

ELBOW ROOM

BAR & GRILL

Lunch OFF MENU FEATURES

PROUDLY PARTNERED WITH



AUGUST 10-16

CHEF'S FEATURES



Half BLTA

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

18

Soup & Salad Combo

Choice of House or Caesar salad

Cup 18/ Bowl 20

Elbow Room Famous Steak Sandwich

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

24.97

APPETIZERS

PORTOBELLO MUSHROOMS

18

Basil, garlic, white wine

PURUVIAN SHRIMP CEVICHE

20

Cilantro lime marinade

PAN SEARED CRAB CAKE

26

Fennel, orange, arugula

ENTREES

PISTACHIO ALMOND CHICKEN MILANESE



23

Arugula, oven dried tomatoes, almond
pesto, champagne dressing,
balsamic reduction, pecorino

CHICKEN MILANESE SANDWICH



19

Crispy chicken breast, arugula,
almond pesto, tomato, balsamic
reduction, focaccia bread

DESSERT

PISTACHIO GELATO PROFITEROLE



13

Topped with orange pistachio chocolate sauce



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DRINK SPECIALS

MARTINIS

Vote-tini

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

The Elbow Jam

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

Peach Side, Beach Side

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

Rock Star Martini

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

SEASONAL COCKTAILS

Watermelon Cooler

Platinum 7 Vodka, fresh watermelon, mint juice, fresh lime juice. 15

Secret Rum Society

Bacardi rum, Malibu coconut rum, amaretto, pineapple, and orange juice 15

The Passion Pit

Captain Morgan Spiced Rum, ceremonial matcha, vanilla, lemon, and passionfruit cold foam. 15

Strawberry Pear Sour

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

MARGARITAS

Hibiscus Blueberry Margarita

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

Coconut Pineapple

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

Blackberry Jalapeño Margarita

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

Watermelon Margarita

Corazón Tequila, fresh watermelon, lime, orange liqueur, and agave. 13

ZERO PROOF COCKTAILS

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

Blackberry Garden

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

The Day Shift

Fresh citrus, rosemary, falernum, and coconut. 12

OLD FASHIONEDS

Oaxacon Old Fashioned

Corazón Tequila, mezcal, agave, and mole bitters. 15

Caramelized Fig Old Fashioned

Bourbon, caramelized fig, maple, and walnut bitters. 15

Marmalade Old Fashioned

Outpost Bourbon, orange marmalade, Angostura bitters, and orange bitters. 15

1 ¼ OZ. 2 ½ OZ. 5 OZ. BTL

MIKE'S
PREMIUM
Wine Pour

'19	Adaptation, Napa	8	15	25	125
'22	Pahlmeyer Merlot, Atlas Peak	14	28	48	185
'21	The Mascot Cabernet Sauvignon, Napa	16	30	50	190
'21	Peter Michael "Les Pavots" Cabernet Sauvignon, Knights Valley	20	35	60	300