

## TO DELIGHT IN

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

## TO START THE DAY

<b><u>Avocado Toast</u></b>	confit baby tomato, olive oil, lemon, pomegranate molasses, sourdough <b>[V]</b> <b>add</b> poached eggs	11 4
<b><u>Bacon &amp; Eggs</u></b>	sourdough toast, 3 eggs any style, crispy potato, bacon or sausage	12
<b><u>Forest Mushroom</u></b>	fricassee of mushroom ragout, dill arugula salad, poached eggs, crispy potato, sourdough <b>[V]</b>	16
<b><u>Breakfast Bowl</u></b>	crispy potato, cheese curds, roasted shallot, hollandaise, poached eggs <b>[GA]</b> <b>CHOICE OF CHORIZO OR SMOKED CHICKEN</b>	16
<b><u>Croque Madame</u></b>	Hillview roasted pork loin, fior di latte, white truffle honey, fontina mornay sauce, sunny side egg, sourdough toast	17
<b><u>Bacon Benedict</u></b>	free range eggs, buttermilk cheddar biscuit, bacon relish, hollandaise, greens	17
<b><u>Crab Benedict</u></b>	free range eggs, lump crab salad, buttermilk cheddar biscuit, roasted tomato hollandaise, greens <b>available gluten aware with substitution of crispy potato hash patties on benedicts</b>	18
<b><u>Butchers Plate</u></b>	local sausage, bacon, chorizo meatball, sunny side egg, cheddar biscuit, crispy potato, pickled vegetables	19

## TO EAT UP

<b><u>Tomato</u></b>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette <b>[GF]</b> <b>[V]</b>	14
<b><u>Trout</u></b>	hot smoked steelhead, Norwegian lefse, gremolata emulsion, beet, dill, crème fraîche, arugula <b>[O]</b>	14
<b><u>Beet</u></b>	local beets, baby lettuce, buffalo mozzarella, roasted shallot, walnuts, dill & champagne vinaigrette <b>[GF]</b> <b>[V]</b>	15
<b><u>Humbolt Squid</u></b>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt <b>[O]</b>	15
<b><u>Jerk</u></b>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<b><u>ER Burger</u></b>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens <b>add</b> Char Siu pork belly	18 5
<b><u>Tuna</u></b>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18
<b><u>Bucatini</u></b>	confit baby tomato, basil pistachio pesto, pernod, grana padano <b>[V]</b>	19

## FLATBREADS

<b><u>Daily Creation</u></b>	find out what the chef is craving on his flatbread today	MP
<b><u>Chorizo</u></b>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18

## TO EAT UP

<b><u>Croque Madame</u></b>	Hillview roasted pork loin, fior di latte, white truffle honey, fontina mornay sauce, sunny side egg, sourdough	17
<b><u>ER Burger</u></b>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens <b>add</b> Char Siu pork belly	18 5
<b><u>Jerk</u></b>	sourdough, smoked chicken, jerk spice, pickled chili aioli, carrot slaw, fries or greens	17
<b><u>Bucatini</u></b>	confit baby tomato, basil pistachio pesto, pernod, grana padano <input type="checkbox"/> V	19
<b><u>Chicken &amp; Waffles</u></b>	boneless buttermilk fried, Liège Belgian waffle, bacon relish, summer squash, gravy	23
<b><u>Surf &amp; Turf</u></b>	petite tender, Atlantic lobster crusted, candied Cipollini onion, summer squash, café au lait <input type="checkbox"/> GF	25
<b><u>Salmon</u></b>	roasted Ōra King, lump crab & potato squash medley, Manilla clams, fennel cream, tomato tarragon emulsion <input type="checkbox"/> GF	28

## ELBOW ROOM LUNCH EXPERIENCE

choice of 1 from each section 19

### VEGETABLES

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

### PROTEIN

<b><u>Agnolotti</u></b>	smoked chicken & mushroom filling, chive butter sauce, grana padano, bruschetta
<b><u>Salmon</u></b>	roasted Ōra King, gremolata emulsion <input type="checkbox"/> GF
<b><u>Tiger Prawn</u></b>	gochujang ebi mayo, anise soy reduction, scallion, sesame

### STARCH

<b><u>Chorizo</u></b>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles
<b><u>Mushroom</u></b>	crisp flatbread, mornay, roasted mushrooms, fior di latte, basil pistachio pesto <input type="checkbox"/> V
<b><u>Jerk</u></b>	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)

