

LOUNGE 1888

restaurant + bar *at* INTUIT DOME

STARTERS

SPINACH & ARTICHOKE DIP	22
Roasted garlic, fontina, mozzarella, warm tortilla chips	
TRUFFLED DEVEILED EGGS	10
Candied Nueske's bacon, fresh chives	
CRISPY FRIED CHICKEN	18
Toasted sesame honey, Aji Amarillo ranch	
SPICY TUNA WONTON CUPS	22
Calrose rice, cucumber, avocado, jalapeño, sriracha mayo, ponzu sauce	

FARMERS *market*

BURRATA & HEIRLOOM TOMATOES	18
Wild arugula, basil pesto, toasted pistachios, balsamic, extra virgin olive oil	
THE WEDGE	18
Iceberg lettuce, smoky bacon, baby heirloom tomatoes, St. Agur blue cheese, chives, blue cheese dressing	
THE GEM CAESAR	15
Garlic croutons, Parmigiano-Reggiano, lemon parmesan dressing	
Add Chicken \$10, add Salmon \$15, add Steak \$18	

LOUNGE 1888 SPECIALTY PIZZAS

MARGHERITA	Roasted baby heirloom tomatoes, burrata, fresh basil	18
PEPPERONI	House tomato sauce, mozzarella	16
BBQ BRAISED SHORT RIB	Boursin, red onion, cilantro	22

BURGERS *& MORE**

THE 1888 BURGER	24
Grilled Wagyu chuck, caramelized balsamic onions, butter lettuce, vine-ripened tomato, dill pickles, 1888 sauce, brioche bun <i>Choice of Cheddar, Swiss, or American cheese</i>	
THE CENTURY PRIME DIP	26
Red wine-braised short rib, melted Swiss, crispy buttermilk onions, horseradish crème, red wine jus on a toasted French roll	
WAGYU SLIDERS	22
Three Wagyu sliders, aged Vermont white cheddar, roasted garlic aioli, Kaylin honey mustard pickles, brioche bun	
GRILLED PORTOBELLO SANDWICH	16
Marinated portobello mushroom, wild arugula, vegan lemon-chive aioli, caramelized balsamic onions, toasted ciabatta	

LOUNGE 1888 *specialty entrées*

PRIME FLAT IRON STEAK FRITES	38
Green peppercorn brandy sauce, truffle parmesan fries, shallot herb butter	
PAN-ROASTED MARY'S HALF CHICKEN	26
Garlic whipped potatoes, shiitake mushroom sherry jus, seasonal vegetables, fresh herbs	
ROASTED SCOTTISH SALMON	36
Garlic whipped potatoes, seasonal vegetables, lemon caper beurre blanc	
HONEY MUSTARD GLAZED SHORT RIBS	38
Garlic whipped potatoes, sautéed spinach, red wine jus	
CHICKEN LINGUINI ALFREDO	28
Sun-dried tomatoes, Parmigiano-Reggiano, fresh basil, garlic	

* served with choice of fries or side green salad

SIDES

FRIES	10	SEASONAL VEGETABLES	10
TRUFFLE PARMESAN FRIES	14	SAUTEED SPINACH	12
GARLIC WHIPPED POTATOES	10		

DESSERT

WARM CHOCOLATE CHIP COOKIES	Freshly baked, dark chocolate, fleur de sel	12
CHOCOLATE TEMPTATION CAKE	Raspberry compote, fresh berries	15
SEASONAL SORBETS & ICE CREAMS	Chef's selection of seasonal flavors	12

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
20% gratuity added for parties of six or more | Wine corkage \$35.00, two-bottle maximum

WARNING: Certain foods and beverages sold or served here can expose you to chemicals including acrylamide in many fried or baked foods, and mercury in fish, which are known to the State of California to cause cancer and birth defects or other reproductive harm.

For more information go to www.P65Warnings.ca.gov/restaurant.

