

ELBOW ROOM BRUNCH/LUNCH



STARTING LINEUP

Classic Deviled Eggs

Spanish paprika, capers 7

Crispy Calamari "Fries"

Chipotle Aioli 14

Bacon & Bleu!

Brown sugar glazed and peppered.
Bleu cheese dip 13

Heirloom Margherita Flatbread

Fresh basil, marinara, burrata, cheddar,
sea salt 11.5

Hand-rolled Chicken Meatballs

Marinara 9

Ginger Teriyaki Steak Bites

Bok choy, scallions, Thai-style
Dynamite sauce (peanut allergy) 13.5

Sautéed Portabella Mushrooms

Thank you Robert & June Donny 14

Jumbo Lump Crab Meat Cocktail

Dijonnaise sauce and traditional
cocktail sauce 20

SOUP & SALADS

Soup of the Day Cup 6 | Bowl 9

Sunday Chicken Tortilla

Monday Tomato Bisque

Tuesday German Sausage and Potato
Soup

Wednesday Sweet Corn Bisque

Thursday Chicken Posole

Friday & Saturday New England Clam
Chowder

Elbow Room House Salad 8

Caesar Salad 8

Garden Wedge 9

Sourdough Round & Garlicky

Herb Butter 5.5

Jalapeño Cheesebread 5.5

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 5

BEVERAGES

Shangri La Iced Tea 4

Shangri La Tropical Passion
Iced Tea 4

Mighty Leaf Hot Tea 4

Illy Coffee 4

Espresso 3.5

Cappuccino 4.5

Iced Mocha 4.5

Pepsi Soft Drinks 4

MAIN ATTRACTIONS

Warm Jalapeño Cornbread Loaf With honey whipped butter. Great to share! 8

All American Breakfast Two eggs any style, breakfast potatoes, applewood smoked bacon or black
forrest ham, and toast 13

San Francisco Joe's Special Signature scramble of ground beef, spinach, onions, mushrooms
and eggs 15

Open Face Focaccia 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 14

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 14

Huevos Rancheros Served with black beans and salsa roja 14.5

Traditional Eggs Benedict & Ham Grilled English muffin, two farm fresh eggs, and scratch-made
hollandaise 15.5

Bacon Benedict Featuring our INCREDIBLE candied Applewood smoked bacon.
Dave Martin's favorite! 15.5

Lump Crab Eggs Benedict Grilled English muffin, two farm fresh eggs, and scratch-made
hollandaise 19

Farmers Market Veggie Omelet A three egg omelet with sautéed local vegetables, goat cheese,
scallions, and toast 14.5

Lump Crab Omelet Spinach, mushrooms, carmelized onion, goat cheese 19.5

Elbow Room Steak and Eggs Two farm fresh eggs, breakfast potatoes, herb salsa, and toast paired
with our famous top sirloin 19.5

LUNCH ENTRÉE SALADS

Caesar Salad 13

Chicken 16 | Salmon 18 | Prawns 18

House made dressing, Asiago

Kale, Quinoa & Avocado Salad 14

Chicken 17 | Salmon 19 | Prawns 19

Mixed greens, kale, avocado, oranges, carrots, cabbage, pumpkin seeds, champagne vinaigrette

Hunan Chicken Salad Sesame marinated linguine, arugula, cabbage, cilantro, mint, citrus vinaigrette,
peanuts, won tons, tahini 16

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red
cabbage 17.5

Jumbo Lump Crab Louie Romaine, fresh lump crab, tomato, egg, avocado, classic Louie dressing 24

PACKED TO THE MAX BURGERS & SANDWICHES

Includes fries, onion rings, half & half, or small House or Caesar salad

Southwest Chicken Wrap Avocado, corn, tomato, cucumber, cilantro, red onion, roasted
red pepper 14.5

Turkey Club Sandwich Toasted Honey Wheat bread, Applewood smoked bacon, pesto aioli,
lettuce 14.5

Black Angus Cheeseburger Lettuce, tomato, onion, and house made sauce 15

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 16.5

The "BLT with A" of all BLT's! Applewood smoked bacon, maple glazed, vine ripe tomato, avocado on
brioche 15.5

