ELBOW ROOM

BAR & GRILL

— EST. 1955 —

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

APPETIZERS

Fig Garden Antipasto 23
Crostini, salami, cheeses

Deviled Eggs GF Ⓥ 14
Pickled vegetables

Steak Bites 24
Hoisin, peanut

Brussel Sprouts 15
Goat cheese puree, bourbon glaze, bacon

Jumbo Lump Crab Cocktail GF 29
Cocktail sauce

Sourdough Round Ⓥ 7.5
Roasted garlic herb butter

Dry Aged Meatballs 19
creamy polenta, grana padano, and a gremolata

Crispy Calamari 19.5
Apple arugula slaw with citrus curry dressing, chipotle aioli

Portobello Mushrooms Ⓥ 18
Basil, garlic, white wine

Pan Seared Crab Cake 26
Fennel, orange, arugula

Peruvian Shrimp Ceviche 22
Cilntro lime marinade

Shrimp Cocktail GF 20
Cocktail Sauce

SALADS & SOUPS

ADD PROTEIN: Chicken 6 | Shrimp 9 | Salmon 15 | Jumbo Lump Crab 20 | Steak 10

Clam Chowder
Traditional Creamy Coastal Chowder

Daily Soup Special 9/12
Chef's Homemade Soup

Elbow Room House Salad Ⓥ 11/16
Mixed green lettuce with cucumber, tomato, raisin, walnut, and crouton

Harvest Salad GF 16/21
Pomegranate seeds, butternut squash, pepitas, toasted almonds, goat cheese, mixed greens, champagne vinaigrette, balsamic reduction.

Jumbo Lump Crab Louie GF 36
Iceberg lettuce, asparagus, avocado, egg, 1000 island

Caesar Salad 12/16
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese

Garden Wedge GF 15/20
Iceberg lettuce, bacon, hard boiled egg, roma tomato, blue cheese crumbles, blue cheese dressing

Ancient Grain Bowl Ⓥ 16/ Chicken 22
Red quinoa, farro, bulgur, roasted red bell peppers, cucumbers, tomatoes, red onions, radish, parsley, dill, mint, avocado, red wine vinaigrette, extra virgin olive oil

Chicken Caesar Salad 19.5
Romaine lettuce, caesar dressing, focaccia croutons, and grana padano cheese

Spicy Thai Chicken Salad 19.5
Soba noodles, red cabbage, Thai peanut dressing

Shrimp Louie GF 26
Iceberg lettuce, asparagus, avocado, egg, 1000 island

Salmon Salad 31
Avocado, candied pecans, asparagus, carrots, red cabbage, citrus vinaigrette

BRUNCH SPECIALS

Avocado Toast Ⓥ 19.5
Peanut, pepitas, pistachio, crème de brie, on La Boulangerie seeded bread

Huevos Con Avocado Toast Ⓥ 19.5
Elbow Room avocado toast, two farm fresh eggs any style

Classic Bourbon Street Beignets 14
A New Orleans Classic

Chilaquiles Roja
Scrambled eggs, avocado, pickled red onion, sour cream, shaved radish, ranchero salsa, queso fresco, cilantro 20

Detox Omelet Ⓥ 19.5
Wild mushrooms, egg whites, wilted spinach, goat cheese

Lump Crab Omelet 34
Egg whites, wild mushrooms, wilted spinach, goat cheese

Breakfast Tacos 19
Homemade tortilla, scrambled egg, Pork carnitas, roasted ranchero salsa, queso fresco, cilantro, side of breakfast potato

Bourbon Banana French Toast Ⓥ 19.5
Yummy Vermont maple syrup, fresh berries

All American Breakfast 19.5
Two farm fresh eggs any style, breakfast potatoes, applewood smoked bacon or artisan smoked ham, toast

Brunch Burger 23
Elbow Room classic black angus cheeseburger with a fried egg.

Breakfast Croissant Cordon Bleu 19.5
La Boulangerie croissant, ham, cheddar cheese scrambled egg, hollandaise sauce

Smoked Ham Eggs Benedict 19.5
Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin, smoked artisanal ham

Bacon Benedict 22
Featuring our incredible candied applewood smoked bacon

New York Steak Benedict 28
Featuring 1855 Black Angus Beef

Crab Cake Eggs Benedict 34
Two poached farm fresh eggs, scratch-made hollandaise on a grilled English muffin

Bistro Steak & Eggs 28
8oz Center cut steak, two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Dry Aged - 7oz New York Steak & Eggs 39
Two farm fresh eggs, breakfast potatoes, pico de gallo, toast.

