


TO DELIGHT IN

<u>Liège Waffle</u>	rich, sweet and chewy	3.5 each
	toppings	1.5 each
	salted caramel, orange marmalade, maple syrup, milk chocolate, white chocolate rose water	

TO START THE DAY

<u>Avocado Toast</u>	confit baby tomato, olive oil, lemon, pomegranate molasses, sourdough <input type="checkbox"/> add poached eggs	11 4
<u>Bacon & Eggs</u>	sourdough toast, 3 eggs any style, crispy potato, bacon or sausage	12
<u>Forest Mushroom</u>	fricassee of mushroom ragout, dill arugula salad, poached eggs, crispy fingerling potatoes, sourdough <input type="checkbox"/>	16
<u>Bison Shortrib Hash</u>	sauté of mushroom, onion & fingerling potato, café au lait, tomato & feta salad, poached eggs <input type="checkbox"/>	17
<u>Croque Madame</u>	Hillview roasted pork loin, fior di latte, white truffle honey, fontina mornay sauce, sunny side egg, sourdough toast	17
<u>Bacon Benedict</u>	free range eggs, buttermilk cheddar biscuit, bacon relish, hollandaise, greens	17
<u>Crab Benedict</u>	free range eggs, lump crab salad, buttermilk cheddar biscuit, roasted tomato hollandaise, greens available gluten aware with substitution of crispy potato hash patties on benedicts	18
<u>Lamb</u>	merguez meatballs, Moroccan vegetable stew, olive tapenade, raita, poached eggs, sourdough	18
<u>Butchers Plate</u>	local sausage, crispy pork jowl, smoked duck breast, merguez meatball, sunny side egg, cheddar biscuit, house maple mustard, pickled vegetables	19

TO EAT UP

<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette <input type="checkbox"/> <input type="checkbox"/>	14
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella, roasted shallot, walnuts, dill & champagne vinaigrette <input type="checkbox"/> <input type="checkbox"/>	15
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<u>Farro</u>	smoked chicken, baby tomato, Noble Meadows feta, crispy chickpea, swiss chard & arugula, basil vinaigrette, dried cranberry, pomegranate molasses	17
<u>ER Burger</u>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens	18
<u>Mushroom Burger</u>	wood fired beef patty, brie cheese, truffle lemon aioli, roasted mushrooms, burger fixings, brioche bun, fries or greens	18
<u>Tuna</u>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper 	18
<u>Bucatini</u>	confit baby tomato, basil pistachio pesto, pernod, grana padano <input type="checkbox"/>	19

FLATBREADS

<u>Bartlett Pear</u>	crisp flatbread, double smoked bacon, roasted shallot, dried mission fig, brie, truffle honey	18
<u>Shrimp</u>	crisp flatbread, ancho chili & fontina mornay, oven dried tomato, aged cheddar, kale	18
<u>Daily Creation</u>	find out what the chef is craving on his flatbread today	MP

TO EAT UP

<u>Croque Madame</u>	Hillview roasted pork loin, fior di latte, white truffle honey, fontina mornay sauce, sunny side egg, sourdough	17
<u>ER Burger</u>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens	18
<u>Mushroom Burger</u>	wood fired beef patty, brie cheese, truffle lemon aioli, roasted mushrooms, burger fixings, brioche bun, fries or greens	18
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<u>Bucatini</u>	confit baby tomato, basil pistachio pesto, pernod, grana padano V	19
<u>Salmon</u>	roasted Òra King, gremolata emulsion, braising greens, du puis lentil, golden beet, maple mustard GF 🌊	24
<u>Chicken & Waffles</u>	Maplehill Farms, boneless buttermilk fried, Liège Belgian waffle, bacon relish, broccolini, gravy	23
<u>Surf & Turf</u>	petite tender, Atlantic lobster crusted, candied cipollini onion, fingerling potato, broccolini, café au lait	25

ELBOW ROOM LUNCH EXPERIENCE

choice of 1 from each section 19

VEGETABLES

<u>Brussel Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon GA V
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V

PROTEIN

<u>Agnolotti</u>	smoked chicken & mushroom filling, chive butter sauce, grana padano, bruschetta
<u>Salmon</u>	roasted Òra King, gremolata emulsion GF 🌊
<u>Tiger Prawn</u>	gochujang ebi mayo, anise soy reduction, scallion, sesame

STARCH

<u>Bartlett Pear</u>	crisp flatbread, double smoked bacon, roasted shallot, dried mission fig, brie, truffle honey
<u>Mushroom</u>	crisp flatbread, mornay, roasted mushrooms, fior di latte, basil pistachio pesto V
<u>Jerk</u>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw

ALL ACCOMPANIED WITH A BAG OF WARM LIÈGE BEIGNET'S (ASK YOUR SERVER FOR DAILY INSPIRATION)

SHARE PLATES

<u>Gnocchi</u>	smoked paprika jalapeño cream, charred fennel, pickled vegetables, grana padano V	16
<u>Brussel Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon V GA	12
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	14
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	15
<u>Farro</u>	smoked chicken, baby tomato, Noble Meadows feta, crispy chickpea, swiss chard & arugula, basil vinaigrette, dried cranberry, pomegranate molasses	17
<u>Bao Bun</u>	crispy pork jowl, coriander & anise glaze, miso mayo, pickled daikon slaw	12
<u>Tiger Prawn</u>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame	17
<u>Agnolotti</u>	smoked chicken and mushroom filling, chive butter sauce, grana padano, bruschetta	18
<u>Tuna</u>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper 🌊	18
<u>Octopus</u>	wood grilled, fingerling potato, kale, oven dried tomato, roasted shallot, lemon harissa butter sauce GA 🌊	18
<u>Carbonara</u>	smoked duck breast, garganelli, beech & crimini mushroom, bacon, black truffle liaison, parmesan	19
<u>Shrimp</u>	crisp flatbread, ancho chili & fontina mornay, oven dried tomato, aged cheddar, kale	18
<u>Bartlett Pear</u>	crisp flatbread, double smoked bacon, roasted shallot, dried mission fig, brie, truffle honey	18
<u>Daily Creation</u>	find out what the chef is craving on his flatbread today	MP

SHARE PLATES

<u>Gnocchi</u>	smoked paprika jalapeño cream, charred fennel, pickled vegetables, grana padano V	16
<u>Brussel Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon V GA	12
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette GF V	14
<u>Beet</u>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette GF V	15
<u>Farro</u>	smoked chicken, baby tomato, Noble Meadows feta, crispy chickpea, swiss chard & arugula, basil vinaigrette, dried cranberry, pomegranate molasses	17
<u>Bao Bun</u>	crispy pork jowl, coriander & anise glaze, miso mayo, pickled daikon slaw	12
<u>Tiger Prawn</u>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame	17
<u>Agnolotti</u>	smoked chicken and mushroom filling, chive butter sauce, grana padano, bruschetta	18
<u>Tuna</u>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper O	18
<u>Octopus</u>	wood grilled, fingerling potato, kale, oven dried tomato, roasted shallot, lemon harissa butter sauce GA O	18
<u>Carbonara</u>	smoked duck breast, garganelli, beech & crimini mushroom, bacon, black truffle liaison, parmesan	19
<u>Shrimp</u>	crisp flatbread, ancho chili & fontina mornay, oven dried tomato, aged cheddar, kale	18
<u>Bartlett Pear</u>	crisp flatbread, double smoked bacon, roasted shallot, dried mission fig, brie, truffle honey	18

