ELBOW ROOM

BAR & GRILL

Dinner

OFF MENU FEATURES

APPETIZERS

DRY AGED MEATBALLS 19

creamy polenta, grana padano, and a gremolata

PERUVIAN SHRIMP CEVICHE 22

CiIntro lime marinade

PAN SEARED CRAB CAKE 26

Fennel, orange, arugula

FIG GARDEN ANTIPASTO 23

Crostini, salami, cheeses

CHEF'S FEATURES

ALASKAN HALIBUT PROVENCAL 42

San Marzano tomato, artichoke heart, kalamata olive, caper, creamy polenta

BUCATINI AND DRY AGED MEATBALLS 27

San Marzano tomato, whipped ricotta cheese, grana padano, and a gremolata

CRAB STUFFED SALMON 42

Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains

CHICKEN PICCATA 26

Classic lemon caper butter sauce, whipped potatoes, green bean

DESSERT

CHOCOLATE MOUSSE 13

CRÈME BRÛLÉE 13



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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

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

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