

THE
1917

WINE BAR — BISTRO

MENU AVAILABLE MAY 8-12

BRUNCH

FRIDAY-SUNDAY

10:30AM - 1PM

 Pairing Suggestion: Stella Rosa Gold V.S. Prosecco

AVOCADO TOAST 15

Baguette, Avocado, Pickled Fresno Chiles,
Marinated Heirloom Tomatoes, Pistachios, Romesco

BACON & EGG SANDWICH 16

House Smoked Berkshire Pork Belly, Brioche,
Organic Brown Egg, Aioli, Arugula

CRÈME BRÛLÉE FRENCH TOAST 18

Crème Frîache, Berries, Maple Syrup,
Maple Sage Sausage, Organic Soft Scrambled Eggs

SHORT RIB HASH 26

Poached Organic Egg, Marble Potatoes, Heirloom Carrots,
Pearl Onions, Braising Jus

1917 STEAK & EGGS 28

Creekstone Farms Rib Eye, Sourdough Bread,
Organic Brown Egg, Red Chimichurri, Pickled Fresno

INSALATA

SALADS

 Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles

Add Protein to Any Salad - Jidori Chicken 10 | Salmon 13

CAESAR SALAD 18

Little Gem Lettuce, Croutons, 24-Month Parmigiano
Reggiano, Black Garlic Dressing

CITRUS SALAD 18

Warm Medjool Dates stuffed with Goat Cheese,
Bitter Greens, Pistachios, Tarocco Blood Orange Vinaigrette

ANTIPASTI

SMALL PLATES

 Ask your server for wine pairing suggestions

TABLE BREAD 9

Aged Balsamic, Extra Virgin Olive Oil

MEATBALLS AL FORNO 18

Sugo di Pomidori, Whipped Ricotta, Basil Oil, Crostini

BURRATA CLASSICA 18

Roasted Baby Heirloom Tomatoes, Pesto, Saba Syrup,
Crostini

NEW CALEDONIA BLUE PRAWNS 21

Black Garlic Purée, Bagnetto Verde, Romesco,
Espelette Pepper

BERKSHIRE PORK BELLY 21

Apple Confit, Soubise, Pickled Mustard Seed,
Cherry Sauce


HAMACHI CRUDO 23

Yellowtail, Pickled Seasonal Fruit, Micro Arugula,
Meyer Lemon Oil, Crumbled Hazelnuts

 Pairing Suggestion: Riva De La Rosa Vermentino

PINSA

PIZZA

 *Pairing Suggestion: Any Pinsa with our San Simeon Cabernet Sauvignon*

MARGHERITA 23

San Marzano Tomato Sauce, Mozzarella, Basil,
Extra Virgin Olive Oil

FUNGHI 25

Wild Mushrooms, Mozzarella, Scamorza Affumicata,
Truffle Sauce

SECONDI


LARGE PLATES

LASAGNA 21

Beef & Pork Ragu, Sugo di Marzano, Mozzarella, Provolone

LAMB CHOPS 43

Yogurt, Blueberries, Vin Cotto, Spiced Wine Reduction

 *Pairing Suggestion: San Simeon Stormwatch*

ALASKAN HALIBUT 43

Tarragon Fumet, Tomato Confit

 *Pairing Suggestion: San Simeon Sauvignon Blanc, Paso Robles*

RIB EYE STEAK 45

Creekstone Farms Rib Eye, Bordelaise Sauce, Bone Marrow

 *Pairing Suggestion: San Simeon Cabernet Sauvignon, Paso Robles*

CONTORNI


SIDES

BROCCOLINI 9

Calabrian Chile, Shallots, Garlic, Parmigiano-Reggiano

DOLCI

DESSERTS

 *Pairing Suggestion: La Quinta Syrah Port*

BLUEBERRY BRIOCHE BREAD PUDDING 12

Blueberry Coulis, Crème Anglaise, Chocolate Sauce

Buon Appetito!

MENU CURATED BY CHEF JO DIJAMCO
WINES PAIRED BY SAN ANTONIO WINERY
SOMMELIER MICHAEL PAPALIA

NO SPLIT CHECKS. 20% GRATUITY WILL BE
ADDED FOR PARTIES OF 6 OR MORE

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