



1910

RESTAURANT & LOUNGE

LOUNGE MENU

SNACKS

TOASTED NUTS 8

Savory rosemary-spiced nuts

CHIPS AND SALSA 6

House-made corn tortilla chips with a hint of lime and fire-roasted red salsa

LIGHT BITES

MEXICAN SHRIMP COCKTAIL 18

Chilled appetizer with flavorful shrimp, fresh tomato, cucumber, and avocado in a lightly spicy tomato-based sauce served with lime tortilla chips

FRIED GOAT CHEESE 16

Creamy, tangy chevre breaded in seasoned panko breadcrumbs, fried until golden brown, and drizzled with hot honey and crushed pistachios

BANG BANG CHICKEN SKEWERS 13

Skewered chicken breast smothered with sweet and tangy bang bang sauce, and grilled until tender and caramelized

PERSONAL-SIZE CHEESE BOARD 14

Variety of cheese, fruit, nuts, and crackers

GREENS AND BOWLS

Add protein: grilled chicken \$6 or salmon \$8

CAESAR SALAD 15

Romaine hearts, shaved Parmesan, garlic croutons tossed in a classic Caesar dressing
Gluten-free and vegetarian options available

QUINOA VEGGIE POWER BOWL 18

Roasted Brussels sprouts, sweet potatoes, kale, creamy avocado, quinoa, and brown rice tossed in a house-made honey Dijon dressing
Gluten-free, vegetarian, and vegan

HANDHELDS

1910 BURGER 19

Flame-grilled ½ pound Wagyu blend burger piled high with crispy bacon, tomato, lettuce, pickles, red onion, American cheese, and mayo served with French fries

GRILLED HOT HONEY CHICKEN SANDWICH 18

Grilled chicken breast tossed in sweet and spicy honey, grilled and served on a toasted brioche bun with creamy mayo, red onion, and dill pickle slaw served with French fries

FLATBREAD

PROSCIUTTO AND FIG JAM 15

Flatbread topped with prosciutto, fig jam, blue cheese, and arugula finished with balsamic reduction drizzle

MIGHTY MEAT 16

Flatbread topped with pepperoni, hardwood bacon, Canadian bacon, mozzarella cheese, and marinara sauce

JUNIOR PLATES

Kids 10 and under | Served with French fries

GRILLED CHICKEN TENDERS 8

MACARONI AND CHEESE 8

CHEESEBURGER 8

DESSERTS

WOOD STONE CHOCOLATE CHIP COOKIE À LA MODE 9

House-made chocolate chip cookie baked in a wood stone oven, topped with vanilla bean ice cream and caramel sauce

LOCALLY CRAFTED ICE CREAM 7