

APPETIZERS

- Fig Garden Antipasto** 22
Crostoni, meats, cheeses
- Devised Eggs** GF 🌿 13
Pickled vegetables
- Steak Bites** 🍷 23
Hoisin, peanut
- Brussel Sprouts** 14
Goat cheese puree, bourbon glaze, bacon
- NEW Crab Cocktail** GF 29
Cocktail sauce
- Sourdough Round** 🌿 7.5
Roasted garlic herb butter
- Crispy Calamari** 19.5
Apple arugula slaw with citrus curry dressing, chipotle aioli
- Portobello Mushrooms** 🌿 18
Basil, garlic, white wine
- Pan Seared Crab Cake** 26
Fennel, orange, arugula
- Peruvian Shrimp Ceviche** GF 19
Cilantro lime marinade
- Shrimp Cocktail** GF 18
Cocktail sauce

SALADS & SOUPS

- Clam Chowder or Soup Special** 9/12
- Elbow Room House Salad** 🌿 🍷 11/16
Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton
- Caesar Salad** 12/16
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese
- Garden Wedge** GF 14/19
Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing
- ADD PROTEIN:** Chicken 6 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
- NEW Harvest Salad** 🍷 16/21
Citrus marinated roasted beet, orange, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction
- Ancient Grain Bowl** 🌿 14/ Chicken 20
Red quinoa, farro, bulgur, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil
- 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
- NEW Crab Louie** 39
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Salmon Salad** GF 🍷 33
Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette



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

All Entrees Include: Two traditional sides **Choice of:** whipped potatoes, jasmine rice, green beans, fries, onion rings, 1/2 & 1/2 **Premium Sides:** Mac n' Cheese 4, herb roasted potatoes 2, grilled asparagus 4, portobello mushrooms 4, brussel sprouts 2, marinated cannellini bean salad 2

STEAKS/CHOPS/CHICKEN

- Dry Aged 7oz New York Steak** GF 39
- Dry Aged 14oz New York Steak** GF 58
- Dry Aged 16oz Rib Eye** GF 68
- 8oz. Center Cut Filet Mignon** GF 54
Bordelaise sauce
- Prime Rib-1855 Beef** GF 12oz. 40 | 16oz. 46
Proudly featuring 1855 Black Angus Beef
- Toppers:** Ponzu 2, Lump crab with lemon beurre blanc 12, shrimp scampi 9
- Herb Roasted Half Chicken** 28
Whipped potato, green bean, charred lemon
- Berkshire Bone-in Pork Chop** 34
Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes
- Bistro Steak & Shrimp Scampi** GF 38
- Filet Mignon & Shrimp Scampi** 59

SPECIALTY SEAFOOD CREATIONS

- NEW Creole Shrimp Étouffée** 29
Simmered shrimp with vegetables in a Cajun spiced sauce. Served with steamed white rice
- Coconut Mango Alaskan Halibut** 40
Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa
- Pan Seared Calamari** 28
Linguine aglio e olio, herb panko crusted calamari
- Shrimp Scampi** 28
Linguine, garlic, shallots, capers, citrus butter
- Petrale Sole a la Francese** 32
White wine lemon sauce, green beans, jasmine rice
- NEW Crab Stuffed Salmon** 41
Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains
- 14oz. Australian Lobster Tail** GF 79
Butter poached lobster with whipped potatoes, green beans
- Crab & Shrimp Mac n' Cheese** 29
Havarti, cheddar, pecorino Mornay sauce, garlic panko

SIMPLY GRILLED FISH

All Entrees Include: Two traditional sides

- Atlantic Salmon** GF 32
- Petrale Sole** GF 32
- Herb Panko Crusted Calamari Steak** 26
- Lump Crab Cake** 29
- Alaskan Halibut** GF 40
- NEW Salmon Roulade** 39

DESSERT

- Bourbon Banana Bread Pudding** 13
- Mango Sorbet** GF 11
- Chocolate Mousse** GF 13
- Bourbon Street Beignets** 14
- Crème Brûlée** GF 13

SIGNATURE DISHES

- Tagliatelle Bolognese** 24
Crushed tomato, beef-pork-veal ragu, lemon, grana padano
- Filet Mignon Meatloaf** 28
Mushroom bordelaise, whipped potatoes, green beans
- Pistachio Almond Chicken Milanese** 🍷 28
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Lomo Saltado** 27
A Peruvian classic. Bistro steak, cumin, mixed spices, soy sauce, tomato, onion, rice, french fries, aji amarillo crema