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 20

Elbow Room Famous Steak Sandwich 8oz. center cut "All Natural Black Angus" top sirloin served open
face on jalapeño cheesebread. Includes choice of second side: small House or Caesar salad, or cup of
soup 19.5

THANK YOU FOR DINING LOCAL! ASK ABOUT OUR DAILY 2 FOR \$30 DINNER SPECIAL

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	Zonin "Prosecco" Italy	8.00	8.75	32.00
NV	Roederer Estate Brut Anderson Valley	9.75	11.00	42.00
2014	Schramsberg "Blanc de blanc" Napa	12.75	14.00	54.00

FUN WHITES

NV	Montevina White Zinfandel California	6.25	7.00	26.00
2015	J. Lohr Riesling Monterey	7.75	8.50	32.00
NV	Castello Del Poggio Moscato Italy	7.75	8.50	32.00
2015	Barone Fini "Valdadige" Pinot Grigio Italy	7.25	8.00	30.00
2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Justin Rosé Central Coast	7.75	8.50	32.00
2017	Clos Pegase Sauvignon Blanc Napa	10.25	11.00	42.00

CHARDONNAY

2015	Round Hill California	7.25	8.00	30.00
2015	Hess Select Monterey	8.25	9.00	34.00
2016	Raeburn Russian River Valley	11.00	12.00	46.00
2015	Vine Cliff Carneros	14.00	15.00	58.00
2016	Rombauer Carneros	18.00	19.00	74.00
2017	Far Niente Napa	19.00	20.00	80.00
	Super Chardonnay Flight Raeburn, Vine Cliff & Rombauer		18.00	

FUN REDS

2014	Sobon Estate Syrah Amador County	8.50	9.25	35.00
2016	Cline "Old Vine" Zinfandel Lodi	8.25	9.00	34.00
2014	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.00	34.00

PINOT NOIR

2016	Hahn Monterey	8.25	9.00	34.00
2014	CRU "Montage" Santa Lucia Highlands	11.00	12.00	46.00
2016	Belle Glos "Clark & Telephone" Santa Maria Valley	16.00	17.00	68.00
	Pinot Noir Flight Hahn, CRU & Belle Glos		12.00	

MERLOT

2015	Skyfall Columbia Valley	8.25	9.00	34.00
2016	Emmolo Napa	15.00	16.00	62.00

CABERNET & BLENDS

2015	Avalon	7.25	8.00	30.00
2015	Joel Gott "815" California	9.25	10.00	38.00
2015	Justin Paso Robles	14.00	15.00	58.00
2015	Quilt Napa	15.00	17.00	66.00
2013	Vine Cliff Napa	19.00	20.00	78.00
2014	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2014	Silver Oak Alexander Valley	25.00	26.00	102.00
2015	Caymus Napa	29.00	30.00	135.00
	Super Cabernet Flight Isosceles, Silver Oak & Caymus		27.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
Brew Free or Die Blood Orange IPA	5.50	7.00
Firestone DBA Paso Robles	5.50	7.00
Riley's Sancha Honey Blonde Ale Madera	5.50	7.00
Lagunitas IPA Lagunitas	5.50	7.00
Modelo Especial Mexico	5.50	7.00
Beer Of The Month	5.50	7.00
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	8.50	10.00

BOTTLED BEER

Riley's Hard Lemonade	5.00	5.50
Riley's Hard Root Beer Float	6.00	6.50
Bud Light United States	4.00	4.50
Coors Light Golden Colorado	4.00	4.50
Coors Golden Colorado	4.00	4.50
St. Pauli Non Alcoholic	5.00	5.50
Michelob Ultra United States	4.00	4.50
Budweiser United States	4.00	4.50
Corona Light Mexico	5.00	5.50
Corona Mexico	5.00	5.50
Drakes Denogginizer Double IPA San Leandro	5.00	5.50
Luponic Distortion by Firestone	5.00	5.50
Crispin Hard Cider	5.00	5.50
Guinness Ireland	5.00	5.50
Stella Artois	5.00	5.50
805	5.00	5.50
Lagunitas Super Cluster	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 6.25 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 8.50

SUNDAY "FUNDAY"!

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

(In addition to regular menu)