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REDS WINES

JUSTIN CABERNET SAUVIGNON	23/93
DAOU CABERNET SAUVIGNON	22/98
SEBASTIANI CABERNET SAUVIGNON	18/68
ANGELINE PINOT NOIR	19/73
MEIOMI PINOT NOIR	18/68
ROBERT MONDAVI MERLOT	15/63
PENFOLDS SHIRAZ	20/78
SALDO ZINFANDEL	22/88
BODEGA TAMARI MALBEC	18/68
MARQUES DE MURRIETA RIOJA	23/93
MARENCO PINETO	23/93

WHITE WINES

JOSH CHARDONNAY	18/68
POST & BEAM CHARDONNAY	25/103
STAGS LEAP KARIA CHARDONNAY	28/138
JUSTIN SAUVIGNON BLANC	18/63
DAOU SAUVIGNON BLANC	19/73
SANTA MARGHERITA PINOT GRIGIO	22/103
ASTORIA PINOT GRIGIO	19/83
CARRARA PINOT GRIGIO	18/78
CHATEAU ST. MICHELLE RIESLING	16/62
DEZZANI MOSCATO D'ASTI	18/77
MENAGE A TROIS MOSCATO	16/63

ROSÉ

LA FÊTE DU ROSÉ	20/85
WHISPERING ANGEL ROSÉ	19/82

Sparkling

LA MARCA PROSECCO	15/62
GERARD BERTRAND ESPRIT DE CÔTE DES ROSES	19/81

BEER TAPS

BUD LIGHT	12
COORS LIGHT	12
MODELO	14
MODELO NEGRA	14
STELLA ARTOIS	13

PURGATORY HEFEWEIZEN	17
SMOG CITY LIL BO PILS	18
MAYBERRY IPA	20
SAMUEL ADAMS	19
ALLAGASH WHITE	17

BEER CANS

GOAL PILSNER	21
MICHELOB ULTRA	15
LA CHOUFFE BLONDE ALE	23
GUINNESS	15
GOLDEN STATE CIDER	17
SCULPIN IPA	12
BLUE MOON	12
HARLAND JAPANESE LAGER	17
VIKING BLONDE	17
BEST DAY N/A KOLSCH	12
BEST DAY N/A MEXICAN LAGER	12
BEST DAY N/A HAZY IPA	12
BEST DAY N/A WEST COAST IPA	12

BEER BOTTLES

BUD LIGHT	10
COORS LIGHT	10
MODELO	11
MODELO NEGRA	11
STELLA ARTOIS	12
CORONA	11
HEINEKEN	13
FIRESTONE 805	13
KONA BIG WAVE	13
KONA LONGBOARD	13
SHOCK TOP	13

HOUSE *Cocktails*

DIRTY OLIVE MARTINI	20
CUCUMBER MARTINI	20
GRAPEFRUIT VESPER MARTINI	20
50/50 GIBSON MARTINI	21
GENEVER'S MARTINI	21
STRAWBERRY HIGHBALL	20
BLACKBERRY HIGHBALL	19
LIME HIGHBALL	18
ORANGE HIGHBALL	19
BANANA HIGHBALL	18
PASSIONFRUIT HIGHBALL	22

MAI TAI	21
PINEAPPLE DAIQUIRI	19
MOJITO	17
PINA COLADA	19
ZOMBIE	20
BUFFALO TRACE OLD FASHIONED	19
BASIL HAYDEN OLD FASHIONED	21
UNCLE NEAREST 1856 OLD FASHIONED	24
SAZERAC RYE OLD FASHIONED	22
BLANTON'S OLD FASHIONED	29

Flights

MIMOSA FLIGHT	Sample four of our signature mimosas with this curated flight	22
BEER FLIGHT	A rotating flight of four seasonal favorites, chosen daily by our brewmaster	18
WINE FLIGHT	Sample four unique, rotating selections from our cellar	25