

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
- FRIJOLES 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 feta 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
 - BREWED COFFEE** 4
 - CAPPUCCINO** 4.5
 - CAFÉ LATTE** 4.5
 - CAFÉ MOCHA** 5.5
 - CARAMEL LATTE** 5.5
 - SEASONAL LATTE** 5.5
 - HOT CHOCOLATE** 4.5
 - ICED LATTE** 4.5
 - ICED MOCHA** 5.5
 - ICED 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** 10.50
- 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
- FOUR PIECES OF APPLEWOOD SMOKED BACON** 5
- HASH BROWNS** 3.5
- ENGLISH MUFFIN** 2.5
- TWO EGGS** 3.5
- WHOLE WHEAT OR SOURDOUGH TOAST** 2.5
- FRESH FRUIT** 4.5

KID'S MENU | (10 AND UNDER)

- INCLUDES: DRINK, FRIES, FRUIT OR VEGGIES
- MAC & CHEESE** 8
 - CHICKEN NUGGETS** 8
 - CHEESE BURGER** 8
 - GRILLED CHEESE** 8
 - GRILLED CHICKEN** 8
 - BACON AND EGGS WITH TOAST** 5.99
 - PB&J FRENCH TOAST** 4.99

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	Montvine 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
2017	JUSTIN ROSE <i>Central Coast</i>	7.00	8.00	30.00
2016	CLOS POGASE SAUVIGNON BLANC <i>Mitsuko's Vineyards Napa Valley</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	VINE CLIFF <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	KATHRYN HALL <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	VINE CLIFF <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

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 DEVEILED 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