



1910

RESTAURANT & LOUNGE

BREAKFAST MENU

STEEL CUT OATMEAL 11

Warmed Oats | Raisins | Brown Sugar

YOGURT PARFAIT 9

Fresh Greek Yogurt | Organic Granola
Honey | Fruit

AVOCADO TOAST* 14

9 Grain Wheat Bread | Avocado Mash | Grape Tomato
Poached Egg | Balsamic Reduction
Add Smoked Salmon 5 | Bacon 4

BAGEL AND SMOKED SALMON 18

Everything Bagel | House Smoked Columbia River
Steelhead | Capers | Pickled Onions | Tomatoes
Cream Cheese

1910 SPECIAL* 15

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

1910 BREAKFAST SCRAMBLE 18

Two Eggs | Bacon | Sausage | Onion | Peppers
Sour Cream | Avocado | Cheddar | Country Potatoes
Choice of Toast or English Muffin

JACK SCRAMBLE 18

Pepper Jack Cheese | Ham | Scrambled Eggs
Choice of Hash Browns or Fruit
Choice of Toast or English Muffin

GARDEN OMELETTE 17

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

BREAKFAST BURRITO 18

Two Eggs | Avocado | Onions | Peppers
Pepper Jack Cheese | Flour Tortilla
Choice of Chorizo, Sausage, or Bacon
Choice of Hash Browns or Fruit

BREAKFAST TRIO* 16

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

TRADITIONAL EGGS BENEDICT* 17

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

CALIFORNIA EGGS BENEDICT* 17

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

COUNTRY FRIED STEAK* 18

Hand-breaded Beef Steak | Two Eggs
Sausage Bacon Gravy
Choice of Hash Browns or Fruit

BISCUITS AND GRAVY* 17

Two Eggs | Sausage Bacon Gravy
Two Buttermilk Biscuits
Choice of Hash Browns or Fruit

SIDES

Toast with Butter 3	Biscuit 3
Hash Browns 3	Gravy 4
Smoked Bacon 5	French Toast 3
Sausage Links 5	Pancake 3
Fruit 6	

BEVERAGES

Orange Juice 6	Mimosa 12
Assorted Juices 4	Bloody Mary 12
Hot Tea 3	

PROUDLY SERVING

Spokane Club Blend Cravens Coffee 4





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WEEKDAY LUNCH MENU

HANDHELDS

1910 SIGNATURE BURGER 20

Premium half-pound American Wagyu patty topped with savory red relish, thick-cut bacon, and melted American cheese. Finished with tomato, pickles, red onion, crisp iceberg lettuce, and mayo on a toasted bun. Served with fries or house salad.

Ask for gluten-free options

CHICKEN CLUB 18

Grilled chicken breast, crisp bacon, and provolone cheese on a toasted kaiser bun. Layered with fresh avocado, tomato, iceberg lettuce, and zesty ranch aioli.

Ask for gluten-free options

FRENCH DIP 19

Tender, thinly sliced ribeye piled on a pub roll with melted Swiss cheese and tangy horseradish crème fraîche. Served with house-made au jus for dipping.

TORCHED BURRATA CROISSANT 18

Buttery, flaky croissant filled with silky torched burrata cheese and salty prosciutto. Enhanced with arugula, tomato, sweet fig aioli, and balsamic reduction.

BIRRIA TACOS 19

Slow-braised barbacoa in a warm flour tortillas with queso fresco, radish, cilantro, fresh lime, and jasmine rice. Served with a rich, savory consommé.

PACIFIC COD FISH AND FRIES 18

Flaky Pacific cod fillets served with seasoned fries, house-made tartar sauce, and fresh lemon wedges.

GREENS AND BOWLS

Add Protein Salmon 8 | Chicken 6 | Shrimp 7 | Tofu 4

QUINOA RICE BOWL 17

A blend of quinoa and rice with sautéed spinach, kale, edamame, charred corn, and black beans. Topped with fresh avocado and pico de gallo.

Gluten-free and vegan

CLASSIC CAESAR SALAD 15 | 8

Crisp Romaine hearts tossed in a classic dressing with fresh lemon, herbed croutons, and ribbons of shaved Parmesan.

Ask for gluten-free and vegetarian options

CORN ON THE COBB SALAD 19

Hearty, signature blend of grilled garlic chicken, charred sweet corn, and maple honey bacon over fresh romaine. Topped with avocado, tomato, cage-free egg, sprouts, and blue cheese crumbles.

FLANK AND WEDGE 20

Marinated flank steak served over a wedge of crisp iceberg lettuce. Dressed with creamy blue cheese, bright chimichurri, and fresh tomatoes.



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WEEKEND LUNCH MENU



1910 SIGNATURE BURGER 20

Premium half-pound American Wagyu patty topped with savory red relish, thick-cut bacon, and melted American cheese. Finished with tomato, pickles, red onion, crisp iceberg lettuce, and mayo on a toasted bun.

PACIFIC COD FISH AND FRIES 18

Flaky Pacific cod fillets served with seasoned fries, house-made tartar sauce, and fresh lemon wedges.

BREADED CHICKEN WINGS 18

Crispy breaded wings tossed in your choice of classic BBQ or classic Buffalo sauce. Served with crisp celery, carrots, and creamy blue cheese.

CORN ON THE COBB SALAD 19

Hearty, signature blend of grilled garlic chicken, charred sweet corn, and maple honey bacon over fresh romaine.

Topped with avocado, tomato, cage-free egg, sprouts, and blue cheese crumbles.

CLASSIC CAESAR SALAD 15 | 8

Crisp Romaine hearts tossed in a classic dressing with fresh lemon, herbed croutons, and ribbons of shaved Parmesan.

Add Protein Salmon 8 | Chicken 6 | Shrimp 7 | Tofu 4



NOTICE: CONSUMING RAW OR UNDERCOOKED MEATS, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS



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LOUNGE MENU

SMALL PLATES

COCONUT SHRIMP 18

Crispy hand-breaded coconut shrimp served with a zesty orange marmalade, cocktail sauce, and fresh lemon.

GORGONZOLA FRIES 15

Crosscut Russet potatoes topped with scallions and a rich, house-made Gorgonzola cream.

BREADED CHICKEN WINGS 18

Crispy breaded wings tossed in your choice of classic BBQ or classic Buffalo sauce. Served with crisp celery, carrots, and creamy blue cheese.

ARTISAN CHEESE BOARD 19

Assorted Cheddar and Gorgonzola cheeses, balanced with fig jam, balsamic olives, gherkins, tangy pickled asparagus, and a warm baguette.

GREENS

CLASSIC CAESAR SALAD 15 | 8

Crisp Romaine hearts tossed in a classic dressing with fresh lemon, herbed croutons, and ribbons of shaved Parmesan.

Add Protein Salmon 8 | Chicken 6 | Shrimp 7 | Tofu 4

CORN ON THE COBB SALAD 19

Hearty, signature blend of grilled garlic chicken, charred sweet corn, and maple honey bacon over fresh romaine. Topped with avocado, tomato, cage-free egg, sprouts, and blue cheese crumbles.

MAIN PLATES

1910 SIGNATURE BURGER 20

Premium half-pound American Wagyu patty topped with savory red relish, thick-cut bacon, and melted American cheese. Finished with tomato, pickles, red onion, crisp iceberg lettuce, and mayo on a toasted bun. Served with fries or house salad.

Ask for gluten-free options

PACIFIC COD FISH AND FRIES 18

Flaky Pacific cod fillets served with seasoned fries, house-made tartar sauce, and fresh lemon wedges.

WOODSTONE OVEN PIZZA

CLASSIC CHEESE 16

Signature hand-tossed crust topped with rich San Marzano tomato sauce, premium feather-shredded mozzarella blend, and finished with aged Parmesan.

CUSTOMIZE YOUR PIE

Elevate your pizza with our selection of fresh toppings:

PREMIUM PROTEINS +1.00 EACH

Hickory Smoked Bacon | Cup Pepperoni | Roasted Garlic Chicken | Canadian Bacon

FRESH FINISHED +0.50 EACH

Black Olives | Artichoke Hearts | Sweet Corn | Sun Dried Tomatoes | Fresh Pineapple | Red Onion | Fresh Basil



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SMALL PLATES

DRUNKEN MUSSELS AND CLAMS 19

Steamed in a vibrant Chardonnay broth with red chili, garlic, and butter.
Served with a toasted baguette for dipping.

