

ELBOW ROOM

BAR & GRILL

Dinner

OFF MENU FEATURES

APPETIZERS

BRUSSEL SPROUTS

15

Goat cheese puree, bourbon glaze, bacon

PERUVIAN SHRIMP CEVICHE

22

Cilantro 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

CRAB STUFFED SALMON

42

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

HARVEST SALAD GF 🌱

21

Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.

GRILLED CHICKEN WITH LINGUINI AGLIO E OLIO

26

Oven dried tomato, yellow squash, asparagus, baby spinach, portobello mushroom, basil, parsley, grana padano

DESSERT

CHOCOLATE MOUSSE

13

CRÈME BRÛLÉE

13



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DRINK SPECIALS

MARTINIS

Vote-tini

Platinum 7 Vodka, Joel Gott Sauvignon Blanc, fresh lemon, and agave.

15

Peach Side, Beach Side

Clarified peach vodka with honey, rosemary, dry vermouth, lemon, pink peppercorn, & a hint of orange bitters. *Contains Dairy

15

The Elbow Jam

Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters

15

Rock Star Martini

Vanilla vodka, passionfruit, fresh lime, vanilla, & a Prosecco finish.

15

SEASONAL COCKTAILS

Spiced Pear-tini

Wild roots Pear Vodka, Spiced pear, Lemon, Falernum, Orgeat, and Salted caramel apple jam

15

Apple Cider HighBall

Outpost Bourbon, Sparkling apple cider, Ginger, lemon and Cinnamon

15

Pumpkin Cheesecake Clarified Cocktail

Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon, baking spices

15

Strawberry Pear Sour

Pear vodka, muddled strawberries, fresh lemon, and agave.

15

MARGARITAS

Hibiscus Blueberry Margarita

Hibiscus-infused Corazón Tequila, blueberry, fresh lime, and agave

15

Blackberry Jalapeño Margarita

Corazón Tequila, muddled blackberries, jalapeño-lime, and agave.

15

Coconut Pineapple

Corazón Tequila, Malibu coconut rum, coconut, pineapple, orange liqueur, fresh lime, and agave.

15

Cinnamon Spice Margarita

Corazon tequila, Fireball, Orange juice, Lime, and vanilla

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

Banana Bread Old Fashion

Outpost Bourbon, Banana Bread Syrup, Walnut and Ango 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

'22 Pahlmeyer Merlot, Atlas Peak

10

19

37

185

'21 "The Mascot", By Harlan Est. Cabernet Sauvignon, Napa

10

20

38

190

'23 Scarecrow "M. Etain", Cabernet Sauvignon, Napa

14

28

56

280

'18 Peter Michael, "Au Paradis", Cabernet Sauvignon, Knights Valley

15

30

60

300