

ELBOW ROOM BRUNCH/LUNCH



STARTING LINEUP

Classic Deviled Eggs

Spanish paprika, capers 8

Crispy Calamari "Fries"

Chipotle Aioli 14.5

Heirloom Margherita Flatbread

Fresh basil, marinara, burrata, cheddar, sea salt 12

Hand-rolled Chicken Meatballs Marinara

10

Ginger Teriyaki Steak Bites

Bok choy, scallions, Thai-style Dynamite sauce (peanut allergy) 15

Sautéed Portabella Mushrooms

Thank you Robert & June Donny 14.5

Jumbo Shrimp Cocktail

Dijonnaise sauce and traditional cocktail sauce 16

Jumbo Lump Crab Meat Cocktail

Dijonnaise sauce and traditional cocktail sauce 20

SOUP & SALADS

Soup of the Day Cup 6.75 | Bowl 9.5

Sunday Chicken Tortilla

Monday Tomato Bisque

Tuesday German Sausage and Potato Soup

Wednesday Butternut Squash Bisque

Thursday Chicken Posole

Friday & Saturday New England Clam Chowder

Elbow Room House Salad 8.5

Caesar Salad 8.5

Garden Wedge 9.5

Sourdough Round & Garlicky Herb Butter 5.75

Jalapeño Cheesebread 5.75

WALK ON THE WILD SIDES

Black Forrest Ham 5

Four pieces of Applewood Smoked Bacon 5

Country Potatoes 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 4

Cappuccino 4.5

Iced Mocha 4.5

Pepsi Soft Drinks 4

MAIN ATTRACTIONS

Warm Jalapeño Cornbread Loaf With honey whipped butter. Great to share! 9

All American Breakfast Two eggs any style, breakfast potatoes, Applewood smoked bacon or black forrest ham, and toast 14

San Francisco Joe's Special Signature scramble of ground beef, spinach, onions, mushrooms and eggs 16.5

Crème Brûlée French Toast Served with yummy buttermilk bourbon caramel syrup; topped with fresh berries 14.5

Farm Scramble Skillet Sun dried tomato, basil, goat cheese, mushrooms, red bell peppers, roasted potatoes, and toast 15

Huevos Rancheros Served with black beans, queso fresco, and salsa roja 14.5

Traditional Eggs Benedict & Ham Grilled English muffin, two farm fresh eggs, and scratch-made hollandaise 16.5

Smoked Salmon Benedict Featuring exquisite Norwegian salmon 19

Bacon Benedict Featuring our INCREDIBLE candied Applewood smoked bacon. Dave Martin's favorite! 16.5

Lump Crab Eggs Benedict Grilled English muffin, two farm fresh eggs, and scratch-made hollandaise 20.5

Farmers Market Veggie Omelet A three egg omelet with sautéed local vegetables, goat cheese, scallions, and toast 15.5

Lump Crab Omelet Spinach, mushrooms, caramelized onion, goat cheese 20.5

Elbow Room Steak and Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, and toast paired with our famous top sirloin 20.5

LUNCH ENTRÉE SALADS

Caesar Salad 14

Chicken 17 | Salmon 19 | Prawns 19

House made dressing, Asiago

Kale, Quinoa & Avocado Salad 15.5

Chicken 18.5 | Salmon 20.5 | Prawns 20.5 | Steak 19.5

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 17

Salmon Salad Citrus vinaigrette, mixed greens, kale avocado, candied pecans, asparagus, carrot, red cabbage 18.5

Jumbo Lump Crab Louie Romaine, fresh lump crab, tomato, egg, avocado, classic Louie dressing 25

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 15.5

Turkey Club Sandwich Toasted Honey Wheat bread, Applewood smoked bacon, pesto aioli, lettuce 15.5

Black Angus Cheeseburger Lettuce, tomato, fried onion, and house made sauce 16

Bacon Avocado Cheeseburger Our famous cheeseburger, with lots of avocado! 17

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

Ultimate Prime Rib French Dip Au jus, served on a La Brea baguette 21

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 20.5

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

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ELBOW ROOM DRINKS

WINE BY THE GLASS

SPARKLING

		HAPPY HOUR	BY THE GLASS	BOTTLE
NV	Zonin "Prosecco" Italy	8.00	9.00	34.00
NV	Domaine Chandon Brut Rose California	10.00	11.00	42.00
NV	Roederer Estate Brut Anderson Valley	11.00	12.00	46.00
2014	Schramsberg "Blanc de Blanc" Napa	13.50	14.50	56.00

