

ELBOW ROOM

BAR & GRILL

Lunch OFF MENU FEATURES



CHEF'S FEATURES

Half BLTA

Half BLTA, Applewood smoked bacon
mayonnaise, avocado, on toasted
sourdough

18

Soup & Salad Combo

Choice of House or Caesar salad

Cup 18/ Bowl 20

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

24.97

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

ENTREES

PETRALE SOLE A LA FRANCESE

32

White wine lemon sauce, green beans,
jasmine rice

PASTA PRIMAVERA

19

Linguini, aglio e olio, oven dried
tomato, yellow squash, asparagus,
baby spinach, portobello mushroom,
basil, parsley, grana padano

GRILLED CHICKEN WITH LINGUINI AGLIO E OLIO

24

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



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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