



APPETIZERS

Fig Garden Antipasto Crostinì, salami, cheeses	23	Crispy Calamari Apple arugula slaw with citrus curry dressing, chipotle aioli	19.5
Deviled Eggs GF Pickled vegetables	14	Portobello Mushrooms Basil, garlic, white wine	18
Steak Bites Hoisin, peanut	24	Pan Seared Crab Cake Fennel, orange, arugula	26
Brussel Sprouts Goat cheese puree, bourbon glaze, bacon	15	Peruvian Shrimp Ceviche Cilantro lime marinade	22
Jumbo Lump Crab Cocktail GF Cocktail sauce	29	Shrimp Cocktail GF Cocktail Sauce	20
Sourdough Round Roasted garlic herb butter	7.5		

SALADS & SOUPS

ADD PROTEIN: Chicken 6 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 15

Clam Chowder Traditional Creamy Coastal Chowder		Ancient Grain Bowl Red quinoa, farro, bulgur, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil	16/ Chicken 22
Daily Soup Special Chef's Homemade Soup	9/12	Chicken Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	19.5
Elbow Room House Salad Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton	11/16	Spicy Thai Chicken Salad Soba noodles, red cabbage, Thai peanut dressing	19.5
Harvest Salad GF Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.	16/21	Shrimp Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	26
Jumbo Lump Crab Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	36	Salmon Salad GF Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette	31
Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	12/16		
Garden Wedge GF Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing	15/20		

BRUNCH SPECIALS

Cold-Smoked Salmon Platter 26
55 degrees gold label smoked salmon, pickled onion, hardboiled egg, caper, lemon, whipped herbed cheese, toasted English muffin

Frittata Romesco Caramelized onion and fennel, roasted red bell pepper, Italian sausage, fresh herbs, grana Padano cheese, romesco sauce, side salad	15	Brunch Burger Elbow Room classic black angus cheeseburger with a fried egg.	23
Avocado Toast Peanut, pepitas, pistachio, crème de brie, on La Boulangerie seeded bread	19.5	Breakfast Croissant Cordon Bleu La Boulangerie croissant, ham, cheddar cheese scrambled egg, hollandaise sauce	19.5
Huevos Con Avocado Toast Elbow Room avocado toast, two farm fresh eggs any style	19.5	Smoked Ham Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin, smoked artisanal ham	19.5
Classic Bourbon Street Beignets A New Orleans Classic	14	Bacon Benedict Featuring our incredible candied applewood smoked bacon	22
Chilaquiles Roja Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro	20	New York Steak Benedict Featuring 1855 Black Angus Beef	28
Detox Omelet Wild mushrooms, egg whites, wilted spinach, goat cheese	19.5	Crab Cake Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin	34
Lump Crab Omelet Egg whites, wild mushrooms, wilted spinach, goat cheese	34	Bistro Steak & Eggs 8oz Center cut steak, two farm fresh eggs, breakfast potatoes, pico de gallo, toast	28
Breakfast Tacos Homemade tortilla, scrambled egg, Pork carnitas, roasted ranchero salsa, queso fresco, cilantro, side of breakfast potato	19	Dry Aged - 7oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast.	39
Crème Brûlée French Toast Yummy Vermont maple syrup, fresh berries	19.5	Dry Aged - 14oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast	58
All American Breakfast Two farm fresh eggs any style, breakfast potatoes, applewood smoked bacon or artisan smoked ham, toast	19.5	Dry Aged - 16oz Rib Eye & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast	68

WILD SIDES

Candied Applewood Smoked Bacon (4)	8	Sourdough Toast	4
Breakfast Potatoes	8	English Muffin	4
Artisan Smoked Ham	8	Fresh Berries, Melons	6

BURGERS & SANDWICHES

Choice of french fries, onion rings, ½- ½, small house, Caesar salad, or cup of soup

Elbow Room Steak Sandwich 8oz Center cut bistro steak, open face, jalapeño cheese bread	24.97
Seafood Melt Lump crab, shrimp, havarti cheese on sourdough bread	24
Parmesan Crusted Focaccia Grilled Cheese Whipped brie, oven dried tomato, arugula, pesto	19
Chicken Milanese Sandwich Crispy chicken breast, arugula, almond pesto, tomato, balsamic reduction, focaccia bread	19
Black Angus Cheeseburger Sharp cheddar, arugula, tomato, red onion, house-made sauce	20
Black & Bleu Burger Elbow Room famous candied bacon, bleu cheese	23
Ultimate Prime Rib French Dip Thin-sliced prime rib, La Boulangerie baguette, au jus	29

STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:			
Pork Carnitas	19	Shrimp	21

ILLY ITALIAN COFFEE

Regular Decaf	5.5	Espresso Shot	6
Capuccino	7	Café Hot or Iced Latte, Mocha	7
Latte Hot or Iced Vanilla, Carmel, Pistachio	7.5	Snow Cappuccino* Vanilla, Carmel, Pistachio +.50 *Cold froth iced beverage	7

DESSERT

Bourbon Banana Bread Pudding	13	Seasonal Sorbet GF	11	Bourbon Street Beignets	14
Crème Brûlée GF	13	Chocolate Mousse GF	13		

FRESH JUICES

Orange <i>Perricone Farms</i>	6	Passion Fruit <i>Diamonds</i>	6
Pineapple <i>Diamonds</i>	6	Coconut Water <i>Diamonds</i>	6

DIETARY NEEDS	GF GLUTEN FREE	VEGETARIAN	CONTAINS NUTS
ELBOW ROOM BAR & GRILL DESSERT FEE 2 DOLLARS PER PERSON PARTIES OF 8 OR MORE 20% GRATUITY WILL BE ADDED CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS 9/17/2026			

BRUNCH

WINE BY THE GLASS			
SPARKLING		REG	BIG POUR
'25	Zonin Prosecco Italy	10	16
NV	Gloria Ferrer Brute Rose Carneros	12	19
NV	Roederer Estate Anderson Valley	15	24
'23	Schramsberg Napa	18	29
NV	Veueve Cliquot France	22	35
		3 OZ.	6 OZ.
'15	Dom Perignon France	40	75
SAUVIGNON BLANC		REG POUR	BIG POUR
'23	Joel Gott California	9.5	15
'23	St. Supery Napa	12	19
'25	Duckhorn North Coast	15	24
'24	Cakebread Cellars North Coast	20	32
	Flight St. Supery, Duckhorn, Cakebread		16
FUN WHITES			
NV	Sally's Secret Sangria	13	
'23	Zonin Pinot Grigio Italy	10	16
'25	J. Lohr Riesling Monterey	10	16
'24	Pine Ridge Chenin Blanc+ Vignier Napa	10	16
CHARDONNAY			
'24	Hess "Shirtail" Monterey	9.5	15
'23	Cru SLH	12	19
'24	Frank Family Carneros	16	26
'24	Rivers-Marie Sonoma Coast	19	30
'24	Rombauer Carneros	21	34
	Flight Frank Family, Rombauer, Rivers-Marie		19
CORKAGE FEE: 750ml bottle: \$25 1.5L Magnum: \$50			

ROSÉ			
'25	Alexander Valley Sonoma	9.5	15
'25	Whispering Angel France	14	22
FUN REDS			
NV	Sally's Secret Sangria	13	
'24	Seghesio Zinfandel Sonoma	13	21
'24	Turley Zinfndel "Juvenile" CA	18	29
'20	Niner Bootjack Red Paso Robles	12	19
PINOT NOIR			
'23	Sea Sun Pinot Noir California	10	16
'22	Cru "Smith & Lindley" SLH	12	19
'24	Belle Glos "Clark & Telephone" Santa Maria	16	26
'24	Wayfarer WF2 Fort Ross-Seaview	25	40
	Flight Cru, Belle Glos, Wayfarer		18
MERLOT			
'23	Duckhorn Napa	19	30
'22	Pahlmeyer Napa	48	77
CABERNET SAUVIGNON			
'23	Franciscan California	9.5	15
'23	Roth Alexander Valley	14	22
'23	Daou Paso Robles	15	24
'22	Justin Paso Robles	17	27
'23	Pine Ridge "TRAVELERS" Napa	20	32
'23	Elbow Room "Collaboration" Napa	22	35
'21	Silver Oak Alexander Valley	28	45
'22	Caymus Napa	30	48
'21	The Mascot By Harlan	38	61
	Flight Collaboration, Silver Oak, Caymus		27

