



brunch cocktails

bloody mary

Three Olives vodka, our own house-made mix, pickled veggies, love 10

mimosa

Bianchi bubbles, fresh-squeezed juice of orange, love 8

grand mimosa

Bianchi bubbles, Grand Marnier, fresh-squeezed juices of orange & lemon, love 9

Irish coffee

Jameson, Bailey's, SB RoCo coffee, hand-whipped cream, love 10

french 75

Hennessey, Bianchi bubbles, simple syrup, fresh-pressed juice of lemon, love 9

raspberry gin sour

Boodles gin, white of one egg, fresh-pressed juice of lemon, Chambord, house lavender syrup, raspberries from super nearby, Angostura bitters, love 11

sharing plates

1990 poppers

chicken breast & whiskey-candied jalapeño, applewood-smoked bacon blanket, skewered for your pleasure 11

man-made fries

served with computer-generated ranch 4
+ truffle oil & parmesan 2
+ cheddar & bacon 3
+ mountainous chili-verde nacho mess 7

tri-tip bites

our twist on the local classic, served with man-made fries, salsa & ranch 15
+ throw 'em on a French bun! 1

smoky mozzarella balls

first they're smoked cold, then fried hot served with ranch & tomato sauce 6

other stuff

compressed melon salad

give it a chance, this dish is one-in-a-melon we'd marry it, but we cantaloupe 7

grilled cheese

Central Coast Creamery's 'Holey Cow' & Tillamook cheddar, mozzarella, family heirloom tomatoes & caramelized onions on local French bread 14
+ applewood-smoked bacon 2
+ 1880 signature tri-tip 6
+ smoked pulled pork 4

brunch

hen 'n waffles

fried cornish game hen, sriracha-honey glazed on a crispy waffle with salt & pepper-whipped butter 16

behemoth breakfast burrito

scrambled eggs, house-cut fries, avocado, salsa & sharp cheddar in a flour tortilla 11
+ applewood-smoked bacon 2
+ 1880 signature tri-tip 6
+ smoked pulled pork 4

sam's scramble

breakfast of champions... a heaping pile of fresh eggs, infant spinach, caramelized onions & red bell peppers topped with goat cheese & lemony greens... 12

nachos desayuno

fresh-cut fries, mounds of gooey cheese, a duo of salsas, fried egg, house-pickled jalapeños, avocado 11
+ applewood-smoked bacon 2
+ 1880 signature tri-tip 6
+ smoked pulled pork 4

yammers

sweet potato hash with red bells, heat & maple... it's vegan unless you add bacon & eggs 6
+ applewood-smoked bacon 2
+ two fried eggs 4

all produce is harvested in a cage-free, cruelty-free environment (vegetables are complimented daily), but is completely unsustainable*

all ingredients are locally-delivered, calorie-free and have saved money by switching to Geico*

upon request, we can tell you that any menu item is gluten-free or vegetarian*

be nice or go home™
1880 Union Saloon | 362 Bell Street | Los Alamos, CA 93440
*jk