

SERVING DINNER:
Tuesday - Friday
5:00 - 10:00 PM
Drink Service only on Mondays

1889
PUB & GRILLE

MAKE A RESERVATION:
215 - 772 - 1541
or delroy@rcop.com

SOUPS OF THE WEEK

CREAMY CAULIFLOWER WITH DILL

TOMATO

SNAPPER

SPECIALS OF THE WEEK

**HOMEMADE
LASAGNA WITH BEEF**

RUSTIC MARINARA, HERB RICOTTA,
MOZZARELLA & PARMESAN

**PAN SEARED
CARIBBEAN CORVINA**

YELLOW CURRY RAMEN, SHIITAKE MUSHROOMS,
SNAP PEAS, SPICY COCONUT

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- SMALL BITES -**SOUPS**

SNAPPER
TOMATO
SOUP DU JOUR

RC DRUNKEN MUSSELS

RC IPA, SPICY ROASTED TOMATO SAUCE,
GARLIC, LEMON, GRILLED SOURDOUGH

RC WINGS

5/10 PCS

BUFFALO, BBQ, SRIRACHA-HONEY GARLIC

**SOUTHERN SKILLET
MAC & CHEESE**

CHEESE BLEND, TOASTED LEMON
BREADCRUMBS *GRILLED CHICKEN + \$*
OR BEEF SHORT RIB + \$

BLISTERED SHISHITO PEPPERS

CHILIS & GARLIC, SRIRACHA AIOLI

RC BOARD

HAND SELECTED CHEESES & CHARCUTERIE,
CANDIED SPICY NUTS, SUN DRIED CHERRIES,
FIG JAM, GRAPES, OLIVES, GHERKINS,
CRACKERS & CROSTINI

LEMON HUMMUS

KALAMATA OLIVES, SPICY CHICKPEAS,
CRUMBLER FETA, GRILLED NAAN

TUNA TATAKI

SPICY CITRUS SOY,
CUCUMBER-WAKAME SALAD,
GARLIC CHILI CRUNCH, MICRO GREENS

RHODE ISLAND CALAMARI

HOT CHERRY PEPPERS, GARLIC BUTTER,
LEMON-SRIRACHA AIOLI

- FLATBREADS -**ARTICHOKE & SPINACH**

SUN-DRIED TOMATOES,
ROASTED PEPPERS, RED ONIONS,
MOZZARELLA

PHILLY CHEESESTEAK

SHAVED STEAK, PROVOLONE &
MOZZARELLA, CARAMELIZED ONIONS

BBQ CHICKEN

RED ONION, CHEDDAR &
MOZZARELLA CHEESE, BBQ SAUCE,
CILANTRO

- FORK -

ADD TO ANY SALAD: GRILLED CHICKEN \$ | GRILLED SHRIMP \$ | GRILLED SALMON \$ | STEAK \$

CLASSIC CAESAR SALAD

SHAVED PARMESAN,
HARDBOILED EGG, WHITE ANCHOVY,
SOURDOUGH CROUTONS

BURRATA SALAD

BABY ARUGULA, BUTTERNUT SQUASH,
POMEGRANATE SEEDS, TOASTED PUMPKIN SEEDS,
SUN DRIED CRANBERRIES, PICKLED RED ONIONS,
HONEY CHILI BALSAMIC

AVOCADO TUNA POKE BOWL

EDAMAME, CABBAGE, ORANGES, TOMATOES,
CARROTS, CUCUMBER, MANGO, CITRUS-THAI
BASIL RICE, SRIRACHA-SWEET SOY MAYO

WINTER CRUNCH SALAD

BABY ARUGULA & SPINACH, TRI-COLORED
HEIRLOOM CARROTS, APPLES, WATERMELON RADISHES,
ENGLISH CUCUMBERS, COTIJA, CANDIED SPICY PEANUTS,
APPLE CIDER MAPLE DRESSING

- HANDHELD -

SANDWICHES COME WITH A CHOICE OF: HOUSEMADE KETTLE CHIPS, HOUSEMADE FRIES, OR A SIDE SALAD

**SOUTHERN FRIED
CHICKEN SANDWICH**

SLAW, PICKLES, SWISS,
CRISPY BACON, HONEY DIJON AIOLI

RCLUB BURGER

LTO, PICKLE, CHOICE OF CHEESE,
TOASTED BRIOCHE BUN

1889 BURGER

COOPER SHARP, WHISKY BACON
JAM, GRILLED LONG-HOTS,
SPICY-1000 ISLAND AIOLI

**CHESAPEAKE
CRABCAKE SANDWICH**

NEW ORLEANS REMOULADE,
SLAW & TOMATO, BRIOCHE BUN

- BIG PLATES -**GRILLED SALMON**

ORZO-TOMATO RISOTTO,
GARLIC SPINACH,
YUZU-CAPER BUTTER SAUCE

CHICKEN MILANAISE

BABY ARUGULA, LEMON, CAPERS,
ROASTED TOMATO CONFIT,
BALSAMIC GLAZE

**PAN-SEARED
CRAB CAKES**

GARLIC MASHED POTATOES,
GRILLED ASPARAGUS,
NEW ORLEANS REMOULADE

SHRIMP & GRITS

SMOKED CHEDDAR CHEESE GRITS,
TRINITY, ANDOUILLE SAUSAGE,
CRAB GRAVY

GRILLED STEAK FRITES

CHEF'S CUT, TRUFFLE PARMESAN FRIES,
CAFÉ DE PARIS BUTTER, SEA SALT,
GARLIC MUSTARD AIOLI

NY STRIP STEAK

GARLIC MASHED POTATOES,
GRILLED ASPARAGUS, CHIMICHURRI

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TUESDAY - FRIDAY
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1889 DRINKS

MAKE A RESERVATION:

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- SPARKLING -

PROSECCO ROSE EXTRA DRY BRUT

BRILLA, ITALY

PROSECCO EXTRA DRY BRUT

BRILLA, ITALY

- ROSÉ -

GERARD BERTRAND COTE DES ROSES

LANGUEDOC, FRANCE

- WHITE BY THE GLASS -

SAUVIGNON BLANC, ARONA

MARLBOROUGH, NZ 2021

SAUVIGNON BLANC, CHÂTEAU LES REUILLES

BORDEAUX, FRANCE 2021

CHARDONNAY, CHATEAU DE LA GREFFIÈRE

MACON LA ROCHE, BURGUNDY, FRANCE 2019

SANCERRE, LA GARENNE

DOMAINE GIRARD, CONTRÔLÉE, FRANCE 2021

DOMAINE DE BILA-HAUT

CÔTES-DU-ROUSSILLON, FRANCE, 2021

- WHITE BY THE BOTTLE -

PINOT GRIGIO, SPINELLI

ATESSA, ITALY 2020

RIESLING, DR. LOOSEN "GRAY SLATE"

MOSEL RIVER, GERMANY 2019

CHARDONNAY, PAUL HOBBS

SONOMA COAST, CA 2019

VERMENTINO, AIA VECCHIA

TUSCANY, ITALY, 2021

- RED BY THE GLASS -

PINOT NOIR, CHAD

WILLAMETTE VALLEY, OREGON 2020

CABERNET SAUVIGNON, SILVER PALM

CA 2021

MERLOT, CUSUMANO

SICILY, ITALY 2021

BORDEAUX, CHATEAU GACHONT

MONTAGNE ST. EMILION, FRANCE 2018

MONTEPULCIANO, ALLUMEA ROSSO

TERRE DI CHIANTI, ITALY, 2020

SUPER TUSCAN, CAB BLEND

NON CONFUNDITOR, TUSCANY, ITALY

- RED BY THE BOTTLE -

CHIANTI CLASSICO, TENUTA DI LILLIANO

TUSCANY, ITALY 2021 - 375OZ

PINOT NOIR, BANSHEE

SONOMA COUNTY, CA, 2019

BORDEAUX, CHATEAU HAUT LOGAT

HAUT-MEDOC 2016

CÔTES-DU-RHÔNE

FERRATON PERE & FILS, FRANCE, 2021

RIOJA, SEIS DE LUBERRI

TEMPRANILLO RIOJA, SPAIN, 2022

MALBEC, KAIKEN ESTATE

MENDOZA, ARGENTIA 2020

HIGHNOON

PINEAPPLE / WATERMELON / PEACH / TEQUILA

SURFSIDE

ICED TEA / LEMONADE

STATESIDE

ORANGE / BLACK CHERRY / PINEAPPLE

TOP DOG

BLOOD ORANGE MARGARITA / GRAYHOUND

- COCKTAILS -

THE CLUTCH

RYE WHISKEY, APEROL, CARPANO
ANTICA SWEET VERMOUTH

CARAMEL APPLE MULE

CARAMEL VODKA, LIME JUICE,
APPLIE CIDER, GINGER BEER

HALFTIME

BOURBON, TRIPLE SEC, LEMON &
LIME JUICE, SIMPLE SYRUP

STONED SAZERAC

INFUSED BRANDY & BOURBON,
SIMPLE SYRUP, PEYCHAUD'S
BITTERS, ABSINTHE

PAIR OF PEARS

TITO'S VODKA, GIN, OR TEQUILA, ST.
GERMAIN ELDERFLOWER, YUZU JUICE

CROWN ME

CROWN ROYAL, SIMPLE SYRUP,
LEMONADE, UNSWEETENED ICED TEA

GAME, SET, MATCH

BOURBON, CARPANO ANTICA FORMULA
VERMOUTH, AMARO, ANGOSTURA
AROMATIC & ORANGE BITTERS

BLACKBERRY POMEGRANATE MARGARITA

TEQUILA, BLACKBERRY
POMEGRANATE SYRUP, LIME JUICE

FALL FORWARD

REMY MARTIN VSOP COGNAC, GINGER LIQUEUR, APPLE JUICE,
EGG WHITE, PARISIENNE ABSINTHE, ANGOSTURA AROMATIC BITTERS

ESPRESSO MARTINI

STOLI VANILLA VODKA, KAHLUA,
CRÈME DE COCOA, ESPRESSO,
ESPRESSO BEANS

CAFETERO ESPRESSO MARTINI

ESPRESSO COFFEE & VODKA. ENJOY
OVER ICE, WITH COFFEE, OR AS A
MARTINI

CAFETERO CARAJILLO

ESPRESSO COFFEE. EXCELLENT
COFFEE TASTE WITH A HINT OF
VANILLA AFTERTASTE.

CAFÉ GRANDE

BAILEYS, GRAND MARNIER, COFFEE,
WHIPPED CREAM

1889 Pub & Grille

HAPPY HOUR

TUES.-THURS.

5:00-7:00PM

DRAFT BEER SPECIAL
DRAFT WINE SPECIAL

FOOD SPECIALS

MINI ANGUS BURGER

*Aged Cheddar, Lettuce,
Tomato, Special Sauce*

BASKET OF FRIES

*Black Pepper
Truffle Aioli*

CHICKEN WINGS

*Buffalo, BBQ,
Sriracha-Honey*

TUNA TATAKI

*Spicy Citrus Soy, Cucumber
Salad, Garlic Chili Crunch*

ALL BEEF HOT DOG

*Mustard or
Ketchup & Relish*

CHARCUTERIE BOARD

*Artisan Cheeses & Charcuterie,
Candied Spicy Nuts, Bourbon
Cherries, Balsamic Onion Peach Jam,
Everything Crackers & Crostini*

MINI FRIED CHICKEN SANDWICH

*Lettuce, Tomato,
Sriracha Chili Aioli*

BUFFALO CHICKEN FLATBREAD

*Fried Chicken, Buffalo Sauce,
Blue Cheese & Mozzarella*



KIDS MENU

CHICKEN FINGERS

PASTA WITH MARINARA

PASTA WITH BUTTER

MAC AND CHEESE

ADD: BACON (+\$)

CHEESE FLATBREAD

SERVED WITH FRIES

STEAK

SERVED WITH FRIES

CHEESEBURGER

SERVED WITH FRIES

ADD: BACON (+\$), LETTUCE, TOMATO, ONION



1889

DESSERT

BREAD PUDDING

SEASONAL FLAVORS

CHEF SCOTT'S KEY LIME PIE

RUSTIC BLUEBERRY COMPOTE

APPLE TART

VANILLA BEAN GELATO,
SALTED CARAMEL SAUCE

CHOCOLATE LAVA CAKE

SEASONAL CHEESECAKE TART

GELATO & SORBETS

GELATO

VANILLA BEAN | CHOCOLATE | SALTED CARAMEL

SORBET

RASPBERRY | MANGO

AFTER DINNER COCKTAILS

IRISH COFFEE

JAMESON IRISH WHISKEY, BAILEYS IRISH CREAM,
COFFEE, BROWN SUGAR SIMPLE, WHIPPED CREAM

WD WAKE UP

BULLEIT RYE, ORANGE, CRANBERRY,
SIMPLE SYRUP, LEMON JUICE

PORT WINE

GRAHAM'S SIX
GRAPES

SANDEMAN PORTO

TAYLOR FLADGATE
10YR.

TAYLOR FLADGATE
TAWNY PORTO 10YR.

ROYAL OPORTO 10YR.

CORDIALS

BENEDICTINE BRANDY
LIQUEUR B&B

BAILEY'S IRISH LIQUEUR

FLORITO
LIMONCELLO

SAMBUCA LIQUEUR

COGNAC

REMY MARTIN
V.S.O.P.

