



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

Soup & Salad Combo (M-F Lunch Only)
Choice of House or Caesar salad • Cup 18/ Bowl 20

| | | | |
|---|-------|---|-------------------|
| 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 | 19.5 |
| 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 | 19.5 |
| 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 | 25 |
| 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 | 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 | | |

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 27

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 Étouffe 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 | 26 | 7oz. Australian Lobster Tail GF Butter poached lobster with whipped potatoes, green beans | 49 |
| Shrimp Scampi Linguine, garlic, shallots, capers, citrus butter | 27 | 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 | 29 | Herb Panko Crusted Calamari Steak | 23 | 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 | 19 |
| Filet Mignon Meatloaf Mushroom bordelaise, whipped potatoes, green beans | 25 |
| Pistachio Almond Chicken Milanese (N) Arugula, oven dried tomatoes, almond pesto, champagne dressing, balsamic reduction, pecorino | 22 |
| 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

BLTA Lunch Special (M-F Lunch Only) 17.5
Half BLTA, Applewood smoked bacon mayonnaise, avocado, on toasted sourdough

| | |
|--|------|
| 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 | 28 |

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

LUNCH

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

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|--|----|----|
| 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

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|--|----|--|
| 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, Stoli 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

| | | | | | |
|-----------------------------------|---|----|--|------|-------|
| 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

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|--|------|---|------|
| 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