ENTRÉES

<u>ER Burger</u>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens	18
<u>Bucatini</u>	confit baby tomato, basil pistachio pesto, pernod, grana padano V	19
<u>Salmon</u>	roasted Òra King, gremolata emulsion, braising greens, du puis lentil, golden beet, maple mustard GF O	27
<u>Chicken</u>	Maplehill Farm supreme, mushroom Madeira polenta, rosemary butter carrots, porcini chicken jus GA	30
<u>Atlantic Cod</u>	mash potato, charred broccolini, smoked tomato & tarragon beurre blanc GF O	32
<u>Bison</u>	Carmen creek shortrib, cardamom & brown sugar braise, candied cipollini onion, king oyster mushroom, swiss chard, fingerling potato, saffron parsnip purée GF	36
<u>Lamb</u>	Sungold lamb t-bones, wild mushroom & honey baklava, lemon thyme carrots, olive tapenade, Cinzano Rosso jus	36

FROM BUTTER TO LIVE FIRE

<u>Beef Tenderloin</u>	7oz Certified Angus GF	45
<u>Beef Striploin</u>	10oz Certified Angus GF	42
	accompanied with roasted jalapeño potato gratin, charred broccolini, madiera mustard jus	
	add black truffle butter	3
	add Atlantic lobster crust	5

ELBOW ROOM EXPERIENCE

\$45 per person (minimum of 2 people)

<u>Petite Beef Tender</u>	Atlantic lobster crusted
<u>Salmon</u>	roasted Òra King, gremolata emulsion O
<u>Tiger Prawn</u>	harrissa butter sauce
<u>Carbonara</u>	garganelli, beech & crimini mushroom, bacon, black truffle liaison, parmesan

ALL ACCOMPANIED WITH FINGERLING POTATO, CHARRED BROCCOLINI, SAFFRON PARSNIP PURÉE

EXECUTIVE CHEF **RYAN BLACKWELL**
CHEF DE CUISINE **STUART LEDUC**

ELBOW
Britannia **ROOM**

TO SIP

2oz

<u>Moscato d'Asti</u>	we recommend four ounces, or six...	6
<u>10 Year Taylor Fladgate</u>	you know it, you love it	10
<u>Pierre De Segonzac Cognac</u>	from the heart of Grande Champagne	11
<u>Butter Me Up</u>	brown butter bourbon, spiced burnt orange syrup, cardamon bitters	12
<u>Le Pineau d'Orignac</u>	cognac's sweeter side	12

TO INDULGE

<u>Lollipops</u>	raspberry cheesecake, white chocolate coating, pop rocks GF	6
	OR	
	coconut cheesecake, milk chocolate coating, Skor bar GF	6
<u>Reese's Pieces</u>	peanut butter truffle, macerated strawberry, caramelized sugar powder GF	7
<u>Bananas Foster</u>	Liège waffle, white chocolate mousse, rum butter sauce, cashew brittle	11
<u>Blackberry & Rhubarb Pie</u>	mascarpone crème fraiche, oat & almond crumble	11
<u>Chocolate</u>	ganache tart, shortbread base, mango coulis, macerated berries	11

GF - GLUTEN FREE

HAPPY HOUR MENU 2:00PM-5:00PM TUE-FRI

TO REFRESH

<u>Common Crown Blonde</u>	light bodied & refreshing	sleeve 5
<u>Annex Metes & Bounds XPA</u>	light & citrusy	sleeve 5
<u>Michelada</u>	lager, lime, worcestershire, spices	sleeve 5
<u>Red Wine</u>	we'll pick, you sip	6oz 6
<u>White Wine</u>	we'll pick, you sip	6oz 6
<u>Old Fashioned</u>	bourbon, smoked maple, bitters	2oz 8
<u>Dark & Stormy</u>	rum, annex ales ginger beer, lime	2oz 8
<u>Negroni</u>	gin, campari, sweet vermouth	2oz 8

TO GRAZE

<u>Surf & Turf Slider</u>	wood fired beef patty, lump crab aioli, Sylvan Star gouda, pickles	4 each
<u>Fries</u>	pickled chili aioli, lemon truffle mayo, ketchup [GA]	5
<u>Brussel Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon [GA] [V]	6
<u>Halloumi Cheese</u>	grilled, harissa pepper & tomato chutney, focaccia	6
<u>Fried Chicken Bites</u>	bacon relish, wasabi maple gravy	7
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette [GF] [V]	8
<u>Daily Flatbread Creation</u>	find out what the chef is craving on his flatbread today	8

