

# 1912 lounge

## To Share

<b>Rolled Quesadilla</b> .....	\$9
Roasted Poblanos, Pepper Jack Cheese, Pico de Gallo, Guacamole, Lime Crema, Choice Of Steak, Chicken, Or Shrimp	
<b>Fried Brussel Sprouts GF,VEG</b> .....	\$8
Parmesan Cheese, Balsamic Glaze, Fresh Herbs	
<b>Fried Jumbo Shrimp</b> .....	\$12
Honey Sriracha Aioli, Cocktail Sauce	
<b>1912 Nachos</b> .....	\$14
Corn Tortillas, Melted Cheese Sauce, Jalapeno, Sour Cream, Guacamole, Choice Of Steak, Chicken, or Shrimp	
<b>½ Dozen Chicken wings</b> .....	\$8
Sweet Chili Sauce, Buffalo, Chipotle BBQ	
<b>Dozen Chicken wings</b> .....	\$14
Chipotle BBQ, Buffalo, Sweet Chili	
<b>Margarita Flat Bread VEG</b> .....	\$8
Marinara Sauce, Mozzarella Cheese, Tomatoes, Fresh Basil, Balsamic Glaze	
<b>Smashed Potato Bites GF,VEG</b> .....	\$8
Truffle, Parmesan, Sea Salt, Garlic Aioli	
<b>Hummus Dip VEG</b> .....	\$9
Grilled Naan Bread, Fontina Cheese, Baby Carrots	
<b>Chips &amp; Guacamole</b> .....	\$8
Home Made Flour Tortilla Chips & Guacamole	

## From The Fields

### Add-Ons

Grilled Chicken, 4, Seared Salmon 5, Fried or Grilled Shrimp 8

<b>Clam Chowder</b> .....	\$7
Served in Sourdough Bread Bowl	
<b>Small Salad GF, VEG, V</b> .....	\$6
Mixed Greens, Tomatoes, Cucumbers Choice Of Dressing	
<b>Traditional Caesar VEG</b> .....	\$10
Romaine, Parmesan Cheese, Caesar Dressing, Crostini	
<b>Chopped Salad VEG</b> .....	\$11
Romaine, Roasted Corn, Black Beans, Tomatoes, Pepper Jack Cheese, Avocado, House Vinaigrette Dressing, Crostini	
<b>Roasted Beet Salad</b> .....	\$12
Kale, Shaved Brussels Sprouts, Roasted Beets, Pepitas, Dried Cranberries, Goat Cheese, Citrus Dressing, Crostini	

## Takes 2 Hands

Served with Homemade Chips or Substitute French Fries, Small Salad, or Fresh Fruit for \$2 more

Substitute Vegetarian Patty Available

<b>AZ Burger*</b> .....	\$14
Angus Beef, Applewood Smoked Bacon, Crispy Onion Straws, Cheddar Cheese, Chipotle BBQ, Lettuce, Tomato, Guacamole,	
<b>Poblano Burger*</b> .....	\$13
Angus Beef, Roasted,Poblano Peppers, Pepper Jack Cheese, Guacamole, Lettuce, Tomato, Toasted Bun	
<b>L.T.C Burger*</b> .....	\$12
Angus Beef, Lettuce, Tomato, Cheese, Toasted Bun	
<b>Grilled Chicken Club</b> .....	\$12
Applewood Smoked Bacon, Cheddar Cheese, Lettuce, Tomato, Garlic Aioli, Toasted Sourdough	
<b>Chicken Burger</b> .....	\$12
Grilled Chicken Breast, Swiss Cheese, Sauté Mushrooms, Lettuce, Tomato, Toasted Bun	
<b>Turkey Avocado Wrap</b> .....	\$11
Turkey, Avocado,Fontina Cheese, Sprouts, Tomato, Hummus, Flour Tortilla	

GF = Gluten Free VEG = Vegetarian V = Vegan

*Items with (\*) May contain Raw or uncooked Meat, Poultry, Seafood, Shellfish, or Eggs May increase your risk of Foodborne illnesses, especially if you have certain medical conditions.*

## Large Plates

<b>Roasted Vegetable Pasta VEG</b> .....	\$15
Roasted Vegetable, Ricotta Cheese, Marinara, Kale, Crostini	
<b>Southwest Chicken Pasta</b> .....	\$17
Grilled Chicken Breast, Roasted Corn in a White Wine Chipotle Cream, Crostini	
<b>Seared Salmon Cucumber Salsa</b> .....	\$20
Cilantro Rice, Seasonal Vegetables	
<b>Grilled Angus Ribeye Steak</b> .....	\$29
Seasonal Vegetables, Roasted Potatoes Horseradish Cream	

## Desserts

<b>Old School Banana Split</b> .....	\$9
Ice Cream, Caramel, Chocolate Sauce, Nuts, Fresh Whipped Cream, Cherry	
<b>Deep-fried Cheesecake</b> .....	\$7
Cinnamon Sugar, Vanilla Ice Cream, Caramel Sauce	
<b>Kahlua Chocolate Cake</b> .....	\$8
Crème Anglaise, Fresh Berries	

## Wine

### Sparkling

La March Prosecco (Split), Chandon Brut (Split), St. Michelle Rose, Korbel Brut

### Sweet Wine

Beringer Wt. Zinfandel, Villa Pozzi Moscato, St. Michelle Riesling, Stella Rosa Sweet Red

### White Wine

Chloe Pinot Grigio, Crawford Sauvignon Blanc, William Hill Chardonnay, La Crema Chardonnay, Beaulieu Chardonnay,

### Red Wine

Meiomi Pinot Noir, LaCrema Pinot Noir, St. Francis Pinot Noir, Josh Cellars Merlot, Emmolo Merlot, William Hill Cabernet , Ancient Peaks Cabernet, Sterling Napa Cabernet , Turnbull Cabernet Sauvignon , 19 Crimes Red Blend, Los Alamos Malbec, Seghesio Zinfandel

## Cocktails

### Ocotillo Old Fashion

4-Roses Bourbon,Sugar,Aromatic, Cherry and Orange Bitters

### San Marcos Winter Mule

Deep Eddy Vodka, Pama Pomegranate Liqueur, Lime Juice, Ginger Beer, Splash Cranberry Juice

### Palo Verde Jalapeño Margarita

Casa Noble Tequila, Lime Juice, Agava, Jalapeño Syrup, Fresh Jalapeño, Tajin.

### La Vista Aperol Spritz

Aperol Liqueur, Bubbly Prosecco Wine, Soda Water, Orange

### 1912 Whiskey Sour

Copper City Bourbon, Simple Syrup, Fresh Lemon Juice, Egg White, Bitters

### El Jefe Spanish Collins

Empress Gin, Lemon Juice, Elderflowers Tonic, Simple Syrup, Soda Water, Cucumber, Star Anise

### La Terraza Smoke & Fire

Casa Noble Tequila, Ilegal Mezcal, Ancho Reyes Liqueur, Agava Syrup, Lime Juice

## Beer

### Domestic

Budweiser, Bud light, Coors light, Golden Lager (Draft) Michelob Ultra, Miller Lite

### Import/Craft

Corona, Dos Equis Lager, Guinness, Heineken, Modelo Negra, Stella Artois, Stella Cider, Angry Orchard, 4 Peak Kilt Lifter,Barrío Blonde (Draft), Deschutes Mirror Pond, Firestone 805, Margo Cart, O'Dells IPA, Odouls, Papago Orange Blossom, Mother Road Tower station IPA (Draft) White Claw ( Black Cherry & Lime)

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**CROWNE PLAZA**  
PHOENIX-CHANDLER GOLF RESORT