

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

SLOW ROASTED BEET TOWER - 14

gilroy garlic goat cheese | candied pecan | cilantro pesto

GRANNY SMITH AND BACON SALAD - 15

savoy spinach mix | apples | bacon | heirloom tomato
almonds | blue cheese dressing

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

GRILLED SALMON - 27

lemon-herb burre blanc | forbidden rice
grilled asparagus

PAN SEARED SCALLOP RISOTTO - 38

butternut squash risotto | candied lemon

NEW YORK STRIP - 38

garlic mashed potato | grilled asparagus
cilantro pesto

RACK OF LAMB - 42

garlic mashed potato | grilled asparagus
lamb jus

8 OZ FILET - 52

farmer's market thai chili sauce | grilled broccolini
garlic mashed potato

bread available upon request

\$6 charge for split plates

18% gratuity added to parties of 6 or more

we accept a max of 4 forms of payment per table

eating raw or undercooked foods can increase your risk of foodborne illness





SIGNATURE COCKTAILS \$14



WINE

-  **WHAT'S KRAKEN**
Kraken Spiced Rum | Passion Fruit Lemonade | Club Soda | Tiki Bitters
-  **THE DARLING**
Ketel One | Cranberry | Lemon | Maple | Grenadine | Cranberry Bitters
-  **THE CHAMP**
Four Roses Bourbon | Cranberry | Lemon | Maple | Pomegranate | Cranberry Bitters
-  **THE CARRIE BRADSHAW**
Ketel One | Honey | Lillet Rose | Maraschino Liqueur | Raspberry | Mint
-  **JALAPENO MARGARITA**
Jalapeno Infused Tequila | Cointreau | Lime | Agave | Himalayan Sea Salt
-  **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

RED WINE

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|--|---|---|
| BUIL & GINE "GINE GINE"
Red Blend of Grenache and Carignan
Spain 2018 | 14 | 44 |
| KENNETH VOLK
Pinot Noir Santa Barbara 2014 | 15 | 42 |
| TURLEY
"Juvenile" Zinfandel California 2019 | 13 | 40 |
| DAOU
Cabernet Sauvignon Paso Robles 2018 | 15 | 41 |
| TORBRECK
"Woodcutter's Shiraz" Australia 2019 | 14 | 40 |
| TENUTA FRESCOBALDI
Red Blend of Cabernet and Merlot
Italy 2016 | 14 | 44 |
| AUSTIN HOPE
Cabernet Sauvignon Paso Robles 2018 | 19 | 50 |

WHITE WINE

- | |  |  |
|--|---|---|
| KING ESTATE
Pinot Gris Oregon 2019 | 13 | 36 |
| CHALK HILL
Chardonnay Russian River Valley 2019 | 13 | 33 |
| DRAGONETTE
Sauvignon Blanc
Happy Canyon of Santa Barbara 2017 | 15 | 44 |
| ROMBAUER
Chardonnay Carneros 2019 | 25 | 63 |
| MANUEL MOLDES "AFELIO"
Albarino Spain 2018 | 16 | 45 |

B E E R

ON - TAP

- | | |
|--|--|
| NORTH COAST - 10
Scrimshaw Pilsner | TEMBLOR BREWING - 10
Hazy IPA |
| PIZZA PORT - 10
Swami's IPA | DELIRIUM TREMENS - 12
Belgian Strong Ale |

BOTTLES

FIRESTONE BREWING - 6
805 Cerveza

TIOGA SEQUOIA - 6
Gen. Sherman IPA

NORTHCOAST - 6.5
Old Rasputin Imperial Stout

CANS

TEMBLOR - 5
Kern County Premium
American Lager

TEMBLOR - 6
Under A Blood Orange Sky

LIQUID GRAVITY - 8
Pale From The Crypt

SMOG CITY - 8
IPA

BUBBLES & ROSE

- | | | |
|--|-------------|----|
| AZUR
Rose Napa Valley 2018 | 12 | 33 |
| GRUET
Brut, Mothode Champenoise American | 14 | 41 |
| BORGOLUCE
Lampo "Brut" Prosecco, Italy | 11 | 33 |
| POL ROGER
Brut Champagne France | Bottle Only | 83 |

NON - ALCOHOLIC

- | | |
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| SODA
Sprite, Coke, Diet Coke, Pibb, Orange | 3 |
| ICED TEA
Rishi "Golden Triangle" Black Tea
Sweetened Or Unsweetened | 3.5 |
| LEMONADE | 5 |