BURGERS & SANDWICHES

- Choice of french fries, onion rings, 1/2-1/2, small house 🌿 🍷, Caesar salad, or cup of soup
- Parmesan Crusted Focaccia Grilled Cheese** 🌿 🍷 18
Whipped brie, oven dried tomato, arugula, pesto
- Chicken Milanese Sandwich** 🍷 19
Crispy chicken breast, arugula, almond pesto, tomato, balsamic reduction, focaccia bread
- Black Angus Cheeseburger** 19.5
Sharp cheddar, arugula, tomato, red onion, house-made sauce
- Black & Bleu Burger** 23
Elbow Room famous candied bacon, bleu cheese
- 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

STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:

- Pork Carnitas** 18
- Shrimp** 21

ILLY ITALIAN COFFE

- Regular** 5 | **Decaf** 5
- Espresso Shot** 5.5
- Cappuccino** 6.5
- Café** 6.5 *Hot or Iced*
- Latte** 7 *Hot or Iced*
Vanilla, Caramel, Pistachio
- Snow Cappuccino*** 6.5
Vanilla, Caramel, Pistachio +.50
- Latte, Mocha
- *Cold froth iced beverage*

WINE BY THE GLASS

SPARKLING

	REG	BIG POUR
NV Zonin Prosecco <i>Italy</i>	9	14
NV Domaine Chandon <i>California</i>	12	19
NV Roederer Estate <i>Anderson Valley</i>	15	24
'22 Schramsberg <i>Napa</i>	18	29
NV Veuve Clicquot <i>France</i>	22	35

'15 **Dom Perignon** *France* 40 75

SAUVIGNON BLANC

	REG	BIG POUR
'23 Joel Gott <i>California</i>	9	14
'23 St. Supery <i>Napa</i>	12	19
'24 Duckhorn <i>North Coast</i>	15	24
'23 Spottswoode <i>Napa/Sonoma</i>	20	32
Flight <i>St. Supery, Duckhorn, St. Supery, Duckhorn, Spottswoode</i>	15	

FUN WHITES

NV Sally's Secret Sangria	13	
'23 Zonin Pinot Grigio <i>Italy</i>	9	14
'24 J. Lohr Riesling <i>Monterey</i>	10	16
'24 Pine Ridge Chenin Blanc + Viognier <i>Napa</i>	10	16

CHARDONNAY

'23 Hess <i>Monterey</i>	9	14
'23 William Hill <i>North Coast</i>	12	19
'23 Frank Family <i>Carneros</i>	16	26
'23 Rombauer <i>Carneros</i>	20	32
'23 Far Niente <i>Napa</i>	22	35
Flight <i>Frank Family, Rombauer, Far Niente</i>	20	

CORKAGE FEE: 750ml bottle: \$25 | 1.5L Magnum: \$50

MIKE'S Premium Wine Pour



2022 Staglin "Saulus" Cabernet Sauvignon *Napa*

1 1/4oz Glass: 8
2 1/2 oz Glass: 15
5oz Glass: 25
Wine List Bottle: 125

97 Points Hollis Nelson



2022 Pahlmeyer Merlot *Atlas Peak*

1 1/4oz Glass: 11
2 1/2 oz Glass: 19
5oz Glass: 35
Wine List Bottle: 175

95 Points Decanter



2021 The Mascot Cabernet Sauvignon *Napa*

1 1/4oz Glass: 16
2 1/2 oz Glass: 30
5oz Glass: 50
Wine List Bottle: 190

92 Points Wine Searcher



2021 Peter Michael "Les Pavots" Cabernet Sauvignon *Knights Valley*

1 1/4oz Glass: 20
2 1/2 oz Glass: 35
5oz Glass: 60
Wine List Bottle: 300

97 Points Advocate

ROSE

'23 Alexander Valley <i>Sonoma</i>	9	14
'24 Whispering Angel <i>France</i>	13	21

FUN REDS

NV Sally's Secret Sangria	13	
'23 Seghesio Zinfandel <i>Sonoma</i>	12	19
'20 Niner Bootjack Red <i>Paso Robles</i>	11	17
'23 Turley Zinfandel "Old Vines" <i>CA</i>	18	29