TO INDULGE

<u>Lollipops</u>	coconut cheesecake, milk chocolate coating, Skor bar [GF]	6
	OR	
	raspberry cheesecake, white chocolate coating, pop rocks [GF]	6
<u>Reese's Pieces</u>	peanut butter truffle, macerated strawberry, caramelized sugar powder [GF]	7

BITTER TO BRIGHT

2oz of liquor 13

- North Country douglas fir gin, charred sage & pine syrup, wild vermouth, pear cordial
- The Butcher's Wife gin, elderflower liqueur, ginger syrup, grapefruit, lemon
- Ping Pong vodka, earl grey & goji syrup, lemon, prosecco, cotton candy

TROPICAL TO SOUR

2oz of liquor 14

- Paint it Black tequila, charred ancho pineapple syrup, lime, activated charcoal, egg white
- Matcha Sour vodka, green chartreuse, matcha, lemon, egg white
- What's Up Doc rum, carrot turmeric juice, honey ginger syrup, celery bitters, egg white

STIFF TO STIFFER

2oz of liquor 15

- Liquid Gold sortilège maple whiskey, lagavulin 8 year, sweet vermouth, yellow chartreuse, cardamom & orange bitters
- Blueberry Waffles bacon washed bourbon, blueberry maple syrup, fig & cinnamon bitters
- The ER jura superstition, cassis, lemon, laphroaig
- Wild Rose Negroni gin, rosehip liqueur, campari, rose water

BEER ON TAP

20oz

- Cold Garden East Calgary Lager – 5.2% 9
- Common Crown Brewmaster Blonde – 4.5% 9
- Banded Peak Plainsbreaker Hopped Wheat Ale – 5.0% 9
- Annex Metes & Bounds XPA – 6.2% 10
- Dandy in the Underworld Oyster Stout – 5% 10
- Local Rotating Tap MP

CAN OR BOTTLE

- Kronenburg 1664 Blanc – France, 5% 7
- Corona – Mexico, 4.5% 7
- Stiegl Radler – Austria, 2.5% 7
- Erdinger Alkoholfrei – Germany, < 0.5% 8
- Guinness – Ireland, 4.2% 10
- Peroni – Italy, 4.7% 10
- Sir Perry Cider – England, 6.0% 10 GF
- Erdinger Dunkel – Germany, 5.3% 12

CHAMPAGNE & SPARKLING

<u>Prosecco</u> – Flor, Veneto, Italy	12	—	48
<u>Lambrusco</u> – Paltrinieri Piria, Modena, Italy	14	28	56
<u>Champagne</u> – Cuillier Père & Fils, NV, Trigny, France	—	—	85

WHITE

<u>Chardonnay</u> – Annie's Lane, Clare Valley, Australia	11	22	44
<u>Pinot Blanc</u> – NK'MIP, Okanagan, Canada	13	26	52
<u>Orvieto</u> – Decugnano Di Barbi, Umbria, Italy	14	28	56
<u>Sauvignon Blanc</u> – Mount Riley, Marlborough, New Zealand	15	30	60
<u>Riesling</u> – Paulessen, Mosel, Germany	15	30	60
<u>Malvasia Bianca</u> – Birichino, Santa Cruz, California	16	32	64
<u>Pinot Grigio</u> – Mandrarossa, Sicily, Italy	16	32	64

ROSÉ

<u>Grenache</u> – Mur-Mur-lum, Rhone, France	15	30	60
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RED

