

THE ELDERWOOD

STARTERS

ROASTED CAMEMBERT CHEESE – 12

brown sugar butter | caramelized granny smith apple | pomegranate reduction | crostini

FRITTO MISTO CALAMARI – 13

monterey bay calamari | meyer lemon aioli | fried caper remoulade

SPICY SHRIMP – 14

thai chili sauce | micro cilantro

48- HOUR SOY SUGAR CURED PORK BELLY - 18

kimchi b&b pickles | toasted sesame ginger slaw

SALADS

ELDERWOOD HOUSE SALAD - 12

mixed greens | toasted macadamia | heirloom grape tomato
choice of dressing

ASIAN PEAR SALAD - 12

savoy spinach mix | heirloom tomato | goat cheese | raisin and candied pecan
with pomegranate vinaigrette

CLASSIC CAESAR SALAD – 12

caesar cardini dressing | house made croutons

SLOW ROASTED BEET TOWER – 14

gilroy garlic goat cheese | candied pecan | cilantro pesto

SKIRT STEAK SALAD - 16

fresh romaine | heirloom tomato | bleu cheese

ENTREES

ELDERWOOD PORK BELLY BURGER – 18

6 oz fresh ground beef | thick cut pork belly | smoked gouda | kimchi pickles
sesame ginger slaw | on an onion cheddar brioche bun