## SMALL PLATES

<b><u>Gnocchi</u></b>	smoked paprika jalapeño cream, charred fennel, pickled vegetables, grana padano <input type="checkbox"/> V	16
<b><u>Brussels Sprouts</u></b>	crispy fried, serrano pepper crema, sharp cheddar, lemon <input type="checkbox"/> V <input type="checkbox"/> GA	12
<b><u>Tomato</u></b>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette <input type="checkbox"/> GF <input type="checkbox"/> V	14
<b><u>Trout</u></b>	hot smoked steelhead, Norwegian lefse, gremolata emulsion, beet, dill, crème fraîche, arugula	14
<b><u>Beet</u></b>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette <input type="checkbox"/> GF <input type="checkbox"/> V	15
<b><u>Humbolt Squid</u></b>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt	15
<b><u>Pâté</u></b>	chicken liver mousse, Moscato, liège waffle, peach compote, watermelon radish, crème fraîche	16
<b><u>Tiger Prawn</u></b>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame	17
<b><u>Agnolotti</u></b>	smoked chicken and mushroom filling, chive butter sauce, grana padano, bruschetta	18
<b><u>Tuna</u></b>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18
<b><u>Chorizo</u></b>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18
<b><u>Daily Creation</u></b>	find out what the chef is craving on his flatbread today	MP

### SMALL PLATES

<b><u>Gnocchi</u></b>	smoked paprika jalapeño cream, charred fennel, pickled vegetables, grana padano <b>V</b>	16
<b><u>Brussels Sprouts</u></b>	crispy fried, serrano pepper crema, sharp cheddar, lemon <b>V GA</b>	12
<b><u>Tomato</u></b>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette <b>GF V</b>	14
<b><u>Trout</u></b>	hot smoked steelhead, Norwegian lefse, gremolata emulsion, beet, dill, crème fraîche, arugula <b>O</b>	14
<b><u>Beet</u></b>	local beets, baby lettuce, buffalo mozzarella cheese, walnuts, roasted shallot, dill & champagne vinaigrette <b>GF V</b>	15
<b><u>Humbolt Squid</u></b>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt <b>O</b>	15
<b><u>Pâté</u></b>	chicken liver mousse, Moscato, liège waffle, peach compote, watermelon radish, crème fraîche	16
<b><u>Tiger Prawn</u></b>	gochujang ebi mayo, crisp sushi rice, anise soy reduction, scallion, sesame <b>O</b>	17
<b><u>Agnolotti</u></b>	smoked chicken and mushroom filling, chive butter sauce, grana padano, bruschetta	18
<b><u>Chorizo</u></b>	crisp flatbread, ancho chili mornay, gem tomato, roasted shallot, aged cheddar, spiced quick pickles	18
<b><u>Tuna</u></b>	albacore tataki, wasabi lime emulsion, anise soy reduction, sesame, green papaya slaw, serrano pepper	18

### LARGE PLATES

<b><u>ER Burger</u></b>	wood fired beef patty, Sylvan Star gouda, smoked onion aioli, burger fixings, brioche bun, fries or greens <b>add</b> Char Siu pork belly	18 5
<b><u>Bucatini</u></b>	confit baby tomato, basil pistachio pesto, pernod, grana padano <b>V</b>	19
<b><u>Chicken</u></b>	Parma ham, kaffir lime & lemongrass, crisp vegetables, coconut cumin jasmine rice, red Thai curry, cashew <b>GF</b>	28
<b><u>Salmon</u></b>	roasted Òra King, lump crab & potato squash medley, Manilla clams, fennel cream, tomato tarragon emulsion <b>O GF</b>	32
<b><u>Lamb</u></b>	Sungold lamb t-bones, wild mushroom & honey baklava, lemon thyme carrots, olive tapenade, Cinzano Rosso jus	37
<b><u>Char Siu</u></b>	Hillview charred pork belly & roasted tenderloin, ginger soy vegetables, crispy rice, Chinese pancake, spiced quick pickles, miso mayonnaise, pickled chilies \$35 PER PERSON MINIMUM 2 PEOPLE	35
<b><u>Tenderloin</u></b>	7oz Certified Angus Beef, pan seared gnocchi, Noble Meadows chèvre, carrot purée, candied Cipollini onion, summer squash, mustard Marsala jus <b>add</b> truffle butter <b>add</b> lobster crust	45 3 5

### ELBOW ROOM EXPERIENCE

\$45 per person (minimum of 2 people)

ALL STEAKS ARE BUTTER POACHED THEN FINISHED ON A LIVE FIRE GRILL TO DESIRED TEMPERATURE

<b><u>Petite Tender</u></b>	Atlantic lobster crusted
OR	
<b><u>24oz Striploin</u></b>	Ben's Farms AAA Alberta Angus Beef (ADDITIONAL \$20 PER PERSON)
<b><u>Salmon</u></b>	roasted Òra King, gremolata emulsion <b>O</b>
<b><u>Tiger Prawn</u></b>	harrissa butter sauce <b>O</b>
<b><u>Potato Salad</u></b>	new potatoes, Parma ham, corn, roasted shallot, dill, radish, mustard aioli

