

1899

SHAREABLES

Giant Bavarian Pretzel 14.00

White queso, honey mustard, herb cream cheese

Crispy Calamari 14.00

Rings, rice flour, sweet peppers, marinara, spicy mayo

Charcuterie Board 18.00

Assorted meats & cheeses, grapes, whole grain mustard, assorted crackers, spiced marcona almonds

Crispy Shrimp 12.00

Your choice of bang bang or buffalo sauce served with a side of bleu cheese or ranch

Chips & Queso 8.00

Corn tortilla chips, white queso

Buffalo Chicken Dip 13.00

Chicken Wings 15.00

DRY RUB: 1899 Chipotle cinnamon, cajun brown sugar, lemon pepper

WET: Buffalo, sweet thai, sweet & smoky barbecue, blackened ranch, garlic parmesan

Truffle Fries

Tossed in truffle butter & truffle salt, topped with parmesan cheese & parsley

Half/Full 6.00/8.00

DESSERTS

Bread Pudding 10.00

Cookie Skillet 10.00

Chocolate Truffle Cake 9.00

Chocolate Lovin' Spoon Cake 9.00

Mango Sorbet 6.00

Raspberry Sorbet 6.00

SALADS & BOWLS

1899 Greens 11.00

Butter lettuce, baby arugula, cucumber, grape tomato, fried sweet onion, garlic chips, vinaigrette

Caesar 12.00

Romaine hearts, herb croutons, shredded parmesan

+Chicken 6 | Shrimp 10 | Steak 10 | Salmon 10

Seared Salmon Bowl 18.00

Seared king salmon, brown rice, fried nori, avocado, spicy mayo, green onion, red chili, sesame seeds

Hibachi Chicken Bowl 16.00

Fried rice, onions, red peppers, mushrooms, zucchini, carrots, topped with teriyaki sauce & green onions

yum yum sauce on the side

HANDHELDS

Served with fries or a salad

1899 Hot Chicken 15.00

Buttermilk fried chicken, house-made coleslaw, pickles, toasted brioche bun

1899 Wagyu Burger 18.00

Cheddar, fried sweet onion, beef steak, tomato, mayonnaise, toasted brioche bun

Truffle Swiss Burger 20.00

Swiss Cheese, mushrooms, onions, brioche bun

FLATBREADS

Short Rib & Gorgonzola 15.00

Pickled grape tomatoes, Bèchamel, microgreens

Italian 15.00

Salami, capicola, plum tomatoes, peppers, mozzarella, parmesan, red pepper flakes

Sundried Tomato & Kale 14.00

Red onion, mozzarella, parmesan

Buffalo Chicken 15.00

Buffalo ranch, mozzarella, bleu cheese, green onion

Margherita 14.00

House-made marinara, basil, fresh mozzarella

SUBSTITUTE CAULIFLOWER CRUST +2

*ALL PARTIES WITH 6 OR MORE GUESTS WILL HAVE AN AUTOMATIC 18% GRATUITY

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SHELLFISH, SEAFOOD, OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS