

BRUNCH

10:30AM- 1:30PM • FRIDAY, SATURDAY & SUNDAY

♀ PAIR IT WITH STELLA ROSA GOLD V.S. PROSECCO

AVOCADO TOAST 18

AVOCADO, PICKLED FRESNO CHILES,
MARINATED HEIRLOOM TOMATOES, PISTACHIOS,
ROMESCO, BAGUETTE

SEAFOOD OMELETTE 28

LOBSTER, SCALLOP, SHRIMP, BECHAMEL SAUCE,
ORGANIC BROWN EGGS

CRÈME BRÛLÉE FRENCH TOAST 18

MAPLE SAGE SAUSAGE, BERRIES, MAPLE SYRUP,
ORGANIC SCRAMBLED EGGS

1917 STEAK & EGGS 32

CREEKSTONE FARMS RIBEYE, SOURDOUGH BREAD,
SCRAMBLED EGGS, RED CHIMICHURRI,
PICKLED FRESNO CHILES

ANTIPASTI

SMALL PLATES

SOUP OF THE DAY 9

BAGUETTE TABLE BREAD 10

AGED BALSAMIC, EXTRA VIRGIN OLIVE OIL

SALUMI & FORMAGGI BOARD

18 SOLO /50 FEAST

CHEF'S SELECTION OF SEASONAL, ARTISANAL
CHEESES, CURED MEAT, OLIVES, NUTS,
FRUIT PRESERVES

*Add Extra Crostini (5 slices) +3.50

BEEF & SAUSAGE

MEATBALLS AL FORNO 19

THREE ITALIAN-STYLE MEATBALLS TOPPED WITH
MARINARA, RICOTTA, PARMESAN, BASIL OIL,
BAGUETTE

BURRATA CLASSICA 19

♀ PAIR IT WITH SAN SIMEON GRENACHE ROSÉ
ROASTED BABY HEIRLOOM TOMATOES, PESTO,
SABA SYRUP, CROSTINI

CALAMARI FRITTI 20

♀ PAIR IT WITH CUVAGE ALTA LANGA
MARINARA SAUCE, LEMON WEDGES

NEW CALEDONIA

BLUE PRAWNS 22

♀ PAIR IT WITH SAN SIMEON
STORMWATCH BLANC

BLACK GARLIC PURÉE, BAGNETTO VERDE,
ESPELETTE PEPPERS

HAMACHI CRUDO 24

♀ PAIR IT WITH SAN SIMEON SAUVIGNON BLANC
YELLOWTAIL, PICKLED SEASONAL FRUIT,
MICRO ARUGULA, MEYER LEMON OIL,
CRUMBLLED HAZELNUTS

