

**pickle jar**

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

chicharrones

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

tri-tip bites

a twist on the local classic, served with fresh salsa, Los Alamos pinquito beans, 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 6
+ truffle oil & parmesan 2
+ cheddar & bacon 3
+ mountainous chili-verde nacho mess 7

oxtail croquettes (food)

braised beef, panko-crust, deep-fried, parmesan-scallion topper & 1880 lemon aioli garnish 12

fried zukes

locally-grown, topped with parmesan & herbs 8
+ start a zuclear war 2

duck confit lettuce wraps

chef B’s confit, butter lettuce, whiskey-hoisin sauce, scallions & house-pickled, clean energy veggies 9

free range cheese board

chef’s selection of three California cheeses with house-made pickles & preserves, local dates, house-baked olive oil crackers & Castelveirano olives 16

non-profit charcuterie board

delightfully smoky prosciutto, calabrese & house pâté with renewable house-made pickles & preserves, local dates, house-baked olive oil crackers & spiced nuts, Castelveirano olives 17

cheese & charcuterie, seriously

chef’s selection of two California cheeses, calabrese, speck & house pâté, local dates, house-made pickles & preserves, house-baked olive oil crackers & Castelveirano olives 25

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!) with man-made fries 16

garlic prawns

locally-defrosted large tiger shrimp, garlic-herb butter, man-made fries & romesco sauce 18

today’s soup

don’t ask! 8

caesar salad

romaine from close, cage-free parmesan & free-range croutons, with house creamy caesar dressing 9

+ house-smoked chicken breast 5
+ locally-defrosted tiger prawns 8
+ applewood-smoked bacon 2
+ chef B’s tri-tip 6
substitute dressings:
lemon-citrus-vinny | computer-generated ranch

grilled cheese

Central Coast Creamery’s ‘Holey Cow’ (lol! cheesy!) & goat cheddar, family heirloom tomatoes & caramelized onions on local sourdough with man-made fries 14
+ applewood-smoked bacon 2
+ house-smoked chicken breast 5
+ chef B’s tri-tip 6
+ house-smoked pulled pork 4

the daily porker

chef’s daily preparation celebrating the pig (MP)

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
+ house-smoked pulled pork 4
+ applewood-smoked bacon 2

stupendously scrumptious salmon salad

pan-seared, grass-fed salmon, local citrus, house-pickled fennel, roasted ‘taters, goat cheese, spiced walnuts, shaved red onion, wind-powered local greens 17

happy ending

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

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*