



1910

RESTAURANT & LOUNGE

A creative fusion of global techniques and freshest ingredients, each dish on the 1910 Restaurant and Lounge menus are carefully crafted by Chef Jay Velarde with thoughtfulness and intentionality. Utilizing innovative methods, he creates dishes that draw out the flavors of each ingredient which results in a menu that is meant to be experienced by all of our senses.





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RESTAURANT & LOUNGE

BREAKFAST

STEEL CUT OATMEAL 11

Warmed Oats | Raisins | Brown Sugar
Fresh Berries

YOGURT PARFAIT 9

Fresh Greek Yogurt | Organic Granola | Honey
Fresh Berries

AVOCADO TOAST* 13

La Brea Sourdough | Avocado Mash | Grape Tomato
Arugula | Poached Egg | Balsamic Reduction
Add Smoked Salmon 5 | Bacon 4

BAGEL & SMOKED SALMON 16

Everything Bagel | House Smoked Salmon | Capers
Pickled Onions | Sliced Tomatoes | Cream Cheese

SMASHED SAUSAGE SANDWICH 15

Everything Bagel | Spinach | Tomato | Avocado
Cheddar | Smashed Sausage Patty | Over Hard Eggs
Choice of Hash Browns, Fruit, or Cottage Cheese

1910 SPECIAL* 14

Two Eggs | Choice of Bacon, Ham, Sausage Link or
Sausage Patty | Choice of Toast or English Muffin
Choice of Hash Browns, Fruit, or Cottage Cheese

JACK SCRAMBLE 17

Pepper Jack Cheese | Ham | Scrambled Eggs | Toast
Choice of Hash Browns, Fruit, or Cottage Cheese

GARDEN OMELETTE 16

Three Eggs | Pepper Jack Cheese | Spinach | Tomato
Onion | Avocado | Toast | Choice of Hash Browns,
Fruit, or Cottage Cheese

BREAKFAST BURRITO 17

Two Eggs | Avocado | Caramelized Onions | Peppers
Pepper Jack Cheese | Flour Tortilla
Choice of Chorizo or bacon
Choice of Hash Browns or Fruit

TRADITIONAL EGGS BENEDICT* 16

Poached Eggs | English Muffin | Canadian Bacon
Hollandaise Sauce | Choice of Hash Browns or Fruit
Substitute Smoked Salmon 3

CALIFORNIA EGGS BENEDICT* 16

Poached Eggs | English Muffin | Spinach | Tomato
Avocado | Hollandaise Sauce
Choice of Hash Browns or Fruit

BREAKFAST TRIO 14

Choice of Pancakes, French Toast, or Waffles
Choice of Bacon or Sausage | Two eggs

SIDES

Toast with Butter 3
Hash Browns 3
Hickory Smoked Bacon 5
Pork Sausage 5
Fruit 6
Cottage Cheese 4
Biscuit 2
Gravy 3



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SMALL PLATES

COCONUT SHRIMP 22

Sweet Thai Chili Sauce | Lemon

CHICKEN WINGS 19

Your choice of Teriyaki, BBQ, or Buffalo

WISCONSIN CHEDDAR CHEESE CURDS 15

Marinara Sauce

DUNGENESS CRAB CAKES 22

Two Crab Medallions | Chili Horseradish | Sriracha Mayo

GORGONZOLA & SWEET POTATO PLATE 16

Crosscut Russet | Sweet Potato | Cocinero Aioli | Gorgonzola Cream | Green Onion

SPINACH ARTICHOKE DIP 17

Spinach | Artichoke Hearts | Mozzarella | Parmesan | Balsamic Glaze | Crostini

GREENS AND SOUPS

Add Protein Salmon 8 | Chicken 6 | Shrimp 7

CAESAR SALAD 15

Romaine Hearts | Croutons | Parmesan | Caesar Dressing | Lemon

1910 COBB SALAD 21

Mediterranean Chicken | Romaine | Sea Salted Roma Tomato | Egg
Bacon | Avocado | Blue Cheese | Olives

QUINOA BOWL 19

Quinoa | Brown Rice | Black Beans | Pico de Gallo | Avocado | Sour Cream | Cilantro

HOUSE MADE CHILI 6 CUP/8 BOWL

1910 SOUP OF THE DAY 6 CUP/8 BOWL

Ask your server for today's soup of the day



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MAIN PLATES

LEMON PEPPER HONEY SALMON 29

Parmesan Risotto | Seasonal Vegetable | Lemon Pepper Honey Glaze

SALSA VERDE TACOS 19

Shredded Chicken | Corn Tortilla | Onions | Cotija Cheese | House Made Salsa Verde
Cilantro | Radish | Lime | Sour Cream

12OZ BLACKENED NEW YORK STRIP STEAK* 33

Gorgonzola Sauce | Mashed Potatoes | Seasonal Vegetable

BEER BATTERED FISH AND CHIPS 19

Tartar Sauce | Lemon

GLAZED MEAT LOAF 23

House Made Meat Loaf | Ketchup Glaze | Mashed Potatoes | Seasonal Vegetable

HANDHELDS

Choice of side Garden Salad | French Fries | Waffle Fries | Fruit | Cottage Cheese
Substitute Sweet Potato Fries 2

1910 CLUB BURGER* 19

1/2 Pound Angus | Bacon | Roma Tomato | Lettuce
Best Foods Mayo | Pickles | Red Onion | American Cheese

**Impossible Burger, Southwestern Black Bean Burger, or Lettuce Wrap substitution available*

CRISPY CHICKEN BLT SANDWICH* 19

Grilled or Fried Chicken | Lettuce | Tomato | Onion
Garlic Aioli | Cheddar Cheese | Bacon

PHILLY CHEESESTEAK* 20

Seasoned Angus Beef | Sautéed Peppers and Onions
Melted White American Cheese | Au Jus

BAJA GRILLED CHICKEN WRAP* 19

Grilled or Fried Chicken | Cabbage | Pico de Gallo | Avocado | Spicy Mayo
Garlic Herb Tortilla | Served with Fresh Corn Chips

THE CLUB CLUB 17

Turkey | Ham | Swiss | Cheddar | Bacon | Lettuce | Roma Tomato | Mayo
Choice of White, Wheat, or Sourdough Bread



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WOODSTONE OVEN PIZZA

PARMESAN PEPPERONI 20

Pepperoni Pizza | Parmesan | Mozzarella | San Marzano Tomato Sauce

DOUBLE MOZZARELLA 19

Fresh Cilengene | Mozzarella | San Marzano Tomato Sauce

HAWAIIAN PIZZA 18

Canadian Bacon | Mozzarella | Pineapple | San Marzano Tomato Sauce

ITALIAN MEAT TRIO 19

Salami | Capicola | Prosciutto | Mozzarella | Fresh Basil | Balsamic Glaze

SWEETS

CRÈME BRÛLÉE 10

Vanilla Custard | Fresh Berries

NEW YORK STYLE CHEESECAKE 10

Berry Compote | Fresh Whipped Cream

WOODSTONE CHOCOLATE CHIP COOKIE À LA MODE 9

Chocolate Chip Cookie | Caramel | Vanilla Bean Ice Cream