



# 1910

RESTAURANT & LOUNGE

## LOUNGE MENU

### SNACKS

#### HOUSE MADE POTATO CHIPS 6

French Onion Dip with Scallions  
*Gluten-free and vegetarian*

#### CHIPS AND PICO 6

Fresh White Corn Chips with Pico de Gallo  
*Gluten-free and vegetarian*

### LIGHT BITES

#### COCONUT SHRIMP 18

Cocktail Sauce, Spicy Aioli, and Lemon

#### GRILLED HALLOUMI & HUMMUS 17

English Cucumber, Blistered Tomato, Balsamic Reduction, Basil Chiffonade, and Artisan Bread  
*Vegetarian, ask for gluten-free options*

#### BISCUIT BREADED

#### CHICKEN THIGHS 17

Buttermilk Marinated Chicken Thighs Dredged in Biscuit Batter, with Smoky Bacon Blue Cheese

#### FONDUE BREAD BOWL 18

Smoked Gouda Cheddar Fondue with Charred Broccolini, and Washington Granny Smith Apples

### FLATBREAD

#### THREE CHEESE FLAT BREAD 15

San Marzano Tomato Sauce, Fresh Mozzarella, White Cheddar, Shaved Parmesan, on a Cornmeal Crust

#### PEPPERONI FLAT BREAD 16

San Marzano Tomato Sauce, Fresh Mozzarella, Rosa Grande Pepperoni, Basil Chiffonade, Shaved Parmesan, on a Cornmeal Crust

### HANDHELDS

#### 1910 BURGER 19

Snake River Farms ½ Pound Wagyu and Angus Burger with Club Sauce, Maple Honey Bacon, Dill Pickle Relish, American Cheese, Romaine Leaf, Beefsteak Tomato, and Red Onion  
*Ask for gluten-free options*

#### CARAMELIZED TURKEY CLUB 17

Brined and Butter Caramelized Turkey Breast on Artisan Sourdough, Pepper Bacon, Beefsteak Tomato, Tillamook White Cheddar, Romaine Leaf, and Duke's Mayo  
*Ask for gluten-free options*

### GREENS AND BOWLS

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

#### CAESAR SALAD 15 | 8

Romaine Hearts, Shaved Parmesan, House Croutons, and Lemon  
*Ask for gluten-free and vegetarian options*

#### CORN ON THE COBB SALAD 19

Braised Garlic Chicken, Avocado, Tomato, Charred Fresh Corn, Maple Honey Bacon, Cage Free Egg, Blue Cheese, and Romaine Hearts

#### QUINOA RICE BOWL 17

Baby Spinach, Corn, Black Beans, Pico de Gallo, Avocado, Garlic, and Scallions  
*Gluten-free, vegetarian, and vegan*

### DESSERTS

#### CHERRIES JUBILEE 7

Tillamook Vanilla Bean Ice Cream with Washington Cherries, and Bourbon Caramel  
*Gluten-free*

#### CRÈME BRULÉE 7

Vanilla Custard with a Brown and White Sugar Crust, and Soft Peak Cream  
*Gluten-free*