCHI HONEY BLONDE ALE <i>Madera California</i>	5.50	7.00
LAGUNITAS IPA <i>Lagunitas California</i>	5.50	7.00
MODELO ESPECIAL <i>Mexico</i>	5.50	7.00
SOUTH GATE HONEY BADGER WHEAT ALE	5.50	7.00
"DEW & BREW" (<i>Tullamore Dew Irish Whiskey & a Draft</i>)	8.50	10.00

BOTTLED BEER

BUD LIGHT <i>United States</i>	4.00	4.50
COORS LIGHT <i>Golden Colorado</i>	4.00	4.50
COORS <i>Golden Colorado</i>	4.00	4.50
ST. PAULI NON ALCOHOLIC	5.00	5.50
MICHELOB ULTRA <i>United States</i>	4.00	4.50
BUDWEISER <i>United States</i>	4.00	4.50
CORONA LIGHT <i>Mexico</i>	5.00	5.50
CORONA <i>Mexico</i>	5.00	5.50
DRAKES DENOOGGINIZER DOUBLE IPA <i>San Leandro California</i>	5.00	5.50
LUPONIC DISTORTION BY FIRESTONE	5.00	5.50
ANGRY ORCHARD	5.00	5.50
GUINNESS <i>Ireland</i>	5.00	5.50
STELLA ARTOIS	5.00	5.50
805	5.00	5.50
KARL STRAUSS "RED TROLLEY ALE"	5.00	5.50
DUST BOWL BREWING "TACO TRUCK LAGER"	5.00	5.50
DUST BOWL BREWING "HOPS OF WRATH IPA"	5.00	5.50
KARL STRAUSS "MOZAIC IPA"	5.50	6.00
BELCHING BEAVER HOP HIGHWAY IPA	5.50	6.00
BELCHING BEAVER SEASONAL	5.50	6.00
REVISION BREW CO. "REVISION IPA"	6.50	7.00

SPIRITS & SAMPLES HAPPY HOUR

Monday - Friday | 3pm - 6pm

SPIRITS

WITH ANY BEER, WINE OR DRINK YOU RECEIVE ONE FREE FOOD SAMPLE!

WELL COCKTAILS 6.00 CALL & MARGARITAS 7.75
"DEW MULE" (TULLAMORE DEW MOSCOW MULE) 7.75

SAMPLES

CLASSIC DEVILED EGG
MEATBALL
TWO GINGER TERIYAKI STEAK BITES
HEIRLOOM MARGHERITA FLATBREAD SQUARE
MINI CUP OF SOUP

You get a **FREE** sample with each drink!

HAPPY HOUR DEALS

2 FISH TACOS 7.50
2 PRIME RIB SLIDERS 7.50

SUNDAY "FUNDAY"!

BREAKFAST & LUNCH 9AM - 2PM • LUNCH ONLY 2PM - 4PM
2 FOR \$30 DINNER MENU 4PM - CLOSE

(In addition to regular menu)

BOTTLED WINE DEAL BUY 1/GET 2ND BOTTLE 1/2 OFF TO GO

Applicable to any wine on the list \$60 or under