



ELBOW ROOM

BAR & GRILL
— EST. 1955 —

"Every Day is a Holiday and Every Night is New Year's Eve!"

APPETIZERS

Fig Garden Antipasto Crostini, salami, cheeses	22	Crispy Calamari Apple arugula slaw with citrus curry dressing, chipotle aioli	19.5
Deviled Eggs GF	13	Portobello Mushrooms	18
Steak Bites	23	Pan Seared Crab Cake Fennel, orange, arugula	26
Brussel Sprouts Goat cheese puree, bourbon glaze, bacon	14	Peruvian Shrimp Ceviche Cilantro lime marinade	19
Jumbo Lump Crab Cocktail GF Cocktail sauce	29	Shrimp Cocktail GF Cocktail Sauce	19
Sourdough Round	7.5		

SALADS & SOUPS

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

Clam Chowder Traditional Creamy Coastal Chowder	9/12	Ancient Grain Bowl	14/ Chicken 20
Daily Soup Special Chef's Homemade Soup		Chicken Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	19.5
Elbow Room House Salad	11/16	Spicy Thai Chicken Salad	19.5
Harvest Salad	16/21	Shrimp Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	25
Jumbo Lump Crab Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	36	Salmon Salad GF	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	14/19		

BRUNCH SPECIALS

Avocado Toast	15	Organic Greek Yogurt Berry Parfait	16
Huevos Con Avocado Toast	19	Breakfast Croissant Cordon Bleu La Boulangerie croissant, ham, cheddar cheese scrambled egg, hollandaise sauce	19
Classic Bourbon Street Beignets	14	Smoked Ham Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin, smoked artisanal ham	79
Chilaquiles Roja Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro	20	Bacon Benedict Featuring our incredible candied applewood smoked bacon	22
Detox Omelet	19	New York Steak Benedict Featuring 1855 Black Angus Beef	28
Lump Crab Omelet Egg whites, wild mushrooms, wilted spinach, goat cheese	34	Crab Cake Eggs Benedict Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin	34
Breakfast Tacos Homemade tortilla, scrambled egg, Pork carnitas, roasted ranchero salsa, queso fresco, cilantro, side of breakfast potato	18	Bistro Steak & Eggs 8oz Center cut steak, two farm fresh eggs, breakfast potatoes, pico de gallo, toast	28
Crème Brûlée French Toast	19	Dry Aged - 7oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast.	39
All American Breakfast Two farm fresh eggs any style, breakfast potatoes, applewood smoked bacon or artisan smoked ham, toast	19	Dry Aged - 14oz New York Steak & Eggs Two farm fresh eggs, breakfast potatoes, pico de gallo, toast	58
		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, 1/2- 1/2, small house, Caesar salad, or cup of soup

Parmesan Crusted Focaccia Grilled Cheese Whipped brie, oven dried tomato, arugula, pesto	18
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	19.5
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
Atlantic Salmon Filet Sandwich Avocado, arugula, tomatoes, brioche bun, pesto	20

STREET TACOS

Two Tacos with Cilantro salsa, Cannellini bean salad, cabbage, avocado, pico de gallo. Choice of:

Pork Carnitas	18
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 <small>*Cold froth iced beverage</small>	7

DESSERT

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

FRESH JUICES

Orange	8
Pineapple	8

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 | 04/9/2026

BRUNCH

WINE BY THE GLASS

SPARKLING		REG	BIG POUR
NV	Zonin Prosecco Italy	9	14
NV	Domaine Chandon California	12	19
NV	Roederer Estate Anderson Valley	15	24
'22	Schramsberg Napa	18	29
NV	Veuve Cliquot France	22	35
		3 OZ.	6 OZ.
'15	Dom Perignon France	40	75

SAUVIGNON BLANC		3 OZ.	BIG POUR
'23	Joel Gott California	9	14
'23	St. Supery Napa	12	19
'24	Duckhorn North Coast	15	24
'23	Spottswoode Napa/Sonoma	20	32
	Flight St. Supery, Duckhorn, Spottswoode		15

FUN WHITES			
NV	Sally's Secret Sangria	13	
'23	Zonin Pinot Grigio Italy	9	14
'24	J. Lohr Riesling Monterey	10	16
'24	Pine Ridge Chenin Blanc+ Viognier Napa	10	16

