


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

SEASONAL 6

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

BLUE MOON Belgian White Ale 6

YUENGLING Traditional Lager 5

SPECIALTY COCKTAILS

COCONUT COASTLINE 18
Casamigos Blanco, Malibu Coconut Rum,
Coco Puree, Lime, Sugar Rim

SMOKED NEGRONI 16
Hendricks Gin, Campari, Sweet Vermouth, Smoked Top

WINTER SOLTICE 15
Jose Cuervo Especial Silver, Lime Juice, Agave, Charcoal Dust

- 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