FUN WHITES

NV	Montevina White Zinfandel California	6.25	7.00	26.00
NV	Castello Del Poggio Moscato Italy	7.00	8.00	30.00
NV	La Fiera Pinot Grigio Italy	7.50	8.50	32.00
2016	Joel Gott Sauvignon Blanc California	7.75	8.50	32.00
2017	Fess Parker Riesling Santa Barbara	8.25	9.00	34.00
2017	Justin Rosé Central Coast	9.00	10.00	38.00
2017	Kathryn Hall Sauvignon Blanc Napa	11.50	12.50	48.00

CHARDONNAY

2015	Round Hill California	7.50	8.25	31.00
2015	Hess Select Monterey	8.50	9.25	35.00
2015	Vine Cliff Los Carneros	12.00	13.00	50.00
2016	Rombauer Carneros	17.00	18.00	70.00
2017	Lewis Cellars Napa	19.00	20.00	78.00
	Super Chardonnay Flight Vine Cliff, Rombauer & Lewis Cellars		17.00	

FUN REDS

2016	Petite Petit Sirah, Michael David Lodi	8.50	9.50	36.00
2017	Freakshow Zinfandel, Michael David Lodi	8.25	9.25	35.00
2014	Colby Red (Syrah, Petite Syrah, Zinfandel) California	8.25	9.25	35.00

PINOT NOIR

2016	Hahn Monterey	8.25	9.25	35.00
2014	CRU "Montage" Santa Lucia Highlands	11.25	12.25	47.00
2016	Belle Glos "Clark & Telephone" Santa Maria Valley	17.00	18.00	70.00
	Pinot Noir Flight Hahn, CRU & Loring		13.00	

MERLOT

2017	"R" by Raymond, Lot #2 California	8.25	9.00	34.00
2016	Emmolo Napa	15.00	16.00	62.00

CABERNET & BLENDS

2015	Avalon Napa	7.75	8.75	33.00
2015	Joel Gott "815" California	9.50	10.50	40.00
2013	Murphy-Goode Alexander Valley	11.00	12.00	46.00
2015	Justin Paso Robles	14.50	15.50	60.00
2016	Quilt Napa	17.00	18.00	70.00
2014	Justin "Isosceles" Paso Robles	23.00	24.00	94.00
2016	Sinegal Napa	95pts. 25.00	26.00	102.00
2016	Round Pond Napa	19.00	20.00	78.00
2015	Caymus Special Selection Napa	44.00	45.00	175.00
	Super Cabernet Flight Isosceles, Sinegal & Caymus Special Selection		32.00	

DRAFT BEER

	HAPPY HOUR	HAPPY HOUR
DBA by Firestone Paso Robles	6.75	7.25
Barrelhouse Mango IPA Paso Robles	6.75	7.25
Riley's Sancha Honey Blonde Ale Madera	6.75	7.25
Lagunitas IPA Petaluma	6.75	7.25
Modelo Especial Mexico	6.75	7.25
Beer Of The Month	6.75	7.25
"Dew & Brew" (Tullamore Dew Irish Whiskey & Draft)	10.00	11.00

BOTTLED BEER

Riley's Hard Root Beer Float	6.25	6.50
Bud Light United States	4.50	4.75
Coors Light Golden Colorado	4.50	4.75
Coors Golden Colorado	4.50	4.75
St. Pauli Non Alcoholic	5.50	5.75
Michelob Ultra United States	4.50	4.75
Budweiser United States	4.50	4.75
Crispin Hard Cider	5.50	5.75
Corona Light Mexico	5.50	5.75
Corona Mexico	5.50	5.75
Drakes Denogginizer Double IPA San Leandro	5.50	5.75
Luponic Distortion by Firestone Paso Robles	5.50	5.75
Guinness Ireland	6.25	6.50
Stella Artois	5.50	5.75
805	5.50	5.75

SPIRITS & SAMPLES HAPPY HOUR

Monday – Friday | 3pm – 6pm

SPIRITS

With any beer, wine or drink you receive one FREE food sample!

Well Cocktails 6.5 Call & Margaritas 8
"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 11

SUNDAY "FUNDAY"!

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

(In addition to regular menu)