

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

MATZO BALL

TOMATO

SNAPPER

SPECIALS OF THE WEEK

**GRILLED
ASPARAGUS**

WHIPPED RICOTTA & FETA,
ROASTED TOMATO, BASIL OIL

**SEAFOOD STUFFED
FLOUNDER**

HERB RISOTTO, PICKLED CAULIFLOWER,
ROASTED TOMATO COULIS

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-SMALL BITES-

SOUPS

SNAPPER
TOMATO
SOUP DU JOUR

SOUTHERN SKILLET
MAC & CHEESE

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

LEMON HUMMUS

KALAMATA OLIVES, SPICY CHICKPEAS,
CRUMBLLED FETA, GRILLED NAAN

RC DRUNKEN MUSSELS

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

RC WINGS

5/10 PCS

BUFFALO, BBQ, SRIRACHA–HONEY GARLIC

TUNA TATAKI

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

CRISPY FRIED BRUSSELS SPROUTS

HOT HONEY SAMBAL, SCALLIONS,
SUN–DRIED CRANBERRIES,
CRUNCHY–FRIED GARLIC

RC BOARD

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

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 \$

CAESAR SALAD

BABY GEM LETTUCE,
PECORINO ROMANO CHEESE,
SOURDOUGH CROUTONS

BUDDHA BOWL

QUINOA, ROASTED BROCCOLI & CAULIFLOWER,
ROASTED SWEET POTATOES, CARROTS, RED CABBAGE,
GRILLED SALMON, OR SEARED BLACKENED RARE TUNA

BURRATA SALAD

HEIRLOOM TOMATOES, HONEYDEW MELON,
RED WINE BEETS, BABY SPINACH,
LEMON HONEY–BALSAMIC DRIZZLE

MEDITERRANEAN CHOPPED SALAD

SPRING GREENS, GRAPE TOMATOES, CUCUMBER,
KALAMATA OLIVES, FETA, BANANA PEPPERS,
CHICKPEAS, RED ONION, GREEK DRESSING

- HANDHELD -

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

SOUTHERN FRIED
CHICKEN SANDWICH

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

PUB BURGER

DIJONNAISE WITH PICKLES,
LETTUCE & TOMATO,
CHOICE OF CHEESE

1889 BURGER

AGED CHEDDAR,
BLACK TRUFFLE AIOLI,
THICK–CUT BACON,
SWEET & SPICY ONION RELISH

CHESAPEAKE
CRABCAKE SANDWICH

NEW ORLEANS REMOULADE,
SLAW & TOMATO, BRIOCHE BUN

- BIG PLATES -

SEARED SALMON

CHINESE BLACK RICE,
BABY BOK CHOY,
GREEN CHILI SAUCE

ROASTED CHICKEN

½ ROASTED CHICKEN, SWEET &
SAVORY RUB, MASHED POTATOES,
SAUTEED BROCCOLINI

PAN–SEARED CRAB CAKES

GARLIC MASHED POTATOES,
SAUTEED BROCCOLINI,
NEW ORLEANS REMOULADE

SHRIMP & CAVATELLI

BRANDY TOMATO CREAM,
ORGANIC BABY PEAS,
OVEN–DRIED TOMATOES,
GOAT CHEESE, FRESH BASIL

GRILLED STEAK FRITES

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

NY STRIP STEAK

GARLIC MASHED POTATOES,
SAUTEED BROCCOLINI, CHIMICHURRI

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE
YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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TUESDAY – FRIDAY
5:00 – 10:00 PM
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1889
BEVERAGES

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- SPARKLING -

PROSECCO ROSE EXTRA DRY BRUT

BRILLA, ITALY

PROSECCO EXTRA DRY BRUT

BRILLA, ITALY

LOUIS POMMERY BRUT

SPARKLING ROSÉ , CALIFORNIA

- ROSÉ -

GERARD BERTRAND COTE DES ROSES

LANGUEDOC, FRANCE

- WHITE BY THE GLASS -

SAUVIGNON BLANC, VILLA COTE D 'ARGENT

LIONEL OSMIN AND CIE, VIN DE FRANCE, 2023

SAUVIGNON BLANC, ARONA

MARLBOROUGH, NZ 2021

CHATEAU DE SANCERRE, LE PETIT CONNETABLE

SAUVIGNON BLANC, FRANCE 2023

CHARDONNAY, CHATEAU DE LA GREFFIÈRE

MACON LA ROCHE, BURGUNDY, FRANCE 2019

SANCERRE, JEAN—MARC ET MATHIEU CROCHET

FRANCE 2023

DOMAINE DE BILA-HAUT

CÔTES-DU-ROUSSILLON, FRANCE, 2021

- WHITE BY THE BOTTLE -

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 2022

CABERNET SAUVIGNON, SILVER PALM

CA 2021

MERLOT, CUSUMANO

SICILY, ITALY 2021

BORDEAUX, CHATEAU GACHONT

MONTAGNE ST. EMILION, FRANCE 2022

MONTEPULCIANO, ALLUMEA ROSSO

TERRE DI CHIANTI, ITALY, 2021

AIA VECCHIA 'LAGONE' TOSCANA IGT

TUSCANY, ITALY 2022

FLOR DE MORCA GARNACHA

ARAGON, SPAIN 2023

- RED BY THE BOTTLE -

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

- CANNED -

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*



1889 Pub & Grille

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

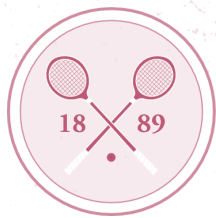
GELATO & SORBETS

GELATO

Vanilla Bean / Chocolate / Salted Caramel

SORBET

Raspberry / Mango



1889 Pub & Grille

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.



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