ARTISAN CHEESE BOARD 19

Assorted Cheddar and Gorgonzola cheeses, balanced with fig jam, balsamic olives, gherkins, tangy pickled asparagus, and a warm baguette.

COCONUT SHRIMP 18

Crispy hand-breaded coconut shrimp served with a zesty orange marmalade, cocktail sauce, and fresh lemon.

GORGONZOLA FRIES 15

Crosscut Russet potatoes topped with scallions and a rich, house-made Gorgonzola cream.

SEASONAL FLATBREAD 16

Chef's seasonal selection of fresh toppings and artisanal cheese on a crisp, oven-fired crust.

GREENS AND SOUPS

Add Protein Salmon 8 | Chicken 6 | Shrimp 7 | Tofu 4

CLASSIC CAESAR SALAD 8

Crisp Romaine hearts tossed in a classic dressing with fresh lemon, herbed croutons, and ribbons of shaved Parmesan.

GARDEN FRESH SALAD 7

A bright blend of seasonal greens topped with crisp radish, garden sprouts, cucumber, and vine-ripened tomatoes.

FEATURED DAILY SOUP 6 CUP/9 BOWL

Chef's daily selection featuring seasonal ingredients.



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MAIN PLATES

1910 SIGNATURE SHORT RIB 33

Tender, slow-braised beef finished with a rich red wine demi-glace. Served over buttery mashed Yukon Gold potatoes with garlic-sautéed green beans.

PAN SEARED SALMON SCAMPI 31

Fresh salmon prepared scampi-style with garlic, parsley, and lemon beurre blanc. Accompanied by Boursin chive risotto and tender asparagus.

ZA'ATAR SEARED AHI TUNA 31

Middle Eastern-inspired spiced tuna, served rare over savory fried rice. Accented with soy, wasabi, toasted sesame seeds, and pickled seaweed.

BRAISED PORK LOIN 29

Succulent pork loin finished with a stoneground mustard cream and a sweet-savory pork belly apple compote. Served with Yukon Gold potatoes and grilled asparagus.

CHICKEN PICCATA 28

Pan-seared chicken breast elevated with creamy goat cheese, artichoke hearts, and capers in a bright lemon cream sauce.

1910 SIGNATURE BURGER* 20

Premium half-pound American Wagyu patty topped with savory red relish, thick-cut bacon, and melted American cheese. Finished with tomato, pickles, red onion, crisp iceberg lettuce, and mayo on a toasted bun. Served with fries or house salad.

QUINOA & VEGETABLE BOWL 17

A blend of quinoa and rice with sautéed spinach, kale, edamame, charred corn, and black beans. Topped with fresh avocado and pico de gallo.
Gluten-Free and Vegan

WILD MUSHROOM LINGUINE 24

A medley of mushrooms sautéed with sun-dried tomatoes, spinach, and capers in a delicate white wine butter sauce. Finished with aged Parmesan.



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WOODSTONE OVEN PIZZA

CLASSIC CHEESE 16

Signature hand-tossed crust topped with rich San Marzano tomato sauce, premium feather-shredded mozzarella blend, and finished with aged Parmesan.

CUSTOMIZE YOUR PIE

Elevate your pizza with our selection of fresh toppings:

PREMIUM PROTEINS +1.00 EACH

Hickory Smoked Bacon | Cup Pepperoni | Roasted Garlic Chicken | Canadian Bacon

FRESH FINISHES +0.50 EACH

Black Olives | Artichoke Hearts | Sweet Corn | Sun Dried Tomatoes | Fresh Pineapple
Red Onion | Fresh Basil

SWEETS

CRÈME BRÛLÉE 8

Rich vanilla bean custard with a crisp, caramelized sugar crust.

NEW YORK CHEESECAKE 10

Classic New York cheesecake with a mint-bourbon sugar crumb and fresh seasonal berries.

CHOCOLATE SIN 8

Rich chocolate cake and velvety dark chocolate mousse, finished with chocolate ganache.
Add Ala Mode 4 | Add Strawberry Coulis 4