

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
- Mango Avocado Crab Cocktail** GF 29
Pickled onion, yuzu, cilantro
- 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
- Shrimp Ceviche** GF 19
Cilantro lime marinade
- Shrimp Cocktail** GF 18

SALADS & SOUPS

- Clam Chowder or Soup Special** 9/12
- Small Ancient Grain Bowl** 🌿 14
- Elbow Room House Salad** 🌿 🍷 11/16
- Caesar Salad** 12/16
- Garden Wedge** GF 14/19
- ADD PROTEIN:** Chicken 8 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15
- Harvest Salad** 🍷 16/21
Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.
- Ancient Grain Bowl** 🌿 19
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 Ancient Grain Bowl** 25
- Chicken Caesar Salad** 19.50
- Spicy Thai Chicken Salad** 🍷 19.50
Soba noodles, red cabbage, Thai peanut dressing
- Shrimp Louie** GF 24
Iceberg lettuce, asparagus, avocado, egg, 1000 island
- Mango Avocado Crab Salad** 39
Romaine lettuce, edamame, cucumber, radish, spicy ponzu, wontons
- Salmon Salad** GF 🍷 29
Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette
- Ahi Poke Salad** 🍷 29
Diced mango, wontons, avocado, macadamia nuts, sriracha citrus ponzu



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 27

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, polenta 2, brussel sprouts 2, marinated cannellini bean salad 2

STEAKS/CHOPS/CHICKEN **Toppers:** Lump crab with lemon beurre blanc 12, shrimp scampi 9

- 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

- Herb Roasted Half Chicken** 26
Whipped potato, green bean, charred lemon
- Berkshire Bone-in Pork Chop** 32
Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes
- Bistro Steak & Shrimp Scampi** GF 38
- Filet Mignon & Shrimp Scampi** 59

SPECIALTY SEAFOOD CREATIONS

- Citrus Marinated Mexican White Prawns** 31
Creamy polenta, asparagus, yellow squash, tomato coulis
- Coconut Mango Alaskan Halibut** 40
Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa
- Pan Seared Calamari** 27
Linguine aglio e olio, herb panko crusted calamari
- Shrimp Scampi** 27
Linguine, garlic, shallots, capers, citrus butter
- Petrale Sole a la Francese** 32
white wine lemon sauce, green beans, jasmine rice
- Ponzu Salmon** 32
Soba noodles, stir-fried vegetables, hoisin, tequila ponzu
- 14oz. Australian Lobster Tail** GF 79
Butter poached lobster with whipped potatoes, green beans
- Crab & Shrimp Mac n' Cheese** 29
Havarti, brie, pecorino Mornay sauce, garlic panko

SIMPLY GRILLED FISH

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, polenta 2, brussel sprouts 2, marinated cannellini bean salad 2

- Atlantic Salmon** GF 29
- Petrale Sole** GF 32
- Herb Panko Crusted Calamari Steak** 23
- Lump Crab Cake** 29
- Alaskan Halibut** GF 38
- Mexican White Prawns** 31

SIGNATURE DISHES

- Tagliatelle Bolognese** 22
Crushed tomato, beef-pork-veal ragu, lemon, grana padano
- Filet Mignon Meatloaf** 25
Mushroom bordelaise, whipped potatoes, green beans
- Pistachio Almond Chicken Milanese** 🍷 27
Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino
- Lomo Saltado** 25
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** 28
Thin-sliced prime rib, La Boulangerie baguette, au jus
- Atlantic Salmon Filet Sandwich** 🍷 19
Avocado, arugula, tomatoes, brioche bun, pesto

DESSERT

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

ILLY ITALIAN COFFEE

- Regular** 5 | **Decaf** 5
- Espresso Shot** 5.5
- Cappuccino** 6.5
- Café** 6.5 *Hot or Iced*
Latte, Mocha
- Latte** 7 *Hot or Iced*
Vanilla, Caramel, Pistachio
- Snow Cappuccino*** 6.5
Vanilla, Caramel, Pistachio +.50
**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, 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	Firestone Walker 805 <i>California</i>	6.75
Coors Edge Non-Alcoholic <i>Golden Colorado</i>	5.75	Lagunitas IPA <i>California</i>	6.75
Michelob Ultra <i>Missouri</i>	5.75	Lagunitas Non-Alcoholic IPNA <i>California</i>	6.75
Blue Moon <i>Golden Colorado</i>	6.75	White Claw Black Cherry <i>USA</i>	6.75
Corona <i>Mexico</i>	6.75	Guinness <i>Ireland</i>	7.25
Corona Light <i>Mexico</i>	6.75	Dark Wolf <i>Clovis</i>	12
Corona Cero Non-Alcoholic <i>Mexico</i>	6.75		

BEVERAGES

Soft Drinks	4.5	Fresh Squeezed Strawberry Lemonade*	6.25
<i>Pepsi (Regular, Diet, Zero), Starry Lemon Lime, Mug Root Beer</i>		<i>* Lemonade Refills 2</i>	
Iced Tea	4.75	Roy Rogers	5
Panna Still Water	6	Shirley Temple	5
S.Pellegrino Sparkling	6	Lagunitas Hoppy Refresher	6
Fresh Squeezed Arnold Palmer	5.5	Cock 'N Bull Ginger Beer	5.5
Fresh Squeezed Lemonade*	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	Seedlip Selection <i>Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic</i>	11
Garden Margarita <i>Seedlip Garden 108 non-alcoholic spirit, salted rim</i>	12	Blueberry 108 <i>Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer</i>	12

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
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
Maker's Mark	40
Michter's	12.5
Murray Hill Club	13
WhistlePig PiggyBack	22
Woodford Double Oak	14
Woodford Reserve	16

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
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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