PINOT NOIR

'23 Sea Sun Pinot Noir <i>California</i>	9	14
'23 Cru <i>Monterey</i>	12	19
'22 Belle Glos Las Alturas <i>SLH</i>	16	26
'23 Kosta Browne <i>RRV</i>	25	39
Flight <i>Cru, Belle Glos, Kosta Browne</i>	20	

MERLOT

'22 Duckhorn <i>Napa</i>	18	29
'22 Pahlmeyer <i>Napa</i>	35	53

CABERNET SAUVIGNON

'22 Franciscan <i>California</i>	9	14
'22 Beringer <i>Knights Valley</i>	14	22
'22 Justin <i>Paso Robles</i>	16	26
'22 Mondavi <i>Napa</i>	18	29

'23 Elbow Room "Collaboration" <i>Napa</i>	22	35
---	----	----

'20 Silver Oak <i>Alexander Valley</i>	28	40
---	----	----

'22 Caymus <i>Napa</i>	30	45
-------------------------------	----	----

'21 The Mascot <i>By Harlan</i>	50	75
--	----	----

Flight <i>Collaboration, Silver Oak, Caymus</i>	26	
--	----	--

CRAFT COCKTAILS

Best Bloody Mary <i>Platinum 7 vodka, Demitri's Mix, bacon seasoned rim</i>	15	
--	----	--

Kentucky Spiced <i>Mule Michter's bourbon, Cock n bull ginger beer, fresh lime juice, orgeat, star anise</i>	15	
---	----	--

Mango Island Breeze <i>Crop lemon vodka, fresh squeezed lemon juice, pineapple juice, mango pure lemon lime soda garnished with tajin</i>	15	
--	----	--

Sally's Italian Strawberry Smash <i>Crop Organic Meyer Lemon vodka, fresh lemon juice, simple syrup, strawberry puree, fresh basil</i>	15	
---	----	--

The Elbow Room Margarita <i>Corazon Blanco tequila, triple sec, sweet & sour, lime juice Cadillac 16</i>	15	
---	----	--

Cool As Cucumber <i>Crop Cucumber vodka, lime juice, agave, elderflower liqueur, cucumber, top with club soda</i>	15	
--	----	--

Blueberry Bliss <i>Crop myer lemon vodka limoncello, agave blueberry syrup, fresh squeezed lemon juice topped with prosecco</i>	15	
--	----	--

DRAFT BEER

	16 OZ.	21 OZ.
Cali Squeeze <i>California</i>	9	11
Mind Haze IPA <i>Firestone</i>	9	11
Modelo Especial <i>Mexico</i>	9	11
Pacifico Clara <i>Mexico</i>	9	11
Scrimshaw <i>California</i>	9	11
Coors Light <i>Golden Colorado</i>	7	8
Michelada Modelo Especial <i>Mexico</i>	9.50	11.50

BOTTLED BEER & HARD SELTZERS

Coors <i>Golden Colorado</i>	5.75	
Coors Edge Non-Alcoholic <i>Golden Colorado</i>	5.75	
Michelob Ultra <i>Missouri</i>	5.75	
Blue Moon <i>Golden Colorado</i>	6.75	
Corona <i>Mexico</i>	6.75	
Corona Light <i>Mexico</i>	6.75	
Corona Cero Non-Alcoholic <i>Mexico</i>	6.75	
Firestone Walker 805 <i>California</i>	6.75	
Lagunitas IPA <i>California</i>	6.75	
Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75	
White Claw Black Cherry <i>USA</i>	6.75	
Guinness <i>Ireland</i>	7.25	
Dark Wolf <i>Clovis</i>	12	

BEVERAGES

Soft Drinks	4.5	
<i>Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Mug Root Beer</i>		
Iced Tea	4.75	
Panna Still Water	6	
S.Pellegrino Sparkling	6	
Fresh Squeezed Arnold Palmer	5.5	
Fresh Squeezed Lemonade*	5.5	
Fresh Squeezed Strawberry Lemonade*	6.25	
<i>* Lemonade Refills 2</i>		
Roy Rogers	5	
Shirley Temple	5	
Lagunitas Hoppy Refresher	6	
Cock 'N Bull Ginger Beer	5.5	
Red Bull <i>Regular or Sugar Free</i>	6	

ZERO PROOF

Strawberry & Lime Mule <i>Cock 'N Bull ginger beer, lime juice, strawberries</i>	12	
Garden Margarita <i>Seedlip Garden 108 non-alcoholic spirit, salted rim</i>	12	
Seedlip Selection <i>Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic</i>	11	
Blueberry 108 <i>Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer</i>	12	

