

**hot little asian wangs**

crispy chicken wings, red chilies  
lime & lots of butter 9

**smoky mozzarella balls**

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

**pickle jar**

local, cage-free, seasonal pickled fruits & veggies 6

**chicharrones**

freshly-fried pork skins, sriracha & lemon - crispy! 3

**tri-tip bites**

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

**1990 poppers**

chicken breast & whiskey-candied jalapeno, 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

**not your mom's potato salad**

...unless your mom works here 5

**just beet it**

roasted beets, baby spinach, goat cheese, pistachios  
avocado, beet-coconut granite & citrus vin 8

**compressed melon salad**

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

**wagyu burger**

1 half of 1 pound of wagyu beef, Tillamook sharp cheddar,  
applewood-smoked bacon, caramelized onions, bathed  
lettuce, family heirloom tomatoes & 1880 aioli on a local  
French bun (oo-la-la!) 16

**pulled pork**

massaged & smoked in-house, served up w/  
collard greens & blackberry gastrique 13

**today's soup**

don't ask! 8

**grilled cheese**

Central Coast Creamery's 'Holey Cow' (lol cheesy!)  
cheddar, mozzarella family heirloom tomatoes &  
caramelized onions on french loaf 9

**chicken pot pie**

just like someone's grandma probably made! 13

**mac'n on cheese**

sharp cheddar + blunt mozzarella + roasted garlic +  
toasted panko + herbs = melty goodness 10

**happy ending**

locally-churned & frozen cream of the iced variety 5  
+ make it a nitro-beer float 3  
+ make it an 1880 Sundae 3

**add-on to just about anything:**

+ applewood-smoked bacon 2  
+ house-smoked chicken breast 5  
+ 1880 signature tri-tip 6  
+ house-smoked pulled pork 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