

# ELBOW ROOM

BAR & GRILL

## Dinner

### OFF MENU FEATURES

PROUDLY PARTNERED WITH



AUGUST 10-16

#### APPETIZERS

|                                |    |                             |    |
|--------------------------------|----|-----------------------------|----|
| <b>PORTOBELLO MUSHROOMS</b>    | 18 | <b>PAN SEARED CRAB CAKE</b> | 26 |
| Basil, garlic, white wine      |    | Fennel, orange, arugula     |    |
| <b>PERUVIAN SHRIMP CEVICHE</b> | 20 | <b>FIG GARDEN ANTIPASTO</b> | 22 |
| Cilantro lime marinade         |    | Crostini, salami, cheeses   |    |

#### CHEF'S FEATURES

|                                                                                              |    |                                                                                          |    |
|----------------------------------------------------------------------------------------------|----|------------------------------------------------------------------------------------------|----|
| <b>ALASKAN HALIBUT PROVENCAL</b>                                                             | 42 | <b>CRAB STUFFED SALMON</b>                                                               | 42 |
| San Marzano tomato, artichoke heart, kalamata olive, caper, creamy polenta                   |    | Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains                       |    |
| <b>PISTACHIO ALMOND CHICKEN MILANESE</b> 🌱                                                   | 28 | <b>CHICKEN MILANESE SANDWICH</b> 🌱                                                       | 20 |
| Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino |    | Crispy chicken breast, arugula, almond pesto, tomato, balsamic reduction, focaccia bread |    |

#### DESSERT

|                                              |    |                     |    |
|----------------------------------------------|----|---------------------|----|
| <b>PISTACHIO GELATO PROFITEROLE</b> 🌱        | 13 | <b>CRÈME BRÛLÉE</b> | 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. 13

### 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. 15

### 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 |