



1886 SINGLE BARREL SERIES

The 1886 Old Fashioned Raymond 1886 single barrel Maker's Mark bourbon, hine cognac, dom benedictine, grand marnier, tobacco bitters, angostura bitters, flamed orange rose garnish	25
X Marks The Spot Raymond 1886 single barrel Maker's Mark bourbon, aperol, alma tepec, lemon juice, peach liquor, strawberry, demerara, sparkling wine	25

SEASONAL COCKTAILS

Kiwi Be Friends? prosecco, elderflower liquor, amaro nonino, kiwi puree, lime juice, 10% a.b.v.	18
Palm Shade Punch vodka, averta, sangria syrup, pineapple, lemon	18
Poolside Afterglow Pueblo Viejo Blanco, amaro nonino, hibiscus agave, grapefruit, lime	18
Desert Bloom Rosaluna Mezcal, prickly pear, mango liqueur, yellow chartreuse, demerara, orange, lime	19
Merchants Special jamaican rum, papaya syrup, pineapple, lime	19
Meridian West chrysanthemum rye whiskey, apricot liqueur, orgeat, blackberry syrup, lemon	18
Garden Walk gin, creme de cacao blanc, banana liqueur, lemon	18
Return Ticket laphroaig select, lapsang infused monkey shoulder, cio ciaro, barolo chinato, tobacco bitters, absinth	20

1886 CLASSICS

Alien Pool Party Pueblo Viejo Blanco, lime, cucumber juice, jalapeno, honey	
Stomazzi orange/grapefruit infused vodka, green chartreuse, basil/honeydew syrup, lime, soda water	18
Un Chien Tangerine gin, melon aperol infusion, lemon juice, thyme bark syrup, lemon peel	18
Charred Sunset Rosaluna Mezcal, lime juice, strawberry syrup, sparkling wine, mezcal strawberry foam	18

MOCKTAILS

Vaughn raspberries, lemon, sugar, soda water	13
Eastside Mocktail cucumber, mint, lime, sugar, soda water	13
Palomita grapefruit, lime, agave, grapefruit soda	13
Ginger Typhoon lemon, honey, orange, ginger, soda	13

STARTERS

Bread & Butter artisan baguette, house made sweet and savory butters	10
Burrata & Heirloom Tomatoes handmade burratra, heirloom & cherry tomatoes, balsamic glaze, pesto, sea salt (gf)	18
Corn Ribs corn ribs, calabrian aioli, queso cotija, scallions, tahin	16
Rainbow Crudo sashimi grade market fish marinated in citrus herb dressing, orange supreme, cucumber, fresno peppers, black sesame, pickled red onions	24
Spicy Tuna on Crispy Rice crispy sushi rice cakes topped with avocado and perfectly seasoned sashimi grade ahi tuna serrano and sriracha	21
Fried Calamari rice flour, cilantro jalapeno aioli, pepperoncini, togarashi (spicy)	19
Casa Córdoba Albondigas spanish meatballs made with moroccan spiced beef and chorizo in tomato sauce, topped with el valle cheese	18
Charcuterie Board imported cheese and meat, marcona almonds, fig jam, cornichons	24

SALADS

ADD SHRIMP \$11 / CHICKEN \$9 / SALMON \$18	
Caesar Salad baby red romaine, parmesan cheese, our house caesar dressing, butter fried panko, and parsley	20
Summer Kale Salad chopped kale, red leaf lettuce, beets, strawberries, cranberries, sliced roasted almonds, goat cheese, honey citrus dressing	19
vegan option available without goat cheese, add avocado	

PASTA

ALL PASTAS ARE FRESH, HANDMADE AND LOCALLY SOURCED	
ADD SHRIMP \$11 / CHICKEN \$9	
Trofie al Pesto trofie pasta in a basil pesto sauce with roasted tomatoes, toasted pine nuts topped with fresh stracciatella cheese	34
Truffle Mushroom Tagliatelle egg tagliatelle, fresh black truffles, garlic miso cream, roasted mushroom medley, parmigiano reggiano	42
Spaghetti Pomodoro spaghetti with fresh pomodoro sauce, garlic, basil, pecorino romano (vegan available)	28

SEAFOOD & POULTRY

Mediterranean Branzino pan seared branzino with bilbao chorizo roasted cherry tomatoes over parsnip puree	46
Horseradish Crusted Salmon wild atlantic salmon in a horseradish and green onion breading with fire roasted broccolini and cherry tomato confit	38
Clams and Mussels steamed manila clams and p.e.i. mussels in a mascarpone burre blanc with parsley shallots fresno peppers and toasted sourdough bread	42
Peruvian Brick Chicken free-range roasted skin-on chicken breast, served with garlic mashed potato, yucca sancochada, piquillo sour sauce	36

BUTCHER'S BLOCK

1886 Steak Frites marinated hangar steak, bourbon poivre, herb frites	49
Filet Mignon 6oz Prime Filet (choice of peppercorn or chimichurri sauce)	65
Prime Ribeye 12 oz Great Omaha Prime Ribeye (peppercorn or chimichurri sauce)	75
Bison Cheeseburger grass-fed wyoming bison, white cheddar, fig jam, dijon mustard, grilled onion, sliced tomato, fresh arugula on brioche bun. served with french fries	28

SIDES

French Fries served with ketchup	10
Potato Puree yukon gold potatoes, butter, cream, parsley	12
Dynamite Tots crispy tater tots, ebi mayo sauce, eel sauce, sesame seeds	12
Seasonal Vegetable Medley seasonal vegetables, piquillo sauce	12
Broccolini char-grilled broccolini, garlic, extra virgin olive oil, lemon (gf)	14
Mac n' Cheese radiatori, parmesan, mozzarella, fontina, gruyere, mornay sauce, furikake bread crumbs	16

SPARKLING

Prosecco, Bortolomiol, Superiore Millesimato DOCG, 2024 Veneto, Italy	17 / 60
Brut, Jean Philippe. Méthode Trad, Blanquette de Limoux, France	17/60
Gloria Ferrer, Royal Cuvee, 2015 Sonoma, France	82
Voirin-Jumel Champagne '22	110
Laurent-Perrier, La Cuvee Brut Champagne	120

ROSE

Campuket, 2025 Rhone, France	17 / 60
Chandon Brut Rose California BTG	17
Ruinart Rose Brut Champagne, Bottle only	225

WHITE

Specialty Whites

Pinot Grigio, Benvolio, 2024 Friuli, Italy	16 / 58
Gruner Veltliner, Domane Wachau, 2024 Wachau, Austria	18 / 65
Albariño, Turonia, 2024 Rias Baixas, Spain	20 / 72
Muscadet '22 Pont Caffino, Loire, France	65
Soave Classico '23 Pieropan, Veneto, Italy	60
Pecorino, Velenosi, 2024 Marche, Italy	65
Greco di Tufo, Pietracupa, 2021 Campania, Italy	75
Passerelles 2024 Chenin Blanc, Loire, France	68

Sauvignon blanc

Duckhorn, 2025 Napa Valley, CA	19 / 67
Pouilly-Fume 2025 Domaine Chollet, Loire Valley	22/78
Saint Clair, 2024 Marlborough, New Zealand	68
Blank Stare, 2025 Russian River, CA	80

Riesling

Peter Lauer, 'Von Boden', 2014 Mosel, Germany	95
Trimbach, Riesling Reserve, 2022 Alsace, France	120

Chardonnay

Trefethen, 2023 Napa, CA	19 / 68
Domaine André Bonhomme, 2023 Bourgogne, France	23/80
Xavier Monnot, Les Grandes Coutures, 2022 Bourgogne, France	110
Belle Glos, Glasir Holt, 2022 Santa Rita Hills, CA	135
Far Niente '24 Chardonnay, Napa	155

White blends

Domaine Boissonnet, Saint Joseph Emisphere, 2021 Rhone, France	95
Jean Pierre Boisson, La Mirande, Chateauneuf-du-pape 2020 Rhone	115

RED

Pinot Noir

Raeburn, 2023 Russian River, CA	20 / 70
👑 Ken Wright, Eola Amity AVA, 2024 Willamette Valley, Oregon	28 / 90
Ex Post Facto, 2025 Santa Rita Hills, CA	85
En Route '23 Pinot Noir, Russian River	110

Medium Body Reds

Chianti Classico, Pagliarese, 2023 Tuscany, Italy	75
Barbera D'Alba, Borgogno, 2023 Piedmont, Italy	72
Brunello di Montalcino, Torre Guelfa, 2018 Tuscany, Italy	125
Comenge,"Biberius" Tempranillo, Spain '22	65
Clefs de Murailles '21 GSM,France	75
Carignano del Sulcis, Cantina Santadi, 2021 Sardinia, Italy	65
Malbec, Pyros, 2016 Pedernal Valley, Argentina	78

Nebbiolo

Nebbiolo, Villadoria, Langhe 2022 Piedmont, Italy	18 / 70
Barolo, Monchiero Carbone 2021 Piedmont, Italy.	115

Merlot / Bordeaux Blend

Bordeaux, Comtesse de Malet Roquefort 2022 Saint-Emilion, France	18/70
Chateau Macquin '21 Saint-Emilion, France	77
Chateau Vieux Potana '19 Bordeaux	90

Cabernet

Eberle 2023 Paso Robles, CA	20 / 72
Austin Hope 2023 Paso Robles, CA	24/105
👑 Caymus 2023 Napa, CA	35 / 125
Post & Beam 2023 Napa, CA	110

Red Blend

👑 Eight Years in the Desert 2024 Zinfandel blend, St Helena, CA	100
Domaine Christophe Semaska, Coteaux de Vienne 2021 Syrah d'Auguste	110
Chateau Musar, "Hochar", 2020 Lebanon Cinsault / Merlot	135
Opus One 2017 Napa, CA	650

BEER

Pacifico refreshing flavor, grass, citrus, ocean mist 4.5% ABV	
Peroni crisp and refreshing lager 5% ABV	10
Allagash belgian wheat, balanced citrus and spice 5.2% ABV	11
Fremont Golden Pilsner 4.5% ABV	
Stone Delicious IPA citrus ipa, 7.7% ABV	
Made West Pale Ale (16 oz) american pale ale, 5.6% ABV	10
Best Day Kolsch non-alcoholic beer	9
Donnas Pickle Lager refreshing, crisp, tangy, 4.4% ABV	10