



ELBOW ROOM

BAR & GRILL
— EST. 1955 —

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

APPETIZERS

Fig Garden Antipasto Crostoni, salami, cheeses	22	Crispy Calamari Apple arugula slaw with citrus curry dressing, chipotle aioli	19.5
Deviled Eggs GF (V) Pickled vegetables	13	Portobello Mushrooms (V) Basil, garlic, white wine	18
Steak Bites (N) Hoisin, peanut	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 (V) Roasted garlic herb butter	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 (V) Red quinoa, farro, bulgur, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil	14/ Chicken 20
Daily Soup Special Chef's Homemade Soup		Chicken Caesar Salad Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese	23
Elbow Room House Salad (V) (N) Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton	11/16	Spicy Thai Chicken Salad (N) Soba noodles, red cabbage, Thai peanut dressing	24
Harvest Salad (N) Citrus marinated roasted beet, Mandarin Oranges, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction	16/21	Shrimp Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	26
Jumbo Lump Crab Louie GF Iceberg lettuce, asparagus, avocado, egg, 1000 island	36	Salmon Salad GF (N) Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette	33
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		

ENTREES

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 29

STEAKS/CHOPS/CHICKEN

ALL ENTREES INCLUDE: TWO TRADITIONAL SIDES
CHOICE OF: whipped potatoes, jasmine rice, green beans, fries, onion rings, 1/2 & 1/2
Premium Sides: Mac n' Cheese 4, herb roasted potatoes 2, grilled asparagus 4, portobello mushrooms 4, brussel sprouts 2, marinated cannellini bean salad 2

Dry Aged 7oz New York Steak GF	39	Bistro Steak & Shrimp Scampi	38
Dry Aged 14oz New York Steak GF	58	Filet Mignon & Shrimp Scampi	59
Dry Aged 16oz Rib Eye GF	68	8oz. Center Cut Filet Mignon Bordelaise sauce	54
Herb Roasted Half Chicken GF Whipped potato, green bean, charred lemon	28	Berkshire Bone-in Pork Chop Hoisin marinated, Chinese mustard sauce, braised red cabbage, whipped potatoes	34

Prime Rib-1855 Beef GF 12oz. 40 | 16oz. 46
Proudly featuring 1855 Black Angus Beef

ADD Half Lobster Tail 42

SPECIALTY SEAFOOD CREATIONS

Creole Shrimp Étouffé Simmered shrimp with vegetables in a Cajun spiced sauce. Served with steamed white rice	29	Petrale Sole a la Francese White wine lemon sauce, green beans, jasmine rice	32
Coconut Mango Alaskan Halibut Sweet potatoes, baby bok choy, red bell peppers, Thai green curry coconut sauce, mango salsa	40	Crab Stuffed Salmon Fresh lump crab, whipped brie, arugula, lemon zest, ancient grains	42
Pan Seared Calamari Linguine aglio e olio, herb panko crusted calamari	28	7oz. Australian Lobster Tail GF Butter poached lobster with whipped potatoes, green beans	49
Shrimp Scampi Linguine, garlic, shallots, capers, citrus butter	28	14oz. Australian Lobster Tail GF Butter poached lobster with whipped potatoes, green beans	79
Lobster Spring Risotto (N) yellow squash, asparagus, spinach, almond pesto, lemon juice, and grana Padano	49	Crab & Shrimp Mac n' Cheese Havarti, cheddar, grana pradano, Mornay sauce, garlic panko	29

SIMPLY GRILLED FISH

Atlantic Salmon GF	32	Herb Panko Crusted Calamari Steak	26	Alaskan Halibut GF	40
Petrale Sole GF	32	Lump Crab Cake	29	Simply Grilled Crab Stuffed Salmon GF	42

ALL ENTREES INCLUDE:
TWO TRADITIONAL SIDES

SIGNATURE DISHES

Original Joe's Special GF Beef, spinach, onion, eggs. ADD Shiitake mushrooms 2	23
Filet Mignon Meatloaf Mushroom bordelaise, whipped potatoes, green beans	28
Pistachio Almond Chicken Milanese (N) Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino	28
Spring Vegetable Pesto Risotto (V) (N) Yellow squash, asparagus, spinach, almond pesto, lemon juice, and Grana Padano	23

BURGERS & SANDWICHES

Choice of french fries, onion rings, 1/2- 1/2, small house, Caesar salad, or cup of soup	
Seafood Melt Lump crab, shrimp, havarti cheese on sourdough bread	24
Parmesan Crusted Focaccia Grilled Cheese (V) (N) Whipped brie, oven dried tomato, arugula, pesto	18
Chicken Milanese Sandwich (N) 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

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	7

*Cold froth iced beverage

DESSERT

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

DIETARY NEEDS

GF GLUTEN FREE

(V) VEGETARIAN

(N) 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 | 04/23/2026

DINNER

WINE BY THE GLASS

SPARKLING

	REG	BIG POUR
NV Zonin Prosecco Italy	9	14
NV Domaine Chandon Brut Rose 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

'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 "Juvenile" 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, Failla, 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
'21 Whitehall Lane 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	
Cool As Cucumber Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda	15	
Blueberry Bliss Crop Meyer Lemon Vodka, limoncello, blueberry syrup, fresh lemon juice, topped with prosecco	15	
Petal & Proof Jack Daniel's, pear & jasmine house made syrup, lemon, simple, egg white	15	
Elbow Room Margarita Corazón Blanco Tequila, triple sec, sweet & sour, lime Cadillac 16	15	
Best Bloody Mary Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim	15	
Espresso Martini Platinum 7 vodka, Kahula, Bailey's, vanilla syrup	15	
Coffee Boulevardier Espresso infused Campari, Sazerac rye, Kahlúa, sweet vermouth, chocolate bitters	15	

REFRESHING & SPRITZ COCKTAILS

Mango Island Breeze Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish	15	
Coconut Hugo Spritz St-Germain, Bacardi rum, lime juice, coconut cream, mint, lychee, prosecco	15	
Pineapple Strawberry Cosmo Strawberry-pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé	15	
Blood Orange Mimosa Prosecco, blood orange syrup, vanilla, fresh orange juice	13	
Detox Mimosa Prosecco, pineapple juice, orange juice, honey	13	
Sally's Secret Sangria House-made recipe - red or white	13	

OLD FASHIONEDS

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

*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	
Peach Basil Orchards Peach syrup, lemon, honey basil, Ginger beer	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+)

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

MIKE'S
PREMIUM
Wine Pour

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	7	8
Modelo Especial Mexico	9	11	Michelada Modelo Especial	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