ACCOMPANIED WITH SEASONAL VEGETABLES, CARROT PURÉE & MUSTARD MARSALA JUS

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

**ELBOW**  
Britannia **ROOM**

## TO SIP

2oz

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

## TO INDULGE

<b><u>Lollipops</u></b>	raspberry cheesecake, white chocolate coating, pop rocks <b>GF</b>	6
	OR	
	coconut cheesecake, milk chocolate coating, Skor bar <b>GF</b>	6
<b><u>Reese's Pieces</u></b>	peanut butter truffle, macerated strawberry, caramelized sugar powder <b>GF</b>	7
<b><u>Bananas Foster</u></b>	Liège waffle, white chocolate mousse, rum butter sauce, cashew brittle	11
<b><u>Blackberry &amp; Rhubarb Pie</u></b>	mascarpone crème fraiche, oat & almond crumble	11
<b><u>Chocolate</u></b>	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 &amp; 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	5oz 6
<u>White Wine</u>	we'll pick, you sip	5oz 6
<u>Old Fashioned</u>	bourbon, smoked maple, bitters	2oz 8
<u>Dark &amp; Stormy</u>	rum, annex ales ginger beer, lime	2oz 8
<u>Negroni</u>	gin, campari, sweet vermouth	2oz 8

TO GRAZE

<u>Surf &amp; Turf Slider</u>	wood fired beef patty, lump crab aioli, Sylvan Star gouda, pickles	4 each
<u>Fries</u>	pickled chili aioli, truffle mayo, ketchup <span>GA</span>	5
<u>Brussels Sprouts</u>	crispy fried, serrano pepper crema, sharp cheddar, lemon <span>GA</span> <span>V</span>	6
<u>Fried Chicken Bites</u>	bacon relish, gravy	7
<u>Humbolt Squid</u>	tempura, pickled vegetables, harissa sweet & sour, lemon dill yogurt 	8
<u>Margherita Flatbread</u>	basil, San Marzano, fior di latte	8
<u>Tomato</u>	cucumber, Noble Meadows feta, pea shoot, mustard & tarragon vinaigrette <span>GF</span> <span>V</span>	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 <span>GF</span> OR raspberry cheesecake, white chocolate coating, pop rocks <span>GF</span>	6
<u>Reese's Pieces</u>	peanut butter truffle, macerated strawberry, caramelized sugar powder <span>GF</span>	7

BAR MANAGER **STEPH JEWETT**

# ELBOWR

Britannia

# OOM

## BITTER TO BRIGHT

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2oz of liquor

13

### Tongue Thai'd

plum sake, lemongrass &amp; tamarind shrub, rhubarb bitters, orange blossom, kaffir lime

### Tea Time

gin, averna, lemon, strawberry jam, birch &amp; bergamot syrup

### Cocomo

coconut horchata, rum, kahlúa, amaro, coffee &amp; cacao bitters, coco whip, nutmeg

### Allora

limoncello, prosecco, basil, cucumber

## TROPICAL TO SOUR

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2oz of liquor

14

### Salted Rosemary Paloma

tequila, grapefruit, salted rosemary honey syrup, lime

### Paint it Black

tequila, ancho pineapple syrup, lime, egg white, activated charcoal

### Whiskey Ginger

whiskey, falernum, ginger beer, lime

## STIFF TO STIFFER

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2oz of liquor

15

### Blueberry Waffles

bacon washed bourbon, blueberry maple syrup, coffee bitters

### ER

suntory toki, cassis, lemon, laphroaig quarter cask

### Happy Camper

bourbon, brandy, toasted marshmallow syrup, charred cedar bitters

## JUGGIES

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ENJOY A REFRESHING JUG OF MIXED LIQUOR & A DROPPED-IN BOTTLE OF BUBBLES  
\$40 ON TUESDAYS

60

### Tragically Rosehip

Wild Rose liqueur, muddled strawberry, lemonade, prosecco

### Tea & Tang

house brewed ice tea, "tang"-erine liqueur, citrus, prosecco

### Phil Collins

Pimms, gin, gingerale, raspberry mint syrup, cucumber, prosecco

## BEER ON TAP

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20oz

### Cold Garden East Calgary Lager – 5.2%

9

### Common Crown Brewmaster Blonde – 4.5%

9

### Annex Metes & Bounds XPA – 6.2%

10

### Banded Peak Chinook Saison – 4.5%

10

### Local Rotating Tap

MP

5oz 12oz btl

**CHAMPAGNE & SPARKLING** 

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<b>Prosecco</b> – rotating bubble	12	—	54
<b>Lambrusco</b> – Paltrinieri Piria, Modena, Italy	12	—	54
<b>Champagne</b> – du jour	—	—	MP

