



**BEE-CAUSE WE CARE**  
 We have on-property beehives within our on-site fresh garden. This helps boost the local bee population and make delicious honey for our food & beverages.



### Menu Legend

Spa Inspired 

Vegetarian 

Honey 



(GF) Gluten-Free 

We are proud to offer Gluten-Free options, however we are not a flourless kitchen







### SHARABLES

- ROSEMARY PARM TOTS**   7  
Roasted Garlic Horseradish Dijonnaise or Ancho Mayo
- GARLIC FLATBREAD**  7  
House Olive Tapenade, Pepper Pesto, Pomodoro
- CRISPY CHICKEN WINGS**  9/13  
6 or 9 Citrus Coriander Dry Rub or Classic Spicy Buffalo
- ROTISSERIE CHICKEN QUESADILLA** 12  
Rotisserie Roasted Chicken, Garden Peppers, Cilantro Smoked BBQ Sauce, Cotija Cheese Blend, Avocado Crema, Rotisserie Pineapple & Serrano Salsa
- SHRIMP CHALUPITAS**   14  
Lightly Smoked Shrimp, Chipotle Mango Aioli, Cucumber-Radish Pico, Red Onion, Fresh Serrano
- MINI TACOS CALLEJEROS (3 STREET TACOS)** 14  
Corn Tortilla, Avocado-Lime Cream, Shaved Radish, Cabbage, Fresno, Cilantro, Queso Fresco. Rotisserie Pulled Chicken or Prime Rib Chicharrón
- CALAMARI FRITO** 10  
Citrus Herb & Panko Crusted, Flash Fried with Pomodoro Aioli & Charred Lemon
- ROASTED GARLIC HUMMUS**   9  
TX Olive Oil, Cucumber, Kalamata Olives & Tomato with Spinach Crisps
- COCONUT CRUSTED SHRIMP** 11  
Large Gulf Shrimp, Coconut Battered, Flash Fried With House Mango Chutney

### SOUP & SALAD

- CHIPOTLE CHICKEN BISQUE**  5/8  
Rich & Smoky, Toasted Pepitas
- TORTILLA SOUP**  5/8  
Rotisserie Chicken, Diced Avocado, Lime, Cheddar Cheese, Sweet Corn, Thickened with Tortilla & Garnished with Crisp Tortilla Strips

### SALAD



- HOUSE SALAD**   5  
Mixed Greens, Cherry Tomato, Shaved Red Onion, Cucumber & Carrot
- BLT SALAD** 9  
Parmesan Herb-Crusted Tomato, Red Onion, Thick Cut Bacon, House Creamy Blue Cheese, Iceberg Wedge
- CAESAR SALAD** 9  
Crisp Romaine, Shaved Parmesan, Garlic Focaccia Croutons, & House White Balsamic Caesar
- CHOPPED SALAD**   11  
Artisan Blend Greens, Crisp Apples, Blue Cheese Crumbles, Toasted Texas Pecans, Dried Cranberries, House-Preserved Lemon Honey Vinaigrette
- 1917 CAPRESE**   11  
Vine-Ripened Tomato, Fresh Mozzarella & Torn Basil, Sliced Avocado, Shaved Red Onion, Olive Oil, Balsamic Drizzle, Texas Black Garlic Salt

### CHAR-GRILLED ENHANCEMENTS:

- Portobello Caps 4
- Chicken Breast 6
- Shrimp (4) 6
- Center-Cut Sirloin 8
- Salmon Fillet 8

### FRESHLY BAKED WOOD OVEN PIZZA

All Pizza Available Gluten-Free Upon Request

- FOUR CHEESE**  10  
Queso Fresco, Parmesan, Smoky Provolone, Mozzarella
- FLAMMKUCHEN**  10  
Caramelized Onion, Smoked Pork Belly, Blue Cheese, Creamy Alfredo Sauce & 1917 Beehive Honey Drizzle
- PEPPERONI** 11  
Pepperoni, Mozzarella, Four-Cheese Blend
- CHORI-QUESO** 11  
Chorizo, Oaxaca Cheese, Fresno Peppers & Fresh Cilantro

### HANDHELDS

All Sandwiches Available Gluten-Free Upon Request.  
 Choices: Fruit, French Fries, Tots. House Salad Additional 2.50



- CHAR-GRILLED BRISKET SHORT RIB BURGER** 11  
Burger Enhancements:  
Cheese, Caramelized Onions, Pickled Jalapeño Pepper 1  
Roasted Mushrooms, Fried Egg, Applewood Smoked Bacon 1.5

- 1917 DIP** 15  
Shaved Rotisserie Prime Rib, Swiss, Smoky Provolone, Caramelized Onion, Garlic Horseradish Dijonnaise, Toasty Ciabatta Roll, Rotisserie Jus Dipping Sauce

- CLASSIC CLUB** 13  
Triple Stacked Butter Griddled Country White or Wheat Bread, Sliced Black Forest Ham & Oven-Roasted Turkey Breast, Crisp Bacon, Lettuce, Tomato & Mayonaise  
Add Avocado 2

- CHICKEN MONTEREY** 12  
Char-Grilled Chicken Breast Served Open Faced, Caramelized Onion & Peppers, Smoked Provolone, Chipotle Mayonnaise.  
Add Avocado 2

### MAINS

- HALF ROTISSERIE CHICKEN**  18  
Fresh Herbs & Olive Oil, Pepper Corn Pudding
- SHRIMP & GRITS** 18  
Blackened, Lemon-Dill Cream Sauce, Creamy Cheese Grits
- CHICKEN-FRIED STEAK** 18  
Green Peppercorn Gravy, Cheddar-Chive Yukon Gold Mashers
- MAC & CHEESE**  12  
Creamy Alfredo, Asiago, Smoked Provolone, Sharp Cheddar, Toasty Focaccia Crumbs  
Add Portobello Cap 4  
Add Chicken, Shrimp, or Pork Belly 6

- BLACKENED TUNA STEAK**  19  
Hard-Seared, Stir-Fried Vegetable Quinoa, Tomato Cream



- CHAR-GRILLED SALMON FILLET**  24  
White Wine Citrus Butter, Toasted Pistachio Grain Pilaf, Grilled Asparagus. Gluten-Free or Blackened Upon Request

- BLACKENED PORTOBELLO BOWL**   18  
Char-Grilled, Stir-Fried Vegetable Quinoa, Blistered Brussels & Asparagus with Tomato Cream

- CHAR-GRILLED CENTER-CUT SIRLOIN**   23  
Garden Chimichurri, Char-Grilled Asparagus

- GARLIC-RUBBED ROTISSERIE PRIME RIB**   32  
Garlic Horseradish Dijonnaise, Rotisserie Jus, Cheddar-Chive Yukon Gold Mashers

### À LA CARTE 4

- TOASTED GRAIN PISTACHIO PILAF
- PEPPERCORN PUDDING
- LEMON-GARLIC ASPARAGUS
- CHEDDAR-CHIVE YUKON GOLD MASHERS 
- ANCHO HIVE HONEY BLISTERED BRUSSELS SPROUTS 
- CREAMY CHEESE GRITS

### STIR-FRIED QUINOA

