

1912 lounge

To Share

Rolled Quesadilla	\$9
Roasted Poblanos, Pepper Jack Cheese, Pico de Gallo, Guacamole, Lime Crema, Choice Of Steak, Chicken, Or Shrimp	
Fried Brussel Sprouts GF,VEG	\$8
Parmesan Cheese, Balsamic Glaze, Fresh Herbs	
Fried Jumbo Shrimp	\$12
Honey Sriracha Aioli, Cocktail Sauce	
1912 Nachos	\$14
Corn Tortillas, Melted Cheese Sauce, Jalapeno, Sour Cream, Guacamole, Choice Of Steak, Chicken, or Shrimp	
½ Dozen Chicken wings	\$8
Sweet Chili Sauce, Buffalo, Chipotle BBQ	
Dozen Chicken wings	\$14
Chipotle BBQ, Buffalo, Sweet Chili	
Margarita Flat Bread VEG	\$8
Marinara Sauce, Mozzarella Cheese, Tomatoes, Fresh Basil, Balsamic Glaze	
Smashed Potato Bites GF,VEG	\$8
Truffle, Parmesan, Sea Salt, Garlic Aioli	
Hummus Dip VEG	\$9
Grilled Naan Bread, Fontina Cheese, Baby Carrots	
Chips & Guacamole	\$8
Home Made Flour Tortilla Chips & Guacamole	

From The Fields

Add-Ons

Grilled Chicken, 4, Seared Salmon 5, Fried or Grilled Shrimp 8

Clam Chowder	\$7
Served in Sourdough Bread Bowl	
Small Salad GF, VEG, V	\$6
Mixed Greens, Tomatoes, Cucumbers Choice Of Dressing	
Traditional Caesar VEG	\$10
Romaine, Parmesan Cheese, Caesar Dressing, Crostini	
Chopped Salad VEG	\$11
Romaine, Roasted Corn, Black Beans, Tomatoes, Pepper Jack Cheese, Avocado, House Vinaigrette Dressing, Crostini	
Roasted Beet Salad	\$12
Kale, Shaved Brussels Sprouts, Roasted Beets, Pepitas, Dried Cranberries, Goat Cheese, Citrus Dressing, Crostini	

Takes 2 Hands

Served with Homemade Chips or Substitute French Fries, Small Salad, or Fresh Fruit for \$2 more

Substitute Vegetarian Patty Available

AZ Burger*	\$14
Angus Beef, Applewood Smoked Bacon, Crispy Onion Straws, Cheddar Cheese, Chipotle BBQ, Lettuce, Tomato, Guacamole,	
Poblano Burger*	\$13
Angus Beef, Roasted,Poblano Peppers, Pepper Jack Cheese, Guacamole, Lettuce, Tomato, Toasted Bun	
L.T.C Burger*	\$12
Angus Beef, Lettuce, Tomato, Cheese, Toasted Bun	
Grilled Chicken Club	\$12
Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough	
Chicken Burger	\$12
Grilled Chicken Breast, Swiss Cheese, Sauté Mushrooms, Lettuce, Tomato, Toasted Bun	
Turkey Avocado Wrap	\$11
Turkey, Avocado,Fontina Cheese, Sprouts, Tomato, Hummus, Flour Tortilla	

GF = Gluten Free VEG = Vegetarian V = Vegan

Items with () May contain Raw or uncooked Meat, Poultry, Seafood, Shellfish, or Eggs May increase your risk of Foodborne illnesses, especially if you have certain medical conditions.*

Large Plates

Roasted Vegetable Pasta VEG	\$15
Roasted Vegetable, Ricotta Cheese, Marinara, Kale, Crostini	
Southwest Chicken Pasta	\$17
Grilled Chicken Breast, Roasted Corn in a White Wine Chipotle Cream, Crostini	
Seared Salmon Cucumber Salsa	\$20
Cilantro Rice, Seasonal Vegetables	
Grilled Angus Ribeye Steak	\$29
Seasonal Vegetables, Roasted Potatoes Horseradish Cream	

Desserts

Old School Banana Split	\$9
Ice Cream, Caramel, Chocolate Sauce, Nuts, Fresh Whipped Cream, Cherry	
Deep-fried Cheesecake	\$7
Cinnamon Sugar, Vanilla Ice Cream, Caramel Sauce	
Kahlua Chocolate Cake	\$8
Crème Anglaise, Fresh Berries	

Wine

Sparkling

La March Prosecco (Split), Chandon Brut (Split), St. Michelle Rose, Korbel Brut

Sweet Wine

Beringer Wt. Zinfandel, Villa Pozzi Moscato, St. Michelle Riesling, Stella Rosa Sweet Red

White Wine

Chloe Pinot Grigio, Crawford Sauvignon Blanc, William Hill Chardonnay, La Crema Chardonnay, Beaulieu Chardonnay,

Red Wine

Meiomi Pinot Noir, LaCrema Pinot Noir, St. Francis Pinot Noir, Josh Cellars Merlot, Emmolo Merlot, William Hill Cabernet , Ancient Peaks Cabernet, Sterling Napa Cabernet , Turnbull Cabernet Sauvignon , 19 Crimes Red Blend, Los Alamos Malbec, Seghesio Zinfandel

Cocktails

Ocotillo Old Fashion

4-Roses Bourbon,Sugar,Aromatic, Cherry and Orange Bitters

San Marcos Winter Mule

Deep Eddy Vodka, Pama Pomegranate Liqueur, Lime Juice, Ginger Beer, Splash Cranberry Juice

Palo Verde Jalapeño Margarita

Casa Noble Tequila, Lime Juice, Agava, Jalapeño Syrup, Fresh Jalapeño, Tajin.

La Vista Aperol Spritz

Aperol Liqueur, Bubbly Prosecco Wine, Soda Water, Orange

1912 Whiskey Sour

Copper City Bourbon, Simple Syrup, Fresh Lemon Juice, Egg White, Bitters

El Jefe Spanish Collins

Empress Gin, Lemon Juice, Elderflowers Tonic, Simple Syrup, Soda Water, Cucumber, Star Anise

La Terraza Smoke & Fire

Casa Noble Tequila, Ilegal Mezcal, Ancho Reyes Liqueur, Agava Syrup, Lime Juice

Beer

Domestic

Budweiser, Bud light, Coors light, Golden Lager (Draft) Michelob Ultra, Miller Lite

Import/Craft

Corona, Dos Equis Lager, Guinness, Heineken, Modelo Negra, Stella Artois, Stella Cider, Angry Orchard, 4 Peak Kilt Lifter,Barrío Blonde (Draft), Deschutes Mirror Pond, Firestone 805, Margo Cart, O'Dells IPA, Odouls, Papago Orange Blossom, Mother Road Tower station IPA (Draft) White Claw (Black Cherry & Lime)

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