



## soup du jour

**1914 HOUSE SOUP OF THE DAY**  
Cup | 5 Bowl | 7

## oysters

**HALF DOZEN OYSTERS**  
Mkt Price

## salads

**Dressings:** Champagne, Balsamic, Caesar, Blue, Ranch, 7 Herb Green Goddess, Greek, Acai

Chicken | 6 Steak | 8

Trout or shrimp | 6

Scallops or catch of the day | 8

**CAPRESE<sup>GF</sup>** Layered vine-ripe heirloom tomatoes slices, fresh mozzarella, fresh basil with olive oil, balsamic vinegar and sea salt Small | 8 Large | 12

**1914 HOUSE SALAD<sup>GF</sup>** Mixed greens, cucumbers, shredded carrots, red cabbage, onion, radish with choice of dressing Small | 6 Large | 8

**WEDGE<sup>GF</sup>** Baby Romaine, crispy pepper bacon, red onion, Roquefort crumbles in a creamy Roquefort dressing | 8

**ARUGULA, PEAR & ROASTED BEET<sup>GF</sup>** Candied walnuts, mango-Stilton cheese, champagne vinaigrette Small | 9 Large | 12

**CAESAR SALAD<sup>GF</sup>** Romaine lettuce, croutons, shaved Parmesan, 1914 House Caesar dressing Small | 7 Large | 10

**KALE SUPER SALAD<sup>GF</sup>** Organic kale, napa cabbage, blueberries, edamame, grape tomatoes, cashews, goji berries with an acai dressing Small | 9 Large | 12

**MEDITERRANEAN<sup>GF</sup>** Salad greens, heirloom tomatoes, cucumbers, red onion, artichokes, pepperoncini, Kalamata olives, dolmade, pickled beets, feta, Greek dressing Small | 9 Large | 12

## sides

**HAND-CUT FRIES<sup>GF</sup>** | 4.5

**MAC & CHEESE** | 7

**RUSTIC MASHED<sup>GF</sup>** | 4.5

**TODAY'S VEGETABLE<sup>GF</sup>** | 4.5

**COLE SLAW<sup>GF</sup>** | 4.5

**SKILLET CORNBREAD<sup>GF</sup>** | 4.5

## starters

**CRISPY DRY RIBS** Coarse salt, 1914 House peppery rub, lemon | 11

**NAN'S MINI MEATBALLS** In savory red sauce | 7.5

**BRUSCHETTA** Ripe tomatoes, garlic, fresh basil, balsamic drizzle, atop crisp crostini | 9

**1914 HOUSE HUMMUS TRIO<sup>GF</sup>** Traditional, roasted red pepper, avocado hummus with crispy pita, vegetable crudité | 8

**SHISHITO PEPPERS<sup>GF</sup>** Charred and sprinkled with queso fresco, sea salt, lime with a black bean quesadilla | 9

**CHARCUTERIE<sup>GF</sup>** Today's tasting of local, imported artisan meats, cheeses with accompaniments. Serves 2-3 | 14 Serves 4-6 | 22

**MUSSELS BIANCO<sup>GF</sup>** Prince Edward Island mussels in a white broth with garlic, shallots, olive oil with grilled crostini bread | 12

**SPINACH-ARTICHOKE CHEESE DIP<sup>GF</sup>** Served with vegetable crudité, crostini | 10

**BLACK BEAN QUESADILLA** With guacamole creme and salsa fresca | 9

**GERMAN PRETZEL TWIST** Beer cheese, yellow mustard | 4.5

## entrees

**NEW YORK STRIP\*<sup>GF</sup>** Served with rustic mashed, vegetable medley  
**Steak Sauces:** Chimichurri<sup>GF</sup> • Rich Demi & Wine Reduction • Green Peppercorn & Brandy and Cream<sup>GF</sup> • Mushroom Gravy & Roasted Onions<sup>GF</sup> • Chipotle & Roasted Garlic Butter<sup>GF</sup> • Charred Pepper Sauce<sup>GF</sup> • Béarnaise<sup>GF</sup> | 32

**RIBEYE** 22 oz. cowboy cut, tempura onion ring, rustic mashed, vegetable medley, chimichurri & demi | 46

*Aspen Ridge, grass fed, all natural steaks.*

**WASABI-RIBEYE** Bulgogi sauce, rustic mashed, tempura mushrooms, roasted vegetable medley | 29

**GRILLED PORK CHOP<sup>GF</sup>** Caramelized pear, port wine, mustard reduction, country grits, roasted vegetable medley | 20

**CHICKEN PICCATA** Sautéed all natural chicken breast, lemon, white wine and caper sauce, fresh herbs, rustic mashed, roasted vegetable medley | 20

**FRIED CHICKEN** Tasso gravy, biscuit, local wildflower honey, cole slaw | 20

**MOROCCAN LEMON CHICKEN** Turmeric, Meyer lemon, cilantro, Israeli couscous, roasted vegetable medley | 16

**PAN ROASTED SEA SCALLOPS\*** Wild mushroom risotto, asparagus purée | 30

**PECAN-CRUSTED OCEAN TROUT\*<sup>GF</sup>** Organic Shetland Islands, dijonaise sauce, jasmine rice, roasted vegetable medley | 24

**LINGUINI & CLAMS** Linguini, Manilla clams, garlic, olive oil, white wine, lemon, fresh herbs, garlic bread | 18

**EGGPLANT PARMESAN<sup>GF</sup>** Stacked layers, Parmesan-Reggiano, mozzarella, pasta, marinara sauce | 16

**TEMPURA PORTOBELLO MUSHROOM<sup>GF</sup>** Grilled squash, roasted red pepper, spinach, mozzarella, savory red sauce | 14

**SPIRAL CUT ZUCCHINI PASTA CAPRESE<sup>GF</sup>** Cherry tomatoes, fresh mozzarella, basil pesto | 14

**CHEF'S VEGETABLE RISOTTO** Assorted seasonal vegetable risotto | 14

## burgers and sandwiches

*Includes choice of side. Side House or Caesar salad | 2*

Add cheese: Cheddar, American, Swiss, Pepper Jack, Blue Cheese, Provolone | 1  
Add bacon | 1.5 Avocado | 1

**1914 HOUSE CLASSIC BURGER\*<sup>GF</sup>** 8 oz. charbroiled beef served on a Breadworks bun, with lettuce, tomato, onion, pickles | 14

**1914 HOUSE VEGGIE BURGER OF THE DAY** | 12

## non-alcoholic beverages

**SOURCE SPARKLING WATER** | 5  
**COKE PRODUCTS & DR. PEPPER** | 2.5

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

\* Before placing your order, please inform us if a person in your party has a food allergy.

**WE REGULARLY PURCHASE FROM THESE LOCAL PRODUCERS:**

Aspen Ridge, Red Bird, Haystack Mountain, Breadworks, Elevation Coffee, The Tea Spot, Kilt Farm, Munson Farms, Ollin Farms, Dooley Farms, Ice Cream Alchemy

# beers

## DRAFT

<b>TRUMER PILSNER</b> Trumer   6	<b>INSANE RUSH IPA</b> Bootstrap   6
<b>PRETZEL ASSASSIN</b> Denver Beer Co   6	<b>CRAFT LAGER</b> Upslope   6
<b>BLACK BUTTE PORTER</b> Deschutes   6	<b>SAWTOOTH ALE</b> Left Hand   6
<b>WIBBY IPL</b> Wibby   6	<b>OKTOBERFEST</b> Left Hand   6

## BOTTLES & CANS

<b>LIGHTSHINE RADLER</b> Wibby   5	<b>MILK STOUT NITRO</b> Left Hand   6
<b>ST. PAULI GIRL</b> Brandt Gmbh & Co. Non-alcoholic   5	<b>COORS BANQUET</b> Coors   5
<b>OMISSION LAGER<sup>GF</sup></b> Widmer Brothers   5	<b>GUINNESS DRAUGHT</b> Guinness Ltd.   6
<b>COLETTE FARMHOUSE ALE</b> Great Divide   6	<b>BUD LIGHT</b> AB   5
<b>PIVO PILSNER</b> Firestone Walker   6	<b>WILD APPLE CIDER</b> Wild Cider   6
<b>STELLA ARTOIS</b> Belgium   5	<b>AGAVE PEACH CIDER</b> Wild Cider   6
	<b>LEMON BASIL CIDER</b> Wild Cider   6

## SIGNATURE COCKTAILS

<b>WAGON WHEEL</b> Leopold's Gin, Averna, Muddled Cucumber   10
<b>ZEPHYR</b> Wheatley Vodka, Chartreuse, Maraschino Liqueur   11
<b>SILVER NAIL</b> High West Campfire Whiskey, Drambui, Leopold Bros. Peach Liqueur   11
<b>RAILCAR</b> Finlandia Grapefruit Vodka, hand-squeezed grapefruit, house rosemary syrup   10
<b>MOUNTAIN MULE</b> Spring 44 Vodka, SOURCE Ginger Beer, muddled raspberries   9
<b>THE REVEREND</b> Bulleit Bourbon, hand- squeezed orange, house made grenadine   11
<b>NIWOT'S CURSE</b> Knob Creek Rye, sweet vermouth, Leopold Bros. Tart Cherry Liqueur, cinnamon bitters   12
<b>HIGH PLAINS DRIFTER</b> Espolon Blanco, High West Campfire Whiskey, house sour   10
<b>SPRING STING</b> Spring 44 Honey Vodka, house ginger syrup, fresh lemon   10
<b>MOTO SPRITZ</b> Prosecco, Aperol, soda, orange slice   8

## wines

### HOUSE WINES

			GLS / BTL
Haras de Pirque	Chardonnay Reserve	Maipo Valley, Chile	8 / 28
Barton & Guestier	Cabernet Sauvignon	Languedoc, FR	8 / 28
Guenoc	Pinot Noir	CA	8 / 28
Begonia Sangria	Monastrell and Bobal	Central Spain	7
<b>SPARKLING &amp; ROSÉ</b>			
Raphael Dal Bo	Prosecco Extra Dry	Veneto, IT	10 / 36
Gruet Blanc de Noirs 375 ML	Sparkling Wine	Albuquerque, NM	9 / 16
Taittinger	Champagne	a` Reims, FR	80
Veuve Clicquot	Champagne	Champagne, FR	96
Jaillance	Brut Sparkling Wine	Bordeaux, FR	10 / 36
Maschio	Sparkling Rosé	Veneto, IT	9 / 32
J Vineyards	Sparkling Brut Rosé	Russian River Valley, CA	56
Bonny Doon	Grenache Blend Rosé	Central Coast, CA '16	10 / 36
Cape Bleue Rosé	Syrah, Mourvèdre	Provence, FR '16	10 / 36
Château Haut Rian	Cabernet Blend Rosé	Bordeaux, FR '16	9 / 32
Locations, F Rose	Grenache Rosé	Provence, FR	11 / 40
<b>WHITES</b>			
Anselmi Giuseppe e Luigi	Pinot Grigio	Friuli, IT '15	9 / 32
Zorzon	Pinot Grigio	Collio-Friuli, IT '15	12 / 44
Enrico Serafino	Gavi	Piedmont, IT '16	11 / 40
Grand Bateau Bordeaux	Sauvignon Blanc	Bordeaux, FR '16	9 / 32
Fernlands	Sauvignon Blanc	Marlborough, NZ '16	9 / 32
Ferrari-Carano	Sauvignon Blanc	Alexander Valley, CA '15	9 / 32
Honig	Sauvignon Blanc	Napa Valley, CA '16	12 / 44
Nortico	Alvarinho	Moncao, PT '15	10 / 36
Lodali	Arneis	Piedmont, IT '16	11 / 40
Cinquante-Cinq	Viognier	Languedoc-Roussillon, FR '16	10 / 36
Château St. Michelle Eroica	Riesling	Columbia Valley, WA '14	12 / 44
Domaine Noblet Macon Fuissé	Chardonnay	Burgundy, FR '15	14 / 52
Mer Soleil Reserve	Chardonnay	Santa Lucia Highlands, CA '14	13 / 48
<b>REDS</b>			
Erath Resplendent	Pinot Noir	Dundee Hills, OR '15	12 / 44
Davis Bynum	Pinot Noir	Russian River Valley, CA '15	15 / 56
Prodigo	Nero d'Avola	Sicily, IT '15	9 / 32
Ampeleia Unlitro 1 L	Alicante (Grenache)	Costa Toscana, IT '16	10 / 42
Anciano Clásico	Garnacha	Valencia, SP '15	9 / 32
Pico Maccario Barbera d'Asti	Barbera	Piedmont, IT '15	10 / 36
Cascina Ballarin Barbera d'Alba	Barbera	Piedmont, IT '14	13 / 48
Lionello Marchesi	Chianti Classico	Radda, IT '13	11 / 40
Crios de Susana Balbo	Malbec	Mendoza, AG '15	11 / 40
Luna	Sangiovese	Napa Valley, CA '12	13 / 48
Volver	Tempranillo	Castilla-La Mancha, SP '14	13 / 48
Anciano Reserva 5 Yr.	Tempranillo	Castilla La Mancha, SP '10	9 / 32
Abadia Retuerta	Tempranillo/Cab/Syrah	Sardon De Duero, SP '12	62
Beran	Zinfandel	CA '14	12 / 44
Château De Brézé	Cabernet Franc	Loire Valley, FR '15	13 / 48
Roero	Nebbiolo	Piedmont, IT '13	12 / 44
Elizabeth Rose	Red Blend	Nappa Valley, CA '15	12 / 44
Coppola Claret	Bordeaux Blend	Sonoma, CA '15	11 / 40
Château Laronde Desormes	Cabernet/Merlot	Bordeaux, FR '10	56
Assobio	Portuguese Red Blend	Douro Valley, PT '13	11 / 40
Conundrum by Caymus	Red Blend	Central Coast, CA '14	14 / 52
Twomey Cellars by Silver Oak	Merlot	Napa Valley, CA '12	96
Spring Valley Vineyards	Syrah	Walla Walla, WA '12	82
Marchesi Brunello	Sangiovese	Tuscany, IT '10	67
B.R. Cohn	Cabernet Sauvignon	North Coast, CA '15	14 / 52
Enrico Serafino	Barolo	Piedmont, IT '13	72
Château Ste. Michelle	Cabernet Sauvignon	Columbia Valley, WA '15	11 / 40
The Pugilist	Cabernet Sauvignon	Langhorne Creek, AU '14	11 / 40
Rodney Strong Symmetry	Meritage Bordeaux	Alexander Valley, CA '13	87
Jordan	Cabernet Sauvignon	Alexander Valley, CA '12	94
Silver Oak	Cabernet Sauvignon	Alexander Valley, CA '12	115
Silver Oak	Cabernet Sauvignon	Napa Valley, CA '12	165