CHARDONNAY			
'23	Hess "Shirttail" Monterey	9	14
'23	William Hill North Coast	12	19
'23	Frank Family Carneros	16	26
'23	Rombauer Carneros	20	32
'23	Far Niente Napa	22	35
'23	Flight Frank Family, Rombauer, Far Niente		20

ROSÉ			
'23	Alexander Valley Sonoma	9	14
'24	Whispering Angel France	14	22

FUN REDS			
NV	Sally's Secret Sangria	13	
'23	Seghesio Zinfandel Sonoma	12	19
'20	Niner Bootjack Red Paso Robles	11	17
'23	Turley Zinfandel "Old Vines" CA	18	29

PINOT NOIR			
'23	Sea Sun Pinot Noir California	9	14
'23	Cru Monterey	12	19
'23	Failla Sonoma Coast	16	26
'23	Kosta Browne RRV	25	39
	Flight Cru Belle Glos, Kosta Browne		20

MERLOT			
'22	Duckhorn Napa	18	29
'22	Pahlmeyer Napa	38	62

CABERNET SAUVIGNON			
'22	Franciscan California	9	14
'23	Daou Paso Robles	15	24
'22	Justin Paso Robles	17	27
'23	Pine Ridge Napa	20	32
'23	Elbow Room "Collaboration" Napa	22	35
'20	Silver Oak Alexander Valley	28	40
'22	Caymus Napa	30	45
'21	The Mascot By Harlan	50	80
'23	Flight Collaboration, Silver Oak, Caymus		26

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
Blueberry Bliss Crop Meyer Lemon Vodka, limoncello, blueberry syrup, fresh lemon juice, topped with prosecco	15	Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15
Petal & Proof Jack Daniel's, pear & jasmine house made syrup, lemon, simple, egg white	15		

REFRESHING & SPRITZ COCKTAILS

Mango Island Breeze Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish	15	Blood Orange Mimosa Prosecco, blood orange syrup, vanilla, fresh orange juice	13
Kentucky Spiced Mule Michter's Bourbon, ginger beer, fresh lime juice, orgeat, star anise	15	Detox Mimosa Prosecco, pineapple juice, orange juice, honey	13
Basil Limoncello Martini Limoncello, Platinum 7 Vodka, fresh lemon juice, basil	15	Sally's Secret Sangria House-made recipe - red or white	13

OLD FASHIONEDS

Buffalo Trace Old Fashioned Buffalo Trace Bourbon, bitters, sugar	14.5	Honeydew Elixir Re:Find Botanical, mint, lime, and honeydew bright, crisp, and refreshing low-proof cocktail	15
Mitcher's Rye Old Fashioned Michter's Rye Whiskey, bitters, sugar	14.5	Orange Dreamsicle Clarified orange cream milk punch, Licor 43, Stoli Vanilla Vodka, bright citrus, silky vanilla, cold foam finish	15
Sazerac Rye Old Fashioned Sazerac Rye, bitters, sugar	14.5	Pistachio Ritual Pistachio, Lime, Orange Curacao, Vida Mezcal, House spiced molasses cordial	15

LOW PROOF COCKTAILS

*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
Garden Margarita Seedlip Garden 108 non- alcoholic spirit, salted rim	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+)

MIKE'S
PREMIUM
Wine Pour

	1 ¼ OZ.	2 ½ OZ.	5 OZ.	BTL
'19 Adaptation , Napa	8	15	25	125
'22 Pahlmeyer Merlot , Atlas Peak	12	24	38	152
'21 The Mascot Cabernet Sauvignon , Napa	16	30	50	190
'21 Peter Michael "Les Pavots" Cabernet Sauvignon , Knights Valley	20	35	60	300

BOTTLED BEER & HARD SELTZERS

Coors Golden Colorado	5.75	Lagunitas IPA California	6.75
Michelob Ultra Missouri	5.75	White Claw Black Cherry USA	6.75
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 16 OZ. 21 OZ.

Cali Squeeze California	9	11	Scrimshaw California	9	11
Mind Haze IPA Firestone	9	11	Coors Light Golden Colorado	9	11
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

CORKAGE FEE: 750ml bottle: \$25 | 1.5L Magnum: \$50