ELBOW ROOM
BAR & GRILL

Lunch

OFF MENU FEATURES

CHEF'S FEATURES

Half BLTA 18
Half BLTA, Applewood smoked bacon mayonnaise, avocado, on toasted sourdough

Soup & Salad Combo
Choice of House or Caesar salad

Cup 18/ Bowl 20

Elbow Room Famous Steak Sandwich 26
8oz. Center cut bistro steak, open face, jalapeño cheese bread.
Choice of: fries, onion rings, small house or Caesar salad or cup of soup

APPETIZERS

DRY AGED MEATBALLS 19
creamy polenta, grana padano, pine nut gremolata

PERUVIAN SHRIMP CEVICHE 22
CiIntro lime marinade

PAN SEARED CRAB CAKE 26
Fennel, orange, arugula

ENTREES

BUCATINI AND DRY AGED MEATBALLS 27
San Marzano tomato, whipped ricotta cheese, grana padano, pine nut gremolata

PASTA PRIMAVERA (V) 19
Linguini, aglio e olio, oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano

GRILLED CHICKEN WITH LINGUINI AGLIO E OLIO 24
Oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano



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DRINK SPECIALS

MARTINIS

Vote-tini 15
Platinum 7 Vodka, Joel Gott Sauvignon Blanc, fresh lemon, and agave.

The Elbow Jam 15
Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters

Peach Side, Beach Side 15
Clarified peach vodka with honey, rosemary, dry vermouth, lemon, pink peppercorn, & a hint of orange bitters. *Contains Dairy

Rock Star Martini 15
Vanilla vodka, passionfruit, fresh lime, vanilla, & a Prosecco finish.

SEASONAL COCKTAILS

Spiced Pear-tini 15
Wild roots Pear Vodka, Spiced pear, Lemon, Falernum, Orgeat, and Salted caramel apple jam

Pumpkin Cheesecake Clarified Cocktail 15
Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon , baking spices

Apple Cider HighBall 15
Outpost Bourbon, Sparkling apple cider, Ginger, lemon and Cinnamon

Strawberry Pear Sour 15
Pear vodka, muddled strawberries, fresh lemon, and agave.

MARGARITAS

Hibiscus Blueberry Margarita 15
Hibiscus-infused Corazón Tequila, blueberry, fresh lime, and agave

Coconut Pineapple 15
Corazón Tequila, Malibu coconut rum, coconut, pineapple, orange liqueur, fresh lime, and agave.

Blackberry Jalapeño Margarita 15
Corazón Tequila, muddled blackberries, jalapeño-lime, and agave.

Cinnamon Spice Margarita 15
Corazon tequila, Fireball, Orange juice, Lime, and vanilla

ZERO PROOF COCKTAILS

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

Blackberry Garden 12
Garden Seedlip, muddled blackberries, jalapeño-lime citrus, agave, and soda water

The Day Shift 12
Fresh citrus, rosemary, falernum, and coconut.

OLD FASHIONEDS

Banana Bread Old Fashion 15
Outpost Bourbon, Banana Bread Syrup, Walnut and Ango bitters

Caramelized Fig Old Fashioned 15
Bourbon, caramelized fig, maple, and walnut bitters.

Marmalade Old Fashioned 15
Outpost Bourbon, orange marmalade, Angostura bitters, and orange bitters.

MIKE'S **PREMIUM** *Wine Pour*

		1 ¼ OZ.	2 ½ OZ.	5 OZ.	BTL
'22	**Kathryn Hall, Cabernet Sauvignon,** Napa	15	30	60	300
'22	**"The Mascot", By Harlan Est. Cabernet Sauvignon,** Napa	10	20	38	190
'23	**Scarecrow "M. Etain", Cabernet Sauvignon,** Napa	14	28	56	280
'22	**Peter Michael, "Au Paradis", Cabernet Sauvignon,** Knights Valley	16	32	64	320