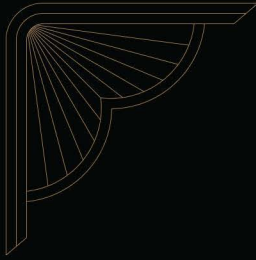


Before placing order, please inform your server if a person in your party has a food allergy.

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# 1928

CLUB



## VEGETARIAN & VEGAN SHARE PLATES

### Eastern Standard Pretzel | \$15 V

Bavarian Mustard | Pub Cheddar Spread

### Five Spice Shiitake Dumplings | \$15 VG

Soy Aioli

### Margherita Pizza | \$18 V

Roasted Tomatoes | Fresh Mozzarella | Basil

### Burrata | \$17 V

Premium Mozzarella | Basil Pesto | Grilled Crostini

### Aged Cheddar Potato Chips | \$14 V

Aleppo Sour Cream | Chives

### Warm Hawaiian Rolls | \$10 V

Truffle Butter | Parmesan Cheese

### Simply Grilled Beets | \$15 VG

Orange Curry | Coconut

### Little Gem Salad | \$15 V

Caesar Vinaigrette | Heirloom Cherry Tomatoes | Focaccia Croutons

## LAND & SEA SHARE PLATES

### Basil Jalapeño Giant Shrimp Cocktail | \$19 GF

Vanilla Mango Sauce

### Ahi Tuna Tostadas | \$18 DF

Tuna Poke | Jicama | Avocado | Wonton Crackers

### Hot Tots | \$17

Crispy Tots | BBQ Pulled Chicken | House made Buffalo | Cheddar Ranch



SWIPE LEFT FOR MORE!

# 1928

CLUB

## Beef & Cheddar | \$18

Beef Short Rib | Horseradish Cheddar | Caramelized Onions | Thyme

## Beef & Cheddar | \$18

Beef Short Rib | Horseradish Cheddar | Caramelized Onions | Thyme

## Macaroni & Cheese | \$14 V

*Add Bacon + \$2*

## Colombian Beef Empanadas | \$15

Green Sauce | Chimichurri

## Sesame Chili Crunch Honey Hot Wings | \$16

Warm Honey Butter | Fried Garlic

## Smoked Pork Belly Donuts | \$17

Bourbon Maple Syrup

## Mediterranean Chicken Thighs | \$16

Apricot Cous-Cous | Harissa Tzatziki Sauce

## 1928 Classic Cheeseburger\* | \$22

*Is cooked to order*

Black Angus Beef | Cheddar Cheese | Lettuce | Tomato | Burger Sauce | B&B Pickles | Fries

# DESSERT

## Warm Chocolate Chip Cookies | \$14 V

Ice Cold Milk

## Chocolate Gelato Stuffed Donuts | \$15 V

Warm Carmel Syrup

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions*

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# 1928



CLUB

## CLASSIC COCKTAILS \$18

A COLLECTION OF "BOSTON'S OLDEST" COCKTAILS!

### Corpse Reviver No. 2

**Tanqueray No. 10 | Fresh Lemon Juice | Cointreau | Lillet Blanc | Absinthe**

*The Corpse Reviver No. 2 belongs to a family of pre-Prohibition cocktails dating back to the 1870's that were consumed for the chief purpose of rousing the drinker from the dead. In other words: They were meant to cure hangovers, increase vigor and otherwise improve one's morning. Cheers!*

### Gin Fizz

**Bombay Sapphire Gin | Fresh Lemon Juice | Simple Syrup | Egg White | Bubbles**

*The first printed reference to "fizz" is in the appendix to the 1876 edition of Jerry Thomas's Bartender's Guide, which contains four such recipes. The fizz became widely popular in America between 1900 and the 1940s. Known as a hometown specialty of New Orleans, the gin fizz was so popular that bars would employ teams of bartenders that would take turns shaking the drinks.*

### Hemingway Daiquiri

**Bacardi White Rum | Luxardo Maraschino Liqueur | Fresh Lime Juice | Fresh Grapefruit Juice**

*Ernest Hemingway, who stayed in Cuba during the 1930's, tried the Floridita's signature drink, the Floridita Daiquiri, and said "That's good but I prefer it without sugar and double rum," which became a cocktail now known as the Hemingway Daiquiri or the Papa Doble. The recipe was later modified further, adding grapefruit juice to the mix, at which point the drink was dubbed the "Hemingway Special".*

### Rum Swizzle

**Gosling's Black Seal Rum | Don Q Gold Rum | Orange Juice | Pineapple Juice | Liber & Co. Real Grenadine | Bitters**

*The Rum Swizzle is the national drink of Bermuda, evolving from recipes dating back to the 1750's. The Swizzle Inn, which houses Bermuda's oldest pub, is associated with the creation of the modern version of the cocktail made in 1932.*

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# 1928



CLUB

## CLASSIC COCKTAILS \$18

A COLLECTION OF "BOSTON'S OLDEST" COCKTAILS!

### Sazerac

**Bulleit Rye | Hennessy VS | Simple Syrup | Peychaud's & Angostura Bitters | Absinthe**

*The exact birthdate of the cocktail is elusive, and purported to be anytime between the 1830's and the late-1800's. For decades, the Sazerac was primarily a New Orleans drink, and even today, it's regarded as the official cocktail of Louisiana. While some origin stories of the cocktail point towards cognac being the base spirit, the people of New Orleans would argue that rye is the truest version of the classic cocktail.*

### Aviation

**Aviation Gin | Lemon Juice | Maraschino Liqueur | Creme de Violette | Luxardo Cherry**

*Delve into the past with the Aviation cocktail, a creation attributed to Hugo Ensslin in the early 20th century. Originating around 1916, this classic libation features a harmonious blend of gin, lemon juice, maraschino liqueur, and the ethereal touch of Creme de Violette. Once lost to time, the Aviation has resurged with a vintage charm, offering a sip of history that's as delightful today as it was during its Prohibition-era inception.*

### Last Word

**Tanqueray No. 10 | Green Chartreuse | Lime Juice | Lemon Twist**

*Travel back to the Prohibition era with the Last Word cocktail, an intriguing concoction originating from the Detroit Athletic Club in the 1920s. Tanqueray No. 10 gin, Green Chartreuse, and zesty lime juice formed a clandestine alliance during those challenging times, offering a balanced and flavorful escape from the constraints of the era. After decades of obscurity, the Last Word was revived in the cocktail renaissance, honoring its status as one of the last treasures to emerge from the Prohibition's hidden cocktail legacy.*

### Boston Sour

**Bulleit Bourbon | Aromatic Bitters | Lemon Juice | Egg White | Oleo-Saccharum | Luxardo Cherry | Dehydrated Lime Wheel**

*Step into the pages of history with the Boston Sour, a cocktail that emerged during the Prohibition era of the 1920s. Echoing the inventive spirit of the time, this classic variation of the Whiskey Sour incorporates velvety egg white to balance the flavors. Named after Boston's cocktail legacy, the Boston Sour is a testament to both the city's mixology heritage and the era's artful creativity.*



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# 1928



CLUB

## MODERN COCKTAILS

A COLLECTION OF "BOSTON'S NEWEST" COCKTAILS!

### Spicy Ginger Mule | \$17

Tito's Vodka | Grapefruit Juice | Fever-Tree Ginger Beer | Fresh Lime Juice | House Spicy Honey Ginger Syrup | Candied Ginger

*Unleash a burst of flavor with our Spicy Ginger Mule. A tantalizing blend of invigorating ginger and zesty grapefruit, crowned with a touch of candied ginger, makes every sip a vibrant delight.*

### Sparkling Orchard Sangria | \$17

Seasonal Fall Fruit | Lillet Blanc | Club Soda | White Wine | Mint Sprig

*Elevate your autumn experience with our Sparkling Orchard Sangria. Crafted with seasonal fall fruit and artfully balanced flavors, this effervescent delight captures the essence of the season. It's a sparkling tribute to the orchard's bounty.*

### Thymeless Martini | \$19

Ketel One Vodka | House-Infused Thyme Brine | Lemon | Castelvetrano Olives

*Dive into a martini experience like no other! Our Ketel One Vodka martini, kissed by thyme-infused olive brine, takes a refreshing plunge over a cascade of ice and lemon slices. It's a thrilling pour-over spectacle that adds zest to your sips and a twist of sophistication to your night.*

### Smoked Blackberry Smash | \$19

Bulleit Bourbon | House-Made Blackberry Syrup | Fresh Lemon Juice | Blackberries | Rosemary | Smoke

*Elevate your game-watching experience with our Smoked Blackberry Smash. This captivating cocktail combines rich flavors and a hint of rosemary smoke, adding an extra layer of excitement to every play. Cheers to the perfect game-day companion!*

### Boston Garden Society | \$19

Tito's Vodka | Cointreau | Fresh Lemon Juice | Pineapple | Honey Syrup | Poured Over Hibiscus Flowers

*Sweet without being too much, this refreshing cocktail will remind you that just because it's getting colder out, there's never a bad time to pretend it's still Summer!*

### Elderflower Lavender Negroni | \$18

The Botanist Gin | Lavender Infused Campari | Carpano Antica Formula | Elderflower Fever-Tree Tonic Water | Lemon Twist

*Experience elegance redefined with our Elderflower Lavender Negroni. This cocktail is a graceful fusion of botanical essences, seamlessly blending floral subtleties with the timeless allure of a Negroni.*



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# 1928



CLUB

## MODERN COCKTAILS

A COLLECTION OF "BOSTON'S NEWEST" COCKTAILS!

