

WINE

BY THE GLASS

RAPHAEL, CABERNET FRANC, LONG ISLAND
LAVITE, PINOT GRIGIO, ITALY
SAN JUAQUIN, PINOR NOIR, CALIFORNIA
SAN JUAQUIN, CHARDONNAY, CALIFORNIA
LA MARCA, PROSECCO, ITALY
SANGRIA, RED OR WHITE W/ FRESH FRUIT

BY THE BOTTLE

W H I T E
RUFFINO, PINOT GRIGIO, ITALY \$29
MATUA, SAUVIGNON BLANC, NEW ZEALAND \$35
HIGHLANDS 41, CHARDONNAY, CALIFORNIA \$34

R E D
CHARLES SMITH, MERLOT, WASHINGTON \$35
CHATEAU SOUVERAIN, CABERNET SAUVIGNON \$30
PORTILLO, MALBEC, ARGENTINA \$31
MISFITS & MAVENS, PINOT NOIR \$37

SPECIALTY COCKTAILS

1890 SOUR \$17
BULLIET BOURBON, LEMON JUICE,
ORANGE SIMPLE SYRUP, SOUR, CAB FRANC FLOAT

MAIN STREET MARTINI
VANILLA VODKA, CHAMBORD,
PINEAPPLE JUICE

JUNE SHAUGHNESSY
LA MARCA PROSECCO,
ST. GERMAIN, APEROL

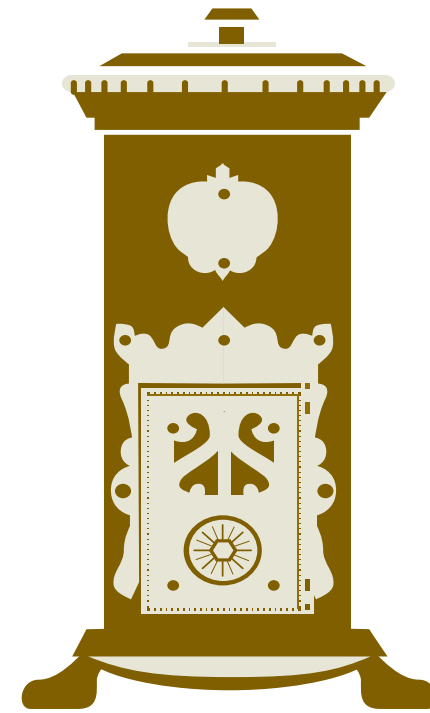
TOM SELLECK
SMOKED MAPLE BOURBON, SUGAR,
BITTERS, ORANGE PEEL

DESSERT

CHOCOLATE LAVA CAKE - WHIPPED CREAM, VANILLA ICE CREAM \$11
JUNIOR'S CHEESECAKE - WHIPPED CREAM, RASPBERRY DRIZZLE \$14
APPLE BLOSSOM - WHIPPED CREAM, VANILLA ICE CREAM, CARAMEL DRIZZLE \$11
CHURRO FRIES - WHIPPED CREAM, VANILLA CARAMEL SAUCE \$11

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THIS ITEM CAN BE COOKED TO ORDER. BEFORE PLACING YOUR ORDER, PLEASE INFORM YOUR SERVER IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. A 20% GRATUITY IS ADDED TO PARTIES OF MORE THAN 6.
THE PRICES YOU SEE ON OUR MENU ARE CASH DISCOUNT PRICES. OTHER FORMS OF PAYMENT HAVE A 3.99% PROCESSING FEE.

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PRIVATE EVENTS &
CATERING MENU

Billie's

1890
SALOON

(631) 331-1890

304 MAIN STREET - PORT JEFFERSON, NY
WIFI: BILLIESGUESTWIFI

1890



SHARE

CHEESEBURGER SLIDERS BEEF, AMERICAN, PICKLES \$16

BRUSSELS N' BACON QUARTERED SPROUTS, CUBED BACON, HONEY SRIRACHA \$14

WINGS AND DRUMS BUFFALO, BBQ, THAI CHILI, DRY RUB, CAROLINA OR SRIRACHA TERIYAKI \$17

DUMPLINGS CHICKEN, LEMONGRASS, THAI CHILI SAUCE \$12

IRISH EGG ROLLS CORNED BEEF, CABBAGE, HORSERADISH MUSTARD \$14

BIG PRETZEL 1890 BEER CHEESE & SPICY MUSTARD \$13

BUTTERFLIED COCONUT SHRIMP ORANGE GINGER SAUCE \$14

SPINACH AND ARTICHOKE DIP SPINACH, ARTICHOKE, CHEESE, FRIED PITA \$15

QUESADILLA CHICKEN, SHRIMP, STEAK OR SHORT RIB, SALSA, SOUR CREAM \$15/\$16/\$17/\$18

CHICKEN FINGERS WITH FRIES \$16

SALADS & WRAPS

AVOCADO \$5 | CHICKEN \$6 | CHICKEN CUTLET \$7 | SHRIMP \$8 | *STEAK \$9 | *TUNA \$10
BALSAMIC, RASPBERRY VINAIGRETTE, THOUSAND ISLAND, BLEU CHEESE, RANCH, HONEY MUSTARD

CAESAR \$14

ROMAINE, HERB CROUTONS, SHAVED PARMESAN

CHOPPED WEDGE \$14

ICEBURG LETTUCE, CHOPPED TOMATOES, BLUE CHEESE CRUMBLES,
BACON, ROQUEFORT DRESSING

HARVEST SALAD \$16

ROMAINE, SPINACH, CANDIED WALNUTS, CRANBERRIES, APPLES,
BLUE CHEESE CRUMBLES, RASPBERRY DRESSING

HOUSE MIXED GREENS \$9

TOMATO, CUCUMBER, RED ONION, CHOICE OF DRESSING

SOUPS

FRENCH ONION \$10

SHRIMP & CRAB BISQUE \$12

SALOON CHILI (SEASONAL) \$15

SIDES \$8/EