Bartenders Creations

Ginger Delight 13
Woodford Reserve | Ginger Slivers | Honey Lemonade

The Mockingbird 13
Woodford Reserve Bourbon
Fresh Lime Juice | Agave Nectar | Cointreau
Pineapple Juice

Honey Don’t 13
Patron Reposado | Grapefruit Juice
Agave Nectar | Honey | Mint Sprig

CoCo LoCo 13
Malibu Coconut Rum | Absolute Vanilla Vodka
Pina Colada Puree

Lychee Mojito 13
Rum | St. Germain | Lychee | Lemon
Mint | Soda Water | Lime Juice

Spicy Watermelon Margarita 13
Patron Silver | Watermelon Puree | Jalapeño
House Made Sweet and Sour

Hayden’s Rose 13
Basil Hayden | Rosemary Syrup
Vermouth | Lemon

First you take a drink, then the drink takes a drink, then the drink takes you.”

~ F. Scott Fitzgerald
**Specialty Cocktails**

**Sidecar 15**
Hennessy V.S. Cognac | Cointreau Liqueur | Lime Juice

**Southside 12**
Tanqueray Ten | Lime Juice | Simple Syrup | Mint

**Blood & Sand 12**
Johnnie Walker Black | Orange Juice | Heering Cheery
Sweet Vermouth

**Old Fashioned 13**
Makers Mark | Angostura Bitters | Orange Bitters | Sugar Cube

**Paloma 14**
Patron Silver | Fresh Lime Juice | Grapefruit | Soda

**White Linen 13**
Nolet’s Gin | Muddled Cucumbers | St. Germaine
Fresh Lime Juice

**Negroni 12**
Campari Liqueur | Plymouth Gin | Sweet Vermouth

**Moscow Mule 12**
Tito’s Vodka | Ginger Beer | Fresh Lime Juice

**Mojito 12**
Cruzan | Lime | Mint | Simple Syrup | Soda

**Manhattan 14**
Woodford Reserve | Carpano Antica | Angostura Bitters

**Margarita 14**
Patron Reposado | Grand Marnier
House Made Sweet & Sour | Simple Syrup

**Whiskey Sour 12**
Jack Daniels | Lemon Juice | Simple Syrup

**Martini 16**
Grey Goose | Dry Vermouth
SHARE

Chips and Salsa 6
Salsa Quemada | Guacamole
Extra Guacamole 3

Roasted Beet & Za’atar Hummus 10
Pita Chips | Cucumber | Jicama

Crispy Brussel Sprouts 10
Balsamic Reduction | Goat Cheese | Bacon

Black Bean & Corn Quesadilla 10
Tomato-Chili Flour Tortilla | Cheddar & Jack Cheese Blend
Salsa Quemada | Sour Cream
Add Carne Asada 5
Add Pulled Chicken 5

Applewood Smoked Chicken Wings 12
Carrot & Celery Sticks | House-Made Wing Sauce

Tavern Pretzel 10
Pimento Cheese | Honey Mustard

Cured Meats and Cheeses
House Made Chutney | Crusty Bread | Pistachios
Grainy Mustard | Cornichons
Three Meats 13 | Three Cheeses 13 | Combination 25

Loaded Tots 12
House-Made Wiz | Pickled Jalapeño
Green Onions | Smoked Pulled Pork

Pulled Koren BBQ Chicken Sliders 10
Brioche Bun | Kimchi Slaw

Prime Philly Sliders 12
Roasted Red Peppers | Caramelized Onions | Jalapeño |
House-Made Cheese Wiz | Brioche Bun

* Served raw or undercooked or contains raw or undercooked ingredients.
* Consuming raw or undercooked meats, seafood, shellfish, and eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

18% gratuity added to parties 6 or more
SATISFY

Carne Asada Tacos 9
Corn Tortilla | White Onion | Shaved Radish
Salsa Quemada | Tortilla Chips

Shrimp Tacos 10
Corn Tortilla | Roasted Corn & Poblano Salsa
Cilantro Avocado Crema | Tortilla Chips | Salsa Quemada

Roasted Chicken Tortilla Soup 10
Avocado | Pico De Gallo | Tortilla Strips

Roasted Turkey Sandwich 14
Shaved Turkey | Ciabatta Roll | Mustard Herb Spread | Swiss Cheese
Heirloom Tomato | Crispy Onion Strings | Butter Lettuce
Dill Pickle Slices

1819 Burger* 17
SunFed Ranch Patty | Brioche Bun | Remoulade | Aged American Cheese
Bacon | Heirloom Tomato | Shaved Iceberg