HOUSE FAVORITES							
	Sally's Italian Strawberry Smash Crop Meyer Lemon Vodka, fresh lemon juice, strawberry purée, fresh basil	15		Elbow Room Margarita Corazón Blanco Tequila, triple sec, sweet & sour, lime Cadillac 16	15		
	Cool As Cucumber Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda	15		Best Bloody Mary Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim	15		
	Strawberry Pear Sour Pear vodka, muddled strawberries, fresh lemon, and agave.	15		Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15		
	The Elbow Jam Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters	15		Barrel & Breeze Knob Creek Cask Strength, Pineapple Ginger, Ango Bitters, Falernum	15		
REFRESHING & SPRITZ COCKTAILS							
	Mango Island Breeze Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish	15		Prickly Paradise Miles Gin, simple syrup, lemon, fresh cactus pear pomegranate concentrate, topped with Prosecco	13		
	Sarti Spritz Prosecco, Sarti Rosa & soda water	15		Berry Spritz Aperol, Botanical, Fresh Strawberry, Lemon, Agave, Prosecco	13		
	Pineapple Strawberry Cosmo Strawberry–pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé	15		Sally's Secret Sangria House-made recipe – red or white	13		
OLD FASHIONEDS				LOW PROOF COCKTAILS			
	Buffalo Trace Old Fashioned Buffalo Trace Bourbon, bitters, sugar	14.5		Pumpkin Cheesecake Clarified Cocktail Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon, baking spices	15		
	Mitchter's Rye Old Fashioned Michter's Rye Whiskey, bitters, sugar	14.5					
	Sazerac Rye Old Fashioned Sazerac Rye, bitters, sugar	14.5		Cucumber Mint Botanical Botanical Gin , Lemon, Fresh cucumber, Mint, Soda water	15		
*Bottles may be purchased in the market **Additional charge for rocks & martini pours							
ZERO PROOF COCKTAILS							
	Strawberry & Lime Mule Cock 'N Bull ginger beer, lime juice, strawberries	12		Seedlip Selection Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic	11		
	Blackberry Garden Margarita Fresh Blackberries, Agave, Jalapeño Lime , Seed lip Garden	12		Blueberry 108 Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer	12		
*Ask your servers about a Spiked version (must be 21+)							
		1 ¼ OZ.	2 ½ OZ.	5 OZ.	BTL		
'22	Pahlmeyer Merlot , Atlas Peak	10	19	37	185		
'21	"The Mascot", By Harlan Est. Cabernet Sauvignon , Napa	10	20	38	190		
'23	Scarecrow "M. Etain", Cabernet Sauvignon , Napa	14	28	56	280		
'18	Peter Michael, "Au Paradis", Cabernet Sauvignon , Knights Valley	15	30	60	300		

MIKE'S
PREMIUM
Wine Pour

BOTTLED BEER & HARD SELTZERS					
Coors Golden Colorado	5.75	Lagunitas IPA California	6.75		
Michelob Ultra Missouri	5.75	High Noon Black Cherry USA	9		
Michelob Ultra 0.0	5.75	Guinness Ireland	7.25		
Corona Mexico	6.75	Dark Wolf Clovis	12		
Corona Light Mexico	6.75	Blue Moon Golden Colorado	6.75		
Corona Cero 0.0 Mexico	6.75	Peroni Italy	6.75		
Firestone Walker 805 California	6.75	Peroni 0.0 Italy	6.75		
DRAFT BEER 1 6 O Z . 2 1 0 Z .					
Cali Squeeze California	9	11	Scrimshaw California	9	11
Mind Haze IPA Firestone	9	11	Coors Light Golden Colorado	7	8
Modelo Especial Mexico	9	11	Michelada Modelo Especial Mexico	9.50	11.50
Pacifico Clara Mexico	9	11			
REFRESHMENTS					
Soft Drinks Pepsi (regular, Diet, Zero), Starry Lemon Lime, Mug Root Beer	4.5	Fresh Squeezed Strawberry Lemonade* *Lemonade Refills 2	6.25		
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 Regular or Sugar Free	6		



HAPPY HOUR
MONDAY-THURSDAY
2PM — 5PM

BRUNCH
SATURDAY-SUNDAY
10AM — 2PM