### Peanut Butter Espresso Martini | \$19

Skrewball Peanut Butter Whiskey | Bailey's | Owen's Espresso Mix | House Vanilla Syrup | Peanut Butter Rim

*The addition of peanut butter to your favorite pick me up cocktail will add a layer of richness that leaves you craving another sip*

### Carmel Apple Old Fashioned | \$18

Apple Infused Maker's Mark Bourbon | Liber & Co. Caramelized Demerara Syrup | Apple Bitters | Dehydrated Salted Carmel Apple

*Savor the essence of the season with our Carmel Apple Old Fashioned. Crafted to perfection, this cocktail blends rich bourbon notes with the delightful sweetness of caramel and a hint of apple.*

### Smoked Walnut Manhattan | \$19

Bulleit Infused Cranberry Rye Whiskey | Carpano Antica Formula | Walnut Bitters | Fresh Cranberries | Rosemary | Smoke

*Embrace the essence of fall with our Smoked Walnut Manhattan. Delight in the artful harmony of flavors, kissed by a hint of smokiness, offering you a truly memorable cocktail that captures the spirit of the season.*

### Garden Gimlet | \$19

Bulleit Infused Cranberry Rye Whiskey | Carpano Antica Formula | Walnut Bitters | Fresh Cranberries | Rosemary | Smoke

*Passion fruit and smoke add a whole new level of complexity to your traditional Paloma*

### Spicy Blood Orange Margarita | \$19

Jalapeno Infused Avion Tequila | Cointreau | Liber & Co. Blood Orange Cordial | Tajin | Dehydrated Lime

*Get ready to cheer with the Spicy Blood Orange Margarita, a winning sip that brings the excitement of the game to your glass.*



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# 1928



CLUB

## WINE

### Sparkling & Rose

Mionette Prosecco Brut, ITA 17 | 26 | 68  
Coeur Clementine la Petillante Brut Sparkling Rose, FR 74  
Studio by Miraval Rose, FR 17 | 26 | 68  
Daou Vineyards Rose, CA 19 | 28 | 74

### Whites

Giesen Sauvignon Blanc, NZ 15 | 23 | 60  
Seaglass Sauvignon Blanc, CA 17 | 26 | 68  
Ecco Domani Pinot Grigio, ITA 15 | 23 | 60  
Stonecap Chardonnay, CA 12 | 18 | 48  
Wente Morning Fog Chardonnay, CA 19 | 28 | 74  
Decoy by Duckhorn Chardonnay, CA 21 | 32 | 82  
Mirassou Moscato, CA 12 | 18 | 48

### Reds

Stonecap Merlot, CA 12 | 18 | 48  
Stonecap Cabernet Sauvignon, CA 12 | 18 | 48  
Rickshaw Cabernet Sauvignon, CA 17 | 26 | 68  
Decoy by Duckhorn Cabernet Sauvignon, CA 21 | 32 | 82  
Bodega Norton Coleccion 1895 Malbec, AR 17 | 26 | 68  
Inscription Pinot Noir, OR 19 | 29 | 74  
Louis Jadot Pinot Noir, FR 21 | 32 | 82

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# 1928



CLUB

## BEEER

### Draft

#### Available in Regular or Large

- Fiddlehead IPA - 12.50 | 14.50
- Stella Artois - 11.75 | 14
- Michelob Ultra - 11.75 | 14
- Exhibit A Cat's Meow NE IPA - 12.50 | 14.50
- Sam Adams Seasonal - 11.75 | 14
- Sam Adams Brick Red Irish Ale - 11.75 | 14
- Harpoon IPA - 12.50 | 14.50
- Seaquencher Ale Session Sour - 12.50 | 14.50

### Canned

- Bud Light 25oz - 15.50
- Budweiser 25oz - 15.50
- Miller Light 24oz - 15.50
- Coors Lite 24oz - 15.50
- Corona Extra 16oz - 11.25
- Allagash White 16oz - 12.50
- Sierra Nevada Hazy Little Something IPA 19.2oz - 15.75
- Truly Wild Berry 25oz - 16.25
- Downeast Cider 19.2oz - 15.75
- Medusa Brewing Laser Kitten IPA 12.50
- Heineken 11.25

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