INSALATA

SALAD

ADD PROTEIN TO ANY SALAD

Organic Chicken 10 | Salmon 13

LITTLE GEM CAESAR SALAD 18.50

24-MONTH PARMIGIANO REGGIANO, CROUTONS,
BLACK GARLIC DRESSING

SOUTHWEST SALAD 19.50

ROMAINE, BLACK BEANS, CUCUMBER, FETA
CHEESE, SUN GOLD TOMATO, SWEET CORN,
CILANTRO VINAIGRETTE

BOSC PEAR & GORGOLZOLA

DOLCE SALAD 19.50

BITTER GREENS, CANDIED WALNUTS,
RASPBERRY WHITE BALSAMIC VINAIGRETTE

ASIAN CHICKEN SALAD 22

SAVOY CABBAGE, CARROTS, SUGAR SNAP PEAS,
EDAMAME, MANDARIN SEGMENT, RED ONIONS,
MINT, CILANTRO, SESAME SOY VINAIGRETTE

MENU SUBJECT TO CHANGE

FOLLOW & TAG US! @THE1917LA

5/2025

PINSA

PIZZA

🍷 PAIR IT WITH OPAQUE ZINFANDEL OR SAN SIMEON CABERNET SAUVIGNON

VEGAN 23

PASSATA DI POMODORO, TOMATO CONFIT,
GRILLED ARTICHOKE, RADICCHIO, MUSHROOMS,
OLIVE OIL

MARGHERITA 24

SAN MARZANO TOMATO SAUCE, MOZZARELLA,
BASIL, EXTRA VIRGIN OLIVE OIL

CAULIFLOWER CRUST PIZZA 24

BASIL PESTO, TOMATO CONFIT, ARUGULA,
FIOR DI LATTE, STRACCIATELLA, VIN COTTO

FUNGHI 26

WILD MUSHROOMS, MOZZARELLA,
SCAMORZA AFFUMICATA, TRUFFLE SAUCE

PEPPERONI 26

SAN MARZANO TOMATO SAUCE, MOZZARELLA

PROSCIUTTO DI PARMA DOP 28

ARUGULA, STRACCIATELLA, FIOR DI LATTE,
EXTRA VIRGIN OLIVE OIL

SECONDI

LARGE PLATES

LASAGNA AL FORNO 20

BOLOGNESE SAUCE, BÉCHAMEL,
VINE-RIPENED TOMATOES, MOZZARELLA,
PROVOLONE

SPAGHETTI WITH MEATBALLS 21

SAN MARZANO TOMATO SAUCE, PARMESAN CHEESE

CHICKEN FRICASSÉE 26

🍷 PAIR IT WITH SAN SIMEON CHARDONNAY
WILD MUSHROOMS, CHICKEN JUS

ZITI TAGLIATI 28

🍷 PAIR IT WITH SAN SIMEON
STORMWATCH BORDEAUX BLEND
BONE MARROW, WILD MUSHROOMS,
24-MONTH PARMIGIANO REGGIANO DOP,
CALABRIAN CHILI, VEAL JUS

CATCH OF THE DAY 39

🍷 PAIR IT WITH SAN SIMEON STORMWATCH BLANC

SHORT RIBS 44

🍷 PAIR IT WITH OPAQUE MALBEC
BRAISED BEEF DAUBE, THUMBELINA CARROTS,
CIPOLLINI ONIONS, TURNIPS, BRAISING JUS

RIBEYE STEAK 50

🍷 PAIR IT WITH SAN SIMEON
CABERNET SAUVIGNON RESERVE
CREEKSTONE FARMS RIBEYE, BORDELAISE SAUCE,
BONE MARROW

CONTORNI

SIDES

FARMERS MARKET SEASONAL VEGETABLE TABLE 9

YUKON POTATO PURÉE 9

VERMONT BUTTER, CREAM, MALDON SALT

DOLCI

DESSERTS

🍷 PAIR IT WITH LA QUINTA SYRAH PORT

BLUEBERRY BRIOCHE BREAD PUDDING 12

BLUEBERRY COULIS, CRÈME ANGLAISE,
CHOCOLATE SAUCE

MADDALENA'S HOMEMADE TIRAMISU 12

INFUSED WITH STELLA ROSA BLACK BRANDY

NO SPLIT CHECKS

20% GRATUITY ADDED FOR PARTIES OF 6+

5/2025

WINES

6 oz



WHITE

MADDALENA PINOT GRIGIO	MONTEREY	10	30
MADDALENA RIESLING	MONTEREY	10	30
NIK WEIS RIESLING	GERMANY	10	32
RIVA DE LA ROSA VERMENTINO	ITALY	12	32
SAN SIMEON SAUVIGNON BLANC	PASO ROBLES	12	36
SAN SIMEON CHARDONNAY	MONTEREY	12	36
SAN SIMEON VIOGNIER	PASO ROBLES	12	36
SAN SIMEON STORMWATCH BLANC	PASO ROBLES	15	40

ROSÉ

SUMMER IN A BOTTLE CÔTES DE PROVENCE ROSÉ	FRANCE	12	32
SAN SIMEON GRENACHE ROSÉ	PASO ROBLES	12	36

RED

SAN SIMEON PINOT NOIR	MONTEREY	13	39
SAN SIMEON MERLOT	PASO ROBLES	13	39
SAN SIMEON CABERNET SAUVIGNON	PASO ROBLES	13	39
OPAQUE MALBEC	PASO ROBLES	14	42
OPAQUE ZINFANDEL	PASO ROBLES	14	42
SAN SIMEON CABERNET SAUVIGNON RESERVE	PASO ROBLES (93 POINTS WINE SPECTATOR)	20	75
SAN SIMEON 'STORMWATCH' BORDEAUX BLEND	PASO ROBLES (91 POINTS WINE ENTHUSIAST)	20	75
JADA 'JERSEY GIRL' SYRAH	PASO ROBLES		90
JADA 'HELL'S KITCHEN' RHÔNE BLEND	PASO ROBLES (93 POINTS JAMES SUCKLING)		90
JADA 'PASSING BY' CABERNET SAUVIGNON	PASO ROBLES (97 POINTS JEB DUNNUCK • 93 POINTS JAMES SUCKLING)		110

SPARKLING

STELLA ROSA FIOR D'ARANCIO (ORANGE MOSCATO)	ITALY	10	26
STELLA ROSA GOLD V.S. PROSECCO, DOC	ITALY	13	39
STELLA ROSA ROSÉ V.S. PROSECCO, DOC	ITALY	13	39
CUVAGE ALTA LANGA BRUT, DOCG	ITALY	18	54
CUVAGE NEBBIOLO D'ALBA ROSÉ DOC	ITALY	18	54

SEMI-SPARKLING

STELLA ROSA	Black • Moscato D'Asti • Watermelon Chili • Stella Berry		22
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\$15 CORKAGE FEE APPLIES

5/2025

COCKTAILS

BREAKFAST SIPS

MIMOSA 12 *

STELLA ROSA PROSECCO, ORANGE JUICE

BELLINI 12 *

STELLA ROSA PROSECCO, PEACH EXTRACT

THE 1917 SIGNATURE COLLECTION

THE GODFATHER 18

A LEGENDARY MIX OF SMOOTH WHISKEY AND AMARETTO; THIS DRINK IS STRONG, RICH, AND UNFORGETTABLE, JUST LIKE ITS NAMESAKE

ITALIAN SPRITZ 14 *

CHOICE OF CLASSICO OR LEMONCELLO DELIGHTFULLY BUBBLY WITH SPRITZ DEL CONTE AND PROSECCO, KISSED BY FRESH CITRUS FOR A TRUE ITALIAN ESCAPE.

THE 1917 16 *

A TRIBUTE TO TIMELESS ELEGANCE, THIS DARK AND SOPHISTICATED TWIST ON THE CLASSIC OLD FASHIONED FEATURES STELLA ROSA SMOOTH BLACK BRANDY, RICH AND COMPLEX, CELEBRATING A CENTURY OF STYLE IN EVERY SIP.

BODEGA SANGRIA 12 *

SAN ANTONIO SPECIALTY SANGRIA. A VIBRANT MIX OF STELLA ROSA LEMON-LIME AND FRESH FRUIT FOR A SIP OF SPANISH SUNSHINE

MARGARITA 16

DON JULIO BLANCO, FRESH LIME JUICE, AGAVE

SKYLINE 16 *

SPRITZ DEL CONTE VERMOUTH, CHERRY WINE APERITIF, FEVER TREE TONIC

DEL CONTE NEGRONI 16 *

READY TO DRINK OVER ICE

APPLETINI 18

VODKA, FRESH LIME JUICE, SOUR APPLE LIQUEUR

MEDITERRANEAN GIN AND TONIC 18 *

INSPIRED BY THE MEDITERRANEAN COAST, THIS REFRESHING COCKTAIL BLENDS OUR SALT ROAD GIN, PREMIUM FEVER TREE TONIC, AND BRIGHT CITRUS FLAVORS.

WELL MANNERED DIRTY MARTINI 21 *

OUR SALT ROAD GIN, DRY VERMOUTH, OLIVE BRINE

NON-ALCOHOLIC

SAN BENEDETTO 4

Still Water (ITA)

SOFT BEVERAGES 4

Lemonade • Iced Tea • Pepsi • Diet Pepsi

ARNOLD PALMER 4

SHIRLEY TEMPLE 5

Grenadine Syrup

ROY ROGERS 5

Coca Cola, Grenadine Syrup

MEXICAN COKE 5 (MEX)

PELLEGRINO 6

Sparkling Water (ITA)

SPRITZ DEL CONTE*10

Classico • Lemoncello

DRAFT BEER (16OZ) 9

MODELO ESPECIAL 4.4% ABV (MEXICO)

CRISP, REFRESHING PILSNER-STYLE LAGER WITH A LIGHT HOP CHARACTER.

BIRRA MORETTI 4.6% ABV (ITALY)

CRISP ITALIAN LAGER BALANCED WITH A SPECIAL BLEND OF HIGH-QUALITY HOPS.

ALLAGASH WHITE 5.2% ABV (MAINE)

BELGIAN-STYLE WITBIER WITH A BALANCE OF REFRESHING CITRUS AND SPICE FLAVORS.

NEW BELGIUM VODOO

RANGER IPA 7% ABV (COLORADO)

ENGLISH IPA BURSTING WITH JUICY FRUIT FLAVORS AND TROPICAL AROMAS. REFRESHING CITRUS AND SPICE FLAVORS.

* CONTAINS OUR PRODUCT

VISIT OUR TASTING ROOM TO TAKE
HOME A BOTTLE TO ENJOY!

(SUBJECT TO AVAILABILITY)