

THE ELDERWOOD

STARTERS

BAKED HERB CAMEMBERT - 12

fresh rosemary | thyme | garlic
served with fresh baguette

MANGO CEVICHE - 13

shrimp | tomato | cucumber | shallots
avocado | mango

SPICY SHRIMP - 14

thai chili sauce | micro cilantro

48-HOUR SOY SUGAR CURED PORK BELLY - 14

kimchi b&b pickles | toasted sesame ginger slaw

SALADS

ASIAN PEAR SALAD - 12

savoy spinach mix | heirloom tomato | goat cheese |
craisin | candied pecan | pomegranate vinaigrette

CLASSIC CAESAR SALAD - 12

caesar cardini dressing | house made croutons

BURRATA AND PLUM SALAD - 14

burrata | plums | prosciutto | almonds
balsamic vinaigrette

SLOW ROASTED BEET TOWER - 14

gilroy garlic goat cheese | candied pecan | cilantro pesto

SPINACH AND WATERCRESS SALAD - 14

apples | watermelon radish | pine nuts
feta | citrus vinaigrette

ENTREES

COCONUT CURRY TOFU - 20

basmati rice | sautéed vegetables
coconut milk | yellow curry

AIRLINE CHICKEN - 22

fingerling potato | creamy wild mushroom
grilled asparagus

SEAFOOD PASTA - 24

prawns | mussels | spanish chorizo
fresh tomato | linguini

SNAPPER PROVENCAL - 24

tomato | capers | kalamata olive | basmati rice
grilled asparagus

GRILLED SALMON - 27

lemon-herb burre blanc | forbidden rice
grilled asparagus

PAN SEARED SCALLOP RISOTTO - 36

butternut squash risotto | candied lemon

NEW YORK STRIP STEAK - 38

garlic mashed potato | grilled asparagus
cilantro pesto

RACK OF LAMB - 42

garlic mashed potato | grilled asparagus
lamb jus

18% gratuity added to parties of 6 or more

eating raw or undercooked foods can be hazardous to your health

CLASSICS

\$14



\$14

CREATIONS

GLASSWARE

DAIQUIRI

plantation 3 star rum
lime | simple



JALAPEÑO MARGARITA

jalapeño infused cazadores | cointreau
lime | agave | himalayan & volcanic salt



SCOFFLAW

bulleit rye | dolin blanc | dolin dry
lemon | grenadine



OLD FASHIONED

wild turkey 101 | angostura
orange bitter blend | demerara



SAZERAC

templeton rye | cognac | demarara | psychaud's
angostura | absinth



MANHATTAN

bulleit rye | dolin blanc | orange bitters



CORPSE REVIVER #2

beefeater gin | cointreau | lillet blanc
absinth | lemon



MARTINI

beefeater gin | dolin blanc



LAST WORD

st. george gin | green chartreuse
maraschino liqueur | lime



NEGRONI

beefeater 24 | campari | carpano antica



DIAMONDBACK

templeton rye | laird's apple brandy
yellow chartreuse



WHAT'S KRAKEN*

kraken spiced rum | passion fruit lemonade | club
soda | tiki bitters

THE DARLING*

blue ice vodka | cranberry | lemon
maple | grenadine | cranberry bitters

THE CHAMP*

four roses bourbon | cranberry | lemon | maple
pomegranate | cranberry bitters

THE CARRIE BRADSHAW**

blue ice vodka | honey | lillet rose | maraschino
liqueur

LUNAR ECLIPSE**

bombay | lillet blanc | lemon | blood orange
prosecco

MONONGAHELA MULE

templeton rye | lemon | raspberry
mint | ginger

MUDDLED MISSION

beefeater 24 | st. germain | yellow chartreuse
lemon | strawberry

THE DORIAN GREY*

courvossier | earl grey syrup | st. germain
lemon | peach bitters | angostura

ROOFTOP FLING*

passion fruit infused rum | campari | lime
pineapple

AUTHOR'S NOTE**

bulleit rye | amaro montenegro | lemon
orange | peach bitters

OAXACAN OLD FASHIONED

espolon reposado | del maguey vida mezcal
agave | orange bitter blend | angostura



WINE

RED WINE

BONNY DOON

"Le Cigare Volant" Red Blend | Central Coast | 2019

11  39 

TILTH

Pinot Noir | Sonoma coast | 2019

14  42 

TURLEY

"Juvenile" Zinfandel | California | 2019

13  45 

DAOU

Cabernet Sauvignon | Paso Robles | 2018

15  45 

CHALONE VINEYARD

Pinot Noir | Chalone | 2019

16  48 

LUCENTE

Super Tuscan | California | 2018

16  48 

AUSTIN HOPE

Cabernet Sauvignon | Paso Robles | 2018

20  60 

WHITE WINE

MARGERUM

M5 White | Paso Robles | 2019

12  38 

LOOSEN

"Dr. L" Riesling | Mosel | 2019

12  36 

DRAGONETTE

Sauvignon Blanc | Happy Canyon of Santa Barbara | 2017

13  40 

CHALK HILL

Chardonnay | Russian River Valley | 2019

14  42 

ROMBAUER

Chardonnay | Carneros | 2019

26  65 

BUBBLES AND ROSE'

AZUR

Rosé | Napa Valley | 2018

15  45 

GRUET

Brut | Méthode Champenoise | American

12  36 

GAMBINO

Prosecco | Italy

11  33 

BEER

ON - TAP

NORTH COAST | 10

Scrimshaw Pilsner

DELIRIUM TREMENS | 12

Belgian Strong Ale

BELCHING BEAVER | 10

Phantom Bride IPA

BOTTLES

FIRESTONE BREWING | 5

805 Cerveza

NORTHCOAST | 6.5

Old Rasputin Imperial Stout

TIOGA SEQUOIA | 6

Gen. Sherman IPA

CANS

BELCHING BEAVER | 8

Ohms Pale Ale

TEMBLOR | 6

Under a Blood Orange Sky

MORGAN TERRITORY | 8

Bloodlust Pale Ale

TEMBLOR | 5

Kern County Premium American Lager

NON - ALCOHOLIC

SODA | 3

RISHI BLACK ICED TEA | 3

FRESH SQUEEZED LEMONADE | 5

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