* Ask your Servers about a Spiked version (must be 21+)

CLASSICS

Espresso Martini <i>Platinum 7 vodka, Kahula, Bailey's, vanilla syrup</i>	15	
--	----	--

Blood Orange Mimosa <i>Zonin prosecco, vanilla syrup, bloody orange syrup, fresh orange juice</i>	13	
--	----	--

Detox Mimosa <i>Prosecco, pineapple, orange juice, pure honey</i>	13	
--	----	--

Basil Limoncello Martini <i>Limoncello Platinum 7 vodka, fresh lemon juice, agave nectar, fresh basil</i>	15	
--	----	--

Sally's Secret Recipe Sangria <i>Hand crafted in your choice of white or red</i>	13	
---	----	--

OLD FASHIONS

Buffalo Trace	14.5	
Michter's Rye	14.5	
Sazerac Rye	14.5	
Blanton's	25	

* Bottles may be purchased in the Market.

**Additional charge for rocks & martini pours

BOURBON

Basil Hayden Toasted Basil Hayden	13	
Blanton's	14	
Booker's	24	
Buffalo Trace	23	
Bulleit	12	
Dexter Three Wood Straight	13	
Dexter Small Batch Rye	12	
Elijah Craig	12	
Fourty Nine Mile Straight	11	
Hillrock	14	
JFC <i>14 yr</i>	25	
Knob Creek	50	
Knob Creek <i>12 yr</i>	12	
Knob Creek <i>18 yr</i>	15	
Knob Creek <i>18 yr</i>	40	
Maker's Mark	12.5	
Michter's	13	
Murray Hill Club	13	
WhistlePig PiggyBack	22	
Woodford Double Oak	14	
Woodford Reserve	16	
	16	
	13	

GIN

Bombay Dry	12	
Bombay Sapphire	13	
Empress 1908 Gin	13	
Gunpowder Irish Gin	13.5	
Hendrick's	13.5	
Tanqueray	12	
Monkey 47 Gin	15	

WHISKEY

Basil Hayden Dark Rye	13	
Hillrock Cask Rye	25	
Michter's American	13	
Michter's Rye	13	
Michter's Sour Mash	13	
Sazerac Rye <i>6 yr</i>	12	

BRANDY/COGNAC

1738 Courvoisier V.S.O.P	26	
Hennessy VS	14	
Korbel	8.75	
Remy Martin	22	

JAPANESE WHISKEY

Kikori Japanese Whiskey	11	
--------------------------------	----	--

TEQUILA

1800 Cristalino Añejo	14	
Casamigos Silver	14	
Casamigos Reposado	15	
Cazadores Reposado	13	
Don Julio 1942	42	
Don Julio Añejo	17	

Don Julio Blanco	14	
Don Julio Reposado	16	
Gran Centenario Leyenda	33	
Herradura Legend	33	
Insolente Extra Añejo	32	
La Gritona Reposado	13	
Lalo	15	
Corazon Blanco	11	

SCOTCH/BLENDED

Macallan <i>12 yr</i>	24	
Macallan Double Cask <i>18 yr</i>	78	
Balvenie <i>12 yr</i>	19	
Bruichladdich	16	
Chivas	11	
Dewars White Label	11	
Glenlivet <i>12 yr</i>	18	
Johnnie Walker Black	14	
Johnnie Walker Blue	62	
Lagavulin <i>16 yr</i>	21	

RUM

Laphroaig	18	
Oban <i>14 yr</i>	28	
Bacardi Superior	11	
Bumbu	13	
Bumbu XO	14	
Captain Morgan	12	
Myers Dark Rum	11	

CANADIAN WHISKEY

Crown Royal	12	
Crown Royal Reserve	17	

IRISH WHISKEY

Bushmills	11	
Gold Spot <i>13 yr</i>	50	
Green Spot	14	
Jameson	11	
Jameson <i>18 yr</i>	36	
Redbreast <i>12 yr</i>	17	
Redbreast <i>15 yr</i>	34	
Redbreast <i>21 yr</i>	60	

VODKA

Belvedere	12	
Crop Harvest Earth Meyer Lemon	11.5	
Crop Harvest Cucumber	11.5	
Grey Goose	12	
Ketel One	12	
Stoli	12	
Stoli Raspberry	12	
Stoli Vanilla	12	
Tito's	11.5	