**WHITE** 

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<b>Chardonnay</b> – Annie's Lane, Clare Valley, Australia	10	24	46
<b>Pecorino</b> – Terre Sabelli, Abruzzi, Italy	11	25	48
<b>Sauvignon Blanc</b> – Le JaJa, Roussillon, France	12	28	54
<b>Malvasia Bianca</b> – Birichino, Santa Cruz, California	13	30	58
<b>Riesling</b> – Kung Fu Girl, Columbia Valley, Washington	14	32	62
<b>Pinot Grigio</b> – Mandrarossa, Sicily, Italy	14	32	62
<b>Ehrenfelser</b> – Lake Breeze, Okanagan, British Columbia	15	34	66

**RED** 

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<b>Shiraz</b> – Annie's Lane, Clare Valley, Australia	10	24	46
<b>Cabernet Sauvignon</b> – Estampa, Colchagua, Chile	11	25	48
<b>Malbec</b> – Mi Terruño, Mendoza, Argentina	12	28	54
<b>Sangiovese</b> – Montecchiesi, Tuscany, Italy	12	28	54
<b>Cabernet Sauvignon</b> – William Hill, North Coast, California	—	—	58
<b>Tempranillo</b> – Finca Nuevo, Rioja, Spain	—	—	58
<b>GSM</b> – Domaine de la Roncière, Rhône, France	—	—	62
<b>Pinot Noir</b> – Poppy, Monterey, California	15	34	66
<b>Aglianico</b> – Cantine Faliesi, Campania, Italy	—	—	68

**RESERVE** 

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<b>Meritage</b> – Lake Breeze, Okanagan, Canada	74
<b>Valpolicella/Ripasso</b> – Dal Cero, Veneto, Italy	80
<b>Zinfandel</b> – Hobo – Sonoma, California	95
<b>Pinot Noir</b> – Cristom – Willamette, Oregon	100
<b>Graciano/Tempranillo</b> – Zarzamochuelo, Rioja, Spain	115
<b>Cabernet Sauvignon</b> – Trust, Columbia Valley, Washington	120
<b>Cabernet Sauvignon</b> – Stags Leap, Napa Valley, California	125

1oz 2oz

**VODKA & GIN**

<b><u>Ketel One</u></b> – Netherlands	7	13
<b><u>Belvedere</u></b> – Poland	9	17
<b><u>Glendalough Wild Botanical</u></b> – Ireland	8	15
<b><u>Bulldog</u></b> – England	8	15
<b><u>Hendricks</u></b> – Scotland	9	17
<b><u>Sheringham Seaside</u></b> – Canada	10	19

**RUM**

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

**RYE/BOURBON**

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

**TEQUILA/MEZCAL**

<b><u>Casamigos Añejo</u></b> – Mexico	11	21
<b><u>Hornitos Reposado</u></b> – Mexico	19	10
<b><u>Nuestra Soledad Mezcal</u></b> – Mexico	14	25


**WHISKEY**

<b><u>Glendalough Double Barrel</u></b> – Ireland	7	13
<b><u>Sortilège Maple Whiskey</u></b> – Canada	8	15
<b><u>Suntory Toki</u></b> – Japan	9	17

**SCOTCH**

<b><u>Monkey Shoulder Blended Malt</u></b> – Scotland	12	23
<b><u>Glendronach 12</u></b> – Scotland	13	24
<b><u>Jura Superstition</u></b> – Scotland	14	26
<b><u>Laphroaig Quarter Cask</u></b> – Scotland	15	27
<b><u>Lagavulin 16</u></b> – Scotland	15	27
<b><u>Compass Box Spice Tree</u></b> – Scotland	16	30
<b><u>Oban 14 Year Single Malt</u></b> – Scotland	17	32

**CAN OR BOTTLE**

<b><u>Kronenburg 1664 Blanc</u></b> – France, 5%	7
<b><u>Corona</u></b> – Mexico, 4.5%	7
<b><u>Stiegl Radler</u></b> – Austria, 2.5%	7
<b><u>Erdinger Alkoholfrei</u></b> – Germany, < 0.5%	8
<b><u>Guinness</u></b> – Ireland, 4.2%	10
<b><u>Peroni</u></b> – Italy, 4.7%	10
<b><u>Sir Perry Cider</u></b> – England, 6.0% 	10
<b><u>Trolley 5 First Crush White IPA</u></b> – Canada, 6.2%	10
<b><u>Erdinger Dunkel</u></b> – Germany, 5.3%	12