Dry Aged - 14oz New York Steak & Eggs 58
Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

Dry Aged - 16oz Rib Eye & Eggs 68
Two farm fresh eggs, breakfast potatoes, pico de gallo, toast

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, ½- ½, small house, Caesar salad, or cup of soup

Elbow Room Steak Sandwich 26
8oz Center cut bistro steak, open face, jalapeño cheese bread

Seafood Melt 24
Lump crab, shrimp, havarti cheese on sourdough bread

Parmesan Crusted Focaccia Grilled Cheese Ⓥ 19
Whipped brie, oven dried tomato, arugula, pesto

Chicken Milanese Sandwich 19
Crispy chicken breast, arugula, almond pesto, tomato, balsamic reduction, focaccia bread

Black Angus Cheeseburger 20
Sharp cheddar, arugula, tomato, red onion, house-made sauce

Black & Bleu Burger 23
Elbow Room famous candied bacon, bleu cheese

Ultimate Prime Rib French Dip 29
Thin-sliced prime rib, La Boulangerie baguette, au jus

STREET TACOS

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

Pork Carnitas 19 **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 *Cold froth iced beverage	7

DESSERT

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

FRESH JUICES

Orange *Perricone Farms*	6	**Passion Fruit** *Diamonds*	6
Pineapple *Diamonds*	6		

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 | 11/6/26

BRUNCH

WINE BY THE GLASS

SPARKLING

		REG	BIG POUR
NV	**Santa Marina Prosecco** Italy	10	16
NV	**Ferrandiere Blanc De Blancs** France	12	19
NV	**Roederer Estate** Anderson Valley	15	24
'23	**Schramsberg Blanc De Blancs** Napa	18	29
NV	**Veueve Cliquot** France	22	35
		3 OZ.	**6 OZ.**
'15	**Dom Perignon** France	40	75

SAUVIGNON BLANC

		REG POUR	BIG POUR
'23	**Joel Gott** California	9.5	15
'23	**St. Supery** Napa	12	19
'25	**Duckhorn** North Coast	15	24
'24	**Cakebread Cellars** North Coast	20	32
	Flight St. Supery, Duckhorn, Cakebread		16

FUN WHITES

NV	**Sally's Secret Sangria**	13
'23	**Zonin Pinot Grigio** Italy	10 16
'25	**Pine Ridge Chenin Blanc** Viogner, Napa	10 16
'25	**J. Lohr Riesling** Monterey	10 16

CHARDONNAY

'24	**Hess "Shirtail"** Monterey	9.5	15
'23	**Cru** SLH	12	19
'24	**Frank Family** Carneros	16	26
'24	**Far Niente** Napa	22	35
'24	**Rombauer** Carneros	20	32
	Flight Frank Family, Rombauer, Far Niente		19

ROSÉ

'25	**Gassier Côtes de Provence Rosé** France	14	22

FUN REDS

NV	**Sally's Secret Sangria**	13	
'24	**Seghesio Zinfandel** Sonoma	13	21
'24	**Turley Zinfndel "Juvenile"** CA	18	29
'20	**Niner Bootjack Red** Paso Robles	12	19

PINOT NOIR

'23	**Sea Sun Pinot Noir** California	10	16
'22	**Cru "Smith & Lindley"** SLH	12	19
'24	**Belle Glos "Clark & Telephone"** Santa Maria	16	26
'24	**Kistler** Sonoma Coast	30	48
	Flight Cru, Belle Glos, Kistler		19

MERLOT

'23	**Duckhorn** Napa	19	30

CABERNET SAUVIGNON

'23	**Franciscan** California	9.5	15
'23	**Daou** Paso Robles	14	22
'22	**Justin** Paso Robles	17	27
'23	**Method** Napa, 95pts Suckling	18	29
'24	**Elbow Room "Collaboration"** Napa	22	35
'21	**Silver Oak** Alexander Valley	28	45
'22	**Caymus** Napa	30	48
'21	**The Mascot** By Harlan	38	61
	Flight Collaboration, Silver Oak, Caymus		27

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

HOUSE FAVORITES

Sally's Italian Strawberry Smash 15
Crop Meyer Lemon Vodka, fresh lemon juice, strawberry purée, fresh basil

Cool As Cucumber 15
Crop Cucumber Vodka, elderflower liqueur, lime juice, agave nectar, cucumber, soda

Strawberry Pear Sour 15
Pear vodka, muddled strawberries, fresh lemon, and agave.