Impossible 2.0™ 18
Impossible Patty | Ciabatta Roll
Garlic-Chili Vegan Aioli | Vegan Cheddar | Heirloom Tomato
Shaved Iceberg

Mediterranean Chicken Wrap 14
Herb Marinated Chicken Breast | Lavash | Creamy Feta Spread
Spinach | Kalamata Olives | Cucumbers | Sweet Peppers

Adult Grilled Cheese 12
Brioche | Bacon Jam | Provolone Cheese | Swiss Cheese | Griddled Apples

Falafel Wrap 13
Green Garbanzo Falafel | Lavash | Garlic Chili Vegan Aioli
Shredded Romaine Lettuce | Sweet Peppers | Kalamata Olives
Red Onion | Tahini Sauce

Roasted Broccoli & Ricotta Pizza 15
Cauliflower Crust | Soubise Sauce | Chili Roasted Broccoli
Ricotta Cheese | Parmesan Cheese | Caramelized Garlic

Little Italy 15
House-Made Tomato Sauce | Cremenilli Pepperoni | Coppa
Mozzarella Cheese | Parmesan | Arugula

Chicken Tikka 15
Masala Sauce | Pulled All Natural Chicken | Mozzarella Cheese
Cilantro

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GARDEN

1819 Caesar Salad 12
Shaved Romaine Lettuce | Anchovies | Garlic Croutons
Shaved Parmesan Cheese
House Made Greek Yogurt Caesar Dressing

Shrimp Louie Salad 18
Poached Shrimp | Shaved Romaine Lettuce | Avocado
Hard Cooked Egg | Cherry Tomatoes | Green Onions
House Made Louie Dressing

Black and Blue Steak Salad 23
Chilled Grilled Blue Cheese Crusted NY Strip* | Mixed Field Greens
Blue Cheese Crumbles | Sun Dried Tomatoes | Crispy Onions
Pomegranate Vinaigrette

The Dirty Bird 15
Fried Chicken Tenders | Shaved Romaine Lettuce
Shredded Cheddar Cheese | Roasted Corn | Cherry Tomatoes
BBQ Potato Chips | Green Onion Ranch Dressing

The Napa Salad 12
Mixed Field Greens | Dried Cherries | Roasted Red Peppers
Crushed Pistachios | Goat Cheese | Champagne Vinaigrette

American River 21
Sustainable Salmon* | Baby Spinach | Sweet Peppers | Cucumber
Jicama | Sweet Vidalia Onion Dressing

Add the following to any Salad
Grilled Chicken Breast  6  Sustainably Salmon*  12
Chilled Grilled Blue Cheese Crusted NY Strip*  13
Impossible Burger  10  Poached Shrimp  12

SIDES
French Fries  5  Sweet Potato Fries  5
Side Salad  5  Seasonal Fruit Cup  5
Tortilla Chips  3

DESSERTS
Vo’s Famous Carrot Cake 9
House-Made Caramel | Carrot Chips

German Chocolate Bar 9
Caramel-Pecan Filling | Cocoa Nib Brittle
House Chocolate Sauce

Strawberry Cheesecake 9
Coconut Macaroon Crust | Strawberry Compote | Vanilla Bean Cream

Butterscotch Pudding 9
Thatcher’s Caramel Popcorn | Whipped Cream
Toasted Spanish Peanuts

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BEER

DRAUGHT 6
Featured Local Brewery
Stella Artois

DOMESTIC | IMPORTS
5.5
Budweiser
Bud Light
Coors Light
Michelob Ultra
Miller Lite
O’Douls (Non Alcoholic)

6.5
Anchor Steam
Blue Moon
Corona
Guinness
Heineken
Lagunitas IPA
Sierra Nevada Pale Ale
Trumer Pils
Sam Adams 76

12oz. CALIFORNIA CRAFT CANS 7.5
Track 7 Hoppy Palm Ale
Ruhstaller 1881 Red Ale
Auburn Alehouse Gold Digger IPA
Device Kid Casual Blonde Ale
Out of Bounds Seasonal

16oz. CALIFORNIA CRAFT CANS 9
Local California Craft
Knee Deep Seasonal
Coronado Weekend Vibes

GLUTEN FREE 7.5
Two Rivers Apple Cider
Truly Spiked
Buck Wild Pale Ale

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WINE

SPARKLING WINE

Canvas Blanc de Blanc Brut Veneto 9 | 38
2015 Domaine Carneros Brut Napa 15 | 60
Luc Belaire Rose Provence 14 | 70