<u>Shiraz</u> – Annie's Lane, Clare Valley, Australia	11	22	44
<u>Cabernet Sauvignon</u> – Canforrales, La Mancha, Spain	14	28	56
<u>Malbec</u> – Mi Terruño, Mendoza, Argentina	14	28	56
<u>Sangiovese</u> – Montecchiesi, Tuscany, Italy	14	28	56
<u>Montepulciano</u> – Cantine Faliesi, Campania, Italy	15	30	60
<u>Garnacha</u> – Navaherreros, Gredos, Spain	15	30	60
<u>GSM</u> – Domaine de la Roncière, Rhone, France	16	32	64
<u>Pinot Noir</u> – Ballard Lane, Central Coast, California	16	32	64
<u>Tempranillo/Crianza</u> – Navarrosotillo, Rioja, Spain	17	34	68

RESERVE

<u>Marsanne/Rousanne</u> – Terravista, Okanagan, Canada GOLD MEDAL PLATES	65
<u>Valpolicella/Ripasso</u> – Dal Cero 2014, Veneto, Italy	75
<u>Zinfandel</u> – Highflyer Centerline 2011, Napa, California	75
<u>Cabernet Sauvignon</u> – Megahertz 2015, Napa Valley, California	78
<u>Syrah</u> – Black Market 2015, Okanagan, Canada	80
<u>Barolo</u> – Stroppiana 2013, Leonardo, Italy	95
<u>Pinot Noir</u> – Cristom – Mt. Jefferson 2014, Willamette, Oregon	95
<u>Graciano/Tempranillo</u> – Zarzamochuelo 2013, Rioja, Spain	105
<u>Cabernet Sauvignon</u> – Mount Veeder 2012, Napa California	120

ZERO PROOF

7

Blueberry Smash blueberry, salted rosemary honey syrup, lemon, soda

True Büch Kombucha ginger or blueberry rooibos

Annex Ales Ginger Beer craft soda brewed around the corner

TEA MISTOS

all syrups made in house

5

London Fog earl grey tea, steamed milk, vanilla syrup

Spicy Red Bush rooibos tea, steamed milk, jalapeño syrup

CAFFEINE

Coffee the exclusive Elbow Room Sama Sama blend from Fratello is smooth, bold and sweet with notes of spice, red berries and cocoa 3

Espresso Fratello Godfather blend has thick caramel and milk chocolate aromas 3

Americano espresso and hot water 3

Latte espresso and steamed milk 4.5

Cappuccino espresso, steamed milk and foam 4.5

AFTER DINNER DRINKS

Moscato d' Asti Italy 6

10 Year Taylor Fladgate Portugal 10

Pierre De Segonzac Cognac France 11

Butter Me Up brown butter bourbon, spiced burnt orange syrup, cardamon bitters 12

Le Pineau d'Orignac France 12

1oz 2oz

VODKA

<u>Ketel One</u> – Netherlands	7	13
<u>Belvedere</u> – Poland	9	17

GIN

<u>Glendalough Wild Botanical</u> – Ireland	8	15
<u>Sheringham Seaside</u> – Canada	10	19

RUM

<u>Bayou Spiced Rum</u> – United States	7	12
<u>Flor De Caña 4 Year Light</u> – Nicaragua	7	12
<u>Flor De Caña 5 Year Dark</u> – Nicaragua	7	12

RYE/BOURBON

<u>Bulleit Rye</u> – United States	7	13
<u>Maker's Mark</u> – United States	9	17
<u>Booker's</u> – United States	15	27

TEQUILA/MEZCAL

<u>Corralejo Añejo</u> – Mexico	11	21
<u>Avión Reposado</u> – Mexico	13	24
<u>Nuestra Soledad Mezcal</u> – Mexico	14	25

WHISKEY

<u>Glendalough Double Barrel</u> – Ireland	7	13
<u>Teeling Premium Blend</u> – Ireland	9	17

SCOTCH

<u>Monkey Shoulder Blended Malt</u> – Scotland	12	23
<u>Jura Superstition</u> – Scotland	14	26
<u>Laphroaig Quarter Cask</u> – Scotland	15	27
<u>Oban 14 Year Single Malt</u> – Scotland	17	32