The Elbow Jam 15
Bourbon, Aperol, sweet vermouth, fresh lemon, orange marmalade, and orange bitters

Elbow Room Margarita 15
Corazón Blanco Tequila, triple sec, sweet & sour, lime | Cadillac 16

Best Bloody Mary 15
Platinum 7 Vodka, Demitri's Bloody Mary mix, bacon seasoned rim

Espresso Martini 15
Platinum 7 vodka, Kahula, Bailey's, vanilla syrup

Barrel & Breeze 15
Knob Creek Cask Strength, Pineapple Ginger, Ango Bitters, Falernum

REFRESHING & SPRITZ COCKTAILS

Mango Island Breeze 15
Crop Lemon Vodka, pineapple juice, mango purée, fresh lemon juice, lemon-lime soda, Tajín garnish

Sarti Spritz 15
Prosecco, Sarti Rosa & soda water

Pineapple Strawberry Cosmo 15
Strawberry–pineapple infused Platinum 7 vodka, lime, triple sec, simple syrup Sparkling rosé

Prickly Paradise 13
Miles Gin, simple syrup, lemon, fresh cactus pear pomegranate concentrate, topped with Prosecco

Berry Spritz 13
Aperol, Botanical, Fresh Strawberry, Lemon, Agave, Prosecco

Sally's Secret Sangria 13
House-made recipe – red or white

OLD FASHIONEDS

Buffalo Trace Old Fashioned 14.5
Buffalo Trace Bourbon, bitters, sugar

Mitchter's Rye Old Fashioned 14.5
Michter's Rye Whiskey, bitters, sugar

Sazerac Rye Old Fashioned 14.5
Sazerac Rye, bitters, sugar

*Bottles may be purchased in the market
**Additional charge for rocks & martini pours

LOW PROOF COCKTAILS

Pumpkin Cheesecake Clarified Cocktail 15
Clarified pumpkin cheesecake, Captain Morgan spiced rum, vanilla Stoli, lemon, baking spices

Cucumber Mint Botanical 15
Botanical Gin , Lemon, Fresh cucumber, Mint, Soda water

ZERO PROOF COCKTAILS

Strawberry & Lime Mule 12
Cock 'N Bull ginger beer, lime juice, strawberries

Blackberry Garden Margarita 12
Fresh Blackberries, Agave, Jalapeño Lime , Seed lip Garden

Seedlip Selection 11
Choice of: Grove 42 Citrus, Garden 108 Herbal, or Spice 94 Aromatic

Blueberry 108 12
Seedlip 108, blueberry syrup, agave, fresh squeezed lime juice, Splash of lemon lime soda, Splash ginger beer

*Ask your servers about a Spiked version (must be 21+)

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

BOTTLED BEER & HARD SELTZERS

Coors Golden Colorado	5.75	**Lagunitas IPA** California	6.75
Michelob Ultra Missouri	5.75	**High Noon Black Cherry** USA	9
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 16OZ. 21OZ.

Elbow Room Blonde Ale 8 10
For Elbow Room by Stone Brewery Paso Robles

Cali Squeeze California	9	11	**Coors Light** Golden Colorado	7	8
Mind Haze IPA Firestone	9	11	**Michelada Modelo Especial** Mexico	9.50	11.50
Modelo Especial Mexico	9	11	**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	7
Iced Tea	4.75	**Roy Rogers**	5
Panna Still Water	7	**Shirley Temple**	5
S.Pellegrino Sparkling	7	**Lagunitas Hoppy Refresher**	6
Fresh Squeezed Arnold Palmer	5.5	**Cock "N Bull Ginger Beer**	5.5
Fresh Squeezed Lemonade * Lemonade Refills 2	6	**Red Bull** Regular or Sugar Free	6



Join Us

HAPPY HOUR
MONDAY-THURSDAY
2PM — 5PM

BRUNCH
SATURDAY-SUNDAY
10AM — 2PM

11/6/26