WHITE WINE

La Gordonne Rose Cote de Provence 13 | 55
Canvas Pinot Grigio Veneto 9 | 38
Animus Verde Blanco Portugal 10 | 40
Bottega Vinaia Pinot Grigio Trentino 12 | 60
Pazo de Barrantes Albarino Rias Baixas 12 | 45
The Seeker Riesling Mosel 10 | 40
Zagara Moscato Barolo 13 | 50
St. Supery Sauvignon Blanc Napa Valley 13 | 50
Duckhorn Sauvignon Blanc Napa Valley 15 | 55
Zaca Mesa Viognier Santa Ynez Valley 12 | 55
Canvas Chardonnay California 9 | 38
Rodney Strong Chardonnay Sonoma County 10 | 50
Hess Collection Chardonnay Napa Valley 12 | 56
Ferrari Carano Chardonnay Sonoma County 13 | 55

RED WINE

Canvas Pinot Noir California 9 | 38
MacMurray Ranch Pinot Noir Sonoma Coast 15 | 65
La Crema Pinot Noir Sonoma Coast 15 | 55
Saldo Zinfandel Napa 14 | 60
Decoy Zinfandel Sonoma County 15 | 60
Catena Malbec Mendoza 11 | 50
Mccay Cellars Tempranillo Lodi 12 | 60
Canvas Merlot California 9 | 38
The Fableist Merlot Paso Robles 12 | 40
Canvas Cabernet California 9 | 38
Drumheller Cabernet Columbia Valley 10 | 40
Simi Cabernet Alexander Valley 13 | 65
Quilt Cabernet Napa Valley 18 | 85
Prisoner Red Blend Napa Valley 20 | 90
The Offering Red Blend Santa Barbara 16 | 80

PORT

Sandeman Founders Reserve 12
Sandeman Character Medium Dry 11
Ficklin Old Vine Tinta Port 13
Graham’s Six Grapes 12
Taylor Fladgate 20 Year Tawny 15
Fonseca 20 Year Tawny 19
PREMIUM SPIRITS

VODKA
Belvedere
Chopin
Ciroc
Grey Goose
Ketel One
Stoli

GIN
Hendricks
Nolets
Plymouth
Sipsmith
Tangueray
Tangueray 10

WHISKEY & BOURBON
Basil Haydens
Bookers
Bulleit
Bulleit Rye
Hakushu
Makers Mark
Old Bushmills
Woodford Reserve
Whistle Pig

SCOTCH
Chivas Regal
Glenfiddich 12,18
Glenlivet 12,18
Glenmorangie
Macallan 12,18
Monkey Shoulder
Johnnie Walker

TEQUILA
Cazadores Reposado
Don Julio 1942
Don Julio Blanco
Don Julio Reposado
Don Julio Añejo
Patron Blanco
Patron Reposado
Patron Añejo

COGNAC
Courvoisier V.S.
Hennessy V.S.
Hennessy V.S.O.P.
Louis XIII
Martel V.S.O.P.
Remy Martin V.S.O.P.
HAPPY TIMES
M-F 3pm-6pm

BITES
Applewood Smoked Chicken Wings 6
Carrot & Celery Sticks | House Made Wing Sauce

Roasted Beet & Za'atar Hummus 5
Pita Chips | Cucumber | Jicama

Loaded Tots 6
House-Made Cheese Wiz | Pickled Jalapeno | Green Onions
Smoked Pulled Pork

Carne Asada Tacos 5
Corn Tortilla | White Onion | Shaved Radish | Salsa Quemada | Tortilla Chips

Shrimp Tacos 5
Corn Tortilla | Roasted Corn & Poblano Salsa
Cilantro Avocado Crema | Salsa Quemada | Tortilla Chips

Prime Philly Sliders 6
Roasted Red Peppers | Caramelized Onions
Jalapeno | House-Made Wiz | Brioche Bun

Pulled Korean BBQ Chicken Slider 5
Kimchi Slaw | Brioche Bun

DRAUGHT BEERS
4

CANVAS WINES
7

COCKTAILS
Delta Breeze 6
Cruzan Rum | Blue Curaçao | Pineapple Juice

Bee Sting 6
Beefeater Gin | Agave Nectar Honey | Lemonade
House Made Sweet & Sour | Soda

Mango Tango 6
Sauza | Gingerale | Mango Puree | House Made Sweet & Sour

Mule 6
Smirnoff | Ginger Beer | Lime Juice

Gold Nugget 6
Jim Beam | Ginger Ale | Lime Juice

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