AIRLINE CHICKEN - 18

fingerling potato | creamy wild mushroom

COCONUT CURRY TOFU – 20

herbed farro | sauteed vegetables | coconut milk | curry

SHRIMP SCAMPI – 24

handmade fettuccine | white wine | fresh tomato | green onion

GRILLED SALMON – 27

lemon-herb burre blanc | forbidden rice | grilled asparagus

CITRUS GLAZED DRY AGED PORK CHOP – 31

fingerling potato | grilled broccolini

PAN SEARED SCALLOP RISOTTO – 36

butternut squash risotto | candied lemon

NEW YORK STRIP STEAK – 38

garlic mash potato | grilled asparagus | cilantro pesto

8 OZ FILET – 42

garlic mash potato | grilled broccolini | topped with 24 hour demi-glace



COCKTAILS - \$14

WHAT'S KRAKEN*

Kraken spiced rum | passion fruit
lemon | simple | club soda



LIGHT

SPICED PEAR MULE*

Four Roses bourbon | spiced pear
liqueur | lime | ginger beer | maple



JALAPEÑO MARGARITA

jalapeño infused tequila
cointreau | lime | agave
himalayan volcanic salt



NEW YORK SOUR

bulleit rye whiskey | orange
lemon | merlot



THE DARLING*

ketel one vodka | cranberry | lemon
maple | pomegranate grenadine



THE CHAMP*

four roses bourbon | cranberry
lemon | maple | pomegranate



FALL-GARITA*

tequila | Allspice Dram | lime
agave | angostura



PAPER PLANE

bulleit bourbon | amaro | aperol
lemon



ROOFTOP FLING*

passion raspberry tea infused rum
campari | lime | pineapple



OAXACAN OLD FASHIONED

espolon reposado | benhez mezcal
agave | orange bitters



NAKED & FAMOUS

del maguey vida mezcal | yellow
chartreuse | aperol | lime



OLD FASHIONED

wild turkey 101 | angostura |
orange bitter blend | demerara | lemon



THE LAST WORD

st. george gin | green chartreuse
maraschino liqueur | lime



BOOZY

GLASSWARE &
FLAVOR PROFILE

WINE AND BEER

RED WINE

THE CRITIC

Cabernet Sauvignon | Napa Valley
2018

14  / 42 

EDGE

Cabernet Sauvignon | Alexander
Valley 2017

17  / 46 

AUSTIN HOPE

Cabernet Sauvignon | Paso Robles
2018

20  / 60 

PEJU

Merlot | Napa Valley
2017

19  / 48 

WHITE WINE

FOUR GRACES

Pinot Gris | Willamette Valley | 2018

11  / 33 

CHALK HILL

Chardonnay | Russian River | 2018

14  / 42 

ONX: FIELD DAY

Sauvignon Blanc | Napa Valley
2017

14  / 35 

ROMBAUER

Carneros Chardonnay | Napa | 2019

26  / 65 

MERRY EDWARDS

Sauvignon Blanc | Russian River
2018

bottle only 72

BUBBLES

GRUET

Brut | Méthode Champenoise |
American

11  / 33 

LUCIEN ALBRECHT

Brut Rosé | Crémant D'alsace

12  / 36 

BEER

ON- TAP

CLOWN SHOES - 10
MANGO KOLSCH

ALMANAC - 10
DOUBLE HAZY IPA

DELERIUM TREMENS - 12
BELGIAN GOLDEN ALE

BOTTLES

N. COAST BREWING - 6
OLD RASPUTIN IMPERIAL STOUT

PORT BREWING CO. - 5
SANTA'S LITTLE HELPER STOUT

DRAKE'S BREWING - 5
DENOGINIZER DOUBLE IPA

TIOGA SEQUOIA - 5
GEN. SHERMAN IPA

FIRESTONE BREWING - 3
805 CERVEZA

CORONA EXTRA - 3

NON- ALCOHOLIC

SODA - 3

ICED TEA - 3

FRESH SQUEEZED LEMONADE - 5

* ELDERWOOD STAFF ORIGINALS

18% gratuity added to parties of 6 or more. eating raw or undercooked foods can be hazardous to your health. please advise your server of any dietary restrictions.

THE ELDERWOOD



BRUNCH

TWO EGG BREAKFAST - 11

two eggs cooked any style, choice of HAM, BACON SAUSAGE or LINGUICA, thick cut WHITE, WHEAT or SOURDOUGH toast

ECHO-COVE FRENCH TOAST - 13

thick texas toast, battered with corn flakes and oats, fresh tri-berry compote and strawberry whip

CHICKEN AND WAFFLE - 14

crispy belgian waffle topped with fried chicken and maple syrup

BREAKFAST TACOS - 13

CORN or FLOUR tortillas, scrambled chorizo eggs, with queso fresco, avocado, and fire roasted salsa

BREAKFAST BURRITO - 13

scrambled egg, potato, three cheese blend, choice of HAM, BACON, SAUSAGE, or LINGUICA

BEEF QUESADILLA - 12

marinated skirt steak, bell pepper and onion, with pepper jack and cheddar, served with a side of sambol aioli

LUNCH

**comes with choice of fresh cut
REGULAR FRIES or SWEET POTATO fries

BEER BATTERED FISH AND CHIPS** - 13

beer battered cod fish and choice of fries

ELDERWOOD PORKBELLY BURGER** - 15

6 oz fresh ground beef, thick sugar cured pork belly, smoked gouda, and sesame ginger slaw

PHILLY CHEESE STEAK SANDWICH** - 13.50

seasoned skirt steak, grilled bell pepper and onion, topped with melted swiss

CRISPY CHICKEN WRAP** - 13

fried chicken strips, romaine lettuce with diced tomato shredded cheese and homemade creamy caesar dressing

FLAME BROILED CHICKEN CLUB** - 13.50

6 oz chicken breast, fresh baked wheat bread with thick cut bacon, swiss cheese, lettuce and tomato with jalapeño mayo

SHRIMP PO'BOY** - 14

fried shrimp, shredded lettuce, sliced tomato, and crispy caper remoulade

CAESAR SALAD - 13

choice of CRISPY CHICKEN or BLACKENED SALMON with chopped romaine, fresh caesar dressing, shaved parmesan and homemade croutons

DRINK

THREE RIVERS MIMOSA TRIO

available as a flight or individually

30

✿ NORTH FORK MIMOSA

fresh squeezed orange juice | gruet brut

11

✿ SOUTH FORK MIMOSA

pineapple | guava | gruet brut

11

✿ KAWEAH MIMOSA

grapefruit | orange | lucient albrecht rosé

11

CHAMPAGNE COCKTAIL

gruet champagne | angostura bitters | sugar cube

13

FRENCH 75

beefeater gin | lemon | champagne

13

STRAWBERRY FRENCH 75

strawberry infused gin | lemon | champagne

13

FRENCH 95

buffalo trace bourbon | lemon | champagne

14

BLOODY MARY

ketel one vodka | lime | elderwood
bloody mary mix | bacon

14

BLOODY MARIA

jalapeño infused tequila | lime |
elderwood bloody mary mix | bacon

14

COFFEE

locally roasted by Component Coffee Lab

DRIP COFFEE - 2.5

ESPRESSO - 2.5

AMERICANO - 2.5

CAPPUCCINO - 4

LATTE - 5

VANILLA LATTE - 5.25

OTHER BEVERAGES

LEMONADE - 5

ORANGE JUICE - 3.5

TOPO CHICO - 2.5

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