



food	red wines	
chicharrones freshly-fried pork skins, chipotle aioli 4	2016 Verum Pinot Noir <i>Patagonia, Argentina</i>	10/35
bbq quesadillas flour tortilla with choice of pulled pork/chicken/portabella/tri-tip (+2) cooked in your choice of bbq sauce with a side of sour cream & pico de gallo 12	2015 Chateau de Jarnioux Beaujolais <i>Beaujolais, France</i>	10/35
poppers be poppin' chicken breast and a tequila jalapeño with an applewood-smoked bacon blanket, skewered for your pleasure 9	2014 Ground Effect Cabernet <i>Santa Ynez Valley, CA</i>	10/35
vegetable spring rolls four rolls fried crispy - wrap 'em in lettuce & dunk 'em in our sweet chili bbq sauce 9	2016 Finca las Moras Malbec <i>San Juan, Argentina</i>	10/35
bbq sliders choose one meat (sorry, no mixed orders) - chicken, pork, portabella or tri-tip (+2), smothered in bbq sauce, on pretzel buns 10	2014 William Hill Merlot <i>San Miguel, CA</i>	10/35
tri-tip sandwich 6 ounces of smoked tri-tip on a brioche bun, chipotle mayo, fresh pico, bourbon bbq 15	2015 Villa Aix Vineyards Cabernet <i>Alexander Valley, CA</i>	10/35
bbq sandwiches pulled pork, chicken or portabella - cooked in your choice of bbq sauce, house slaw 12		
1880 burger special house blend burger, topped with bacon, cheddar, your choice of bbq sauce 13		
house slaw 6		
seasonal veggies 6 (market availability)		
man-made fries 6 + truffle & parmesan 10		
mac 'n cheese attack 9 + pork/chicken 13		
country cornbread +1/piece		
	white wines	
	2016 Mezzacorona Chardonnay <i>Italian Alps</i>	10/35
	2015 Joseph Drouhin Chardonnay <i>Bourgogne, France</i>	10/35
	2016 Fableist Sauvignon Blanc <i>Paso Robles, CA</i>	10/35
	2014 Esser Sauvignon Blanc <i>Monterey, CA</i>	10/35
	2016 Lagaria Pinot Grigio <i>Val Lagarina, Italy</i>	10/35
	2013 Vita Grenache Blanc <i>Santa Ynez Valley, CA</i>	10/35
	2016 Curran Grenache Gris <i>Santa Barbara, CA</i>	10/35
	bubbly wines	
	Brut Grande Cuvee 1531 Rosé	10/40
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upon request, we can tell you that any menu item is gluten-free or vegetarian*



NON-WHISKEY COCKTAILS

FANCY PANTS

Hangar One vodka, fresh-pressed juices of pink grapefruit and lime, rosemary syrup, Angostura bitters, love 10

BARREL-AGED NEGRONI

Bols Genever, Carpano Antica, Campari, spritz of lemon oils, love 13

TOMMY'S MARGARITA

DeLeon Platinum tequila, light agave, fresh-pressed lime, sea salt...built just like the San Francisco original, except also with love 13

BEST DAMN DARK N' STORMY

Zaya rum, Fruitlab ginger liqueur, Bols amaretto, fresh-pressed lime, bubbly water, love 12

GORDON'S CUP

Sipsmith small-batch gin, fresh cucumber, fresh-pressed lime, simple syrup, Himalayan sea salt, love 10

AVIATION

Aviation gin, Luxardo, Crème de Violette, fresh-pressed lemon, Luxardo cherries pulled from the jar by hand, love 11

THE SISCO KID

Monte Alban mescal, Green Chartreuse, pineapple-jalapeño shrub, fresh-pressed lime, smoked Maldon salt, love 13

THE EL LUCHADOR

Mango-Habañero vodka, Hangar One vodka, lime juice, orange juice, Lucha Libre, all simultaneously shaken with love 12

WHISKEY COCKTAILS

L.A.P.D.

A panty-dropping concoction with Elijah Craig 12-year bourbon, elderflower liqueur, Bianchi sparkling wine, lavender syrup, fresh-pressed lemon, love 13

FATAL HOUR

A bone-jarring Manhattan with Rittenhouse Rye, Amaro Nonnino, Aztec Choco bitters, silk layer of Luxardo, love 13

NEW YORK SOUR

Bulleit bourbon, fresh-pressed lemon juice, simple syrup, local egg white, a jammy, local red wine float, love 13

NEW OLD FASHIONED

Eagle Rare 10-year bourbon, organic sugar, Angostura bitters, stirred, tickled lovingly with orange and lemon oils 11

PENICILLIN

"A medicinal masterpiece" - Famous Grouse Scotch whiskey, fresh-pressed lemon, root of ginger, dab of honey, Smoked Islay float, love 13

SAZERAC

New Orleans signature primed by a St. George Absinthe rinse, with Sazerac Rye, organic sugar, Peychauds Bitters, stirred, finished with smoked orange oils, love 10

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be nice or go home™

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