


# 1912 | Happy Hour

*Monday-Friday 4pm-7pm*

## STARTERS

**1912 SWEET CORNBREAD** 12 GF, V,   
monterey jack, charred corn, house pepper marmalade  
maldon salted butter

**BURRATA** 15 V,   
emily g's peach datil jam, candied pecans, escabeche, toasted focaccia

**ESQUITES – "Street Corn Salad"** 14 GF, V  
charred corn, crunchy peruvian corn, lime, cotija, pickled red onions  
cilantro, street corn crema

**BRUSCHETTA CROSTINIS** 15 V  
cherry tomatoes, balsamic glaze, basil oil, fresh cow's milk ricotta

## FIRE BREADS

**THE CLASSIC** 17  
pepperoni, crispy bacon, mozzarella, herbed tomato sauce, grana padano

**PULLED HARISSA CHICKEN** 17  
moroccan spiced chicken, jack cheese, harissa butter, sweet peppers

**CHARRED TOMATO & RICOTTA** 17 V,   
calabrian pepper, fresh ricotta, mozzarella, marinated charred tomatoes

**BIRRIA** 18  
braised short rib, birria jus, fontina, mozzarella, caramelized onion

**COASTAL OYSTERS\*\*** GF, DF  
SINGLE Oyster 3.75 | HALF Dozen 22.50  
mignonette, cocktail sauce, horseradish, lemons

**1912 IMPERIAL OYSTERS\*\*** 30  
creamy crab and local rock shrimp, grana padano, panko crumbs

**CHILLED SHRIMP** 18 GF, DF  
oishii shrimp, lemons, cocktail sauce, horseradish aioli

**POKE TUNA AND WONTON CHIPS\*** 18 DF  
artisan lettuce, sriracha aioli, wakame



**ROASTED GARLIC HUMMUS** 15 VG, DF  
eggplant caponata, lemon olive oil, warm flatbread

## BUTCHER BLOCK

**BLOCK FOR TWO** 24  
domestic and imported charcuterie and cheeses, escabeche, crispies  
emily g's triple berry jam, grain mustard, marcona almonds, dried fruits  
(GF Crackers Available on Request)

## ALLERGY KEY

GF - Gluten Free  
VG - Vegan  
V - Vegetarian

DF - Dairy Free  
 Contains Nuts  
 Spicy

## WINE BY THE GLASS

**SPARKLING**  
Mionetto Prosecco 10

**WHITE & ROSE**  
Fleurs De Prairie 9  
Cave De Lugny Macon Chardonnay 10

**RED**  
Boen Pinot Noir 10  
Chateau Ste Michelle Cabernet 10

## DRAFT BEERS

**PARTY WAVE IPA** - Intuition Ale Works 6

**THE WAVERLY PILSNER** - Intuition Ale Works 6  
Custom Brewed for 1912

**BLUE MOON** Belgian White Ale 6

**YUENGLING** Traditional Lager 5

## SPECIALTY COCKTAILS

**BOTANICAL BERRY** 15  
Brackish Vodka, Lejay Cassis, Blackberry, Lavender, Lime

**SMOKED NEGRONI** 17  
Hendricks Gin, Campari, Sweet Vermouth, Smoked Top

**RISING SUN** 16  
Papa's Pillar Rum, Raspberry Rose, Chambord, Lemon

**FLORIDA SNOW STORM** 16  
Casamigos Blanco, Malibu Coconut Rum,  
Coco Puree, Lime, Candied Cranberries

- An 18% gratuity, which is distributed to your server in its entirety, will be added to checks of 6 or more people dining together; applicable state tax will be added to your check

\* Consuming raw or undercooked meat, seafood, or eggs may increase your risk of food-borne illness

\*\*Consumer Information: There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.

- Please inform your server of any food allergies you may have

- Menu prices and item availability are subject to change with varying market supply/demand

- 1912 Happy Hour available on 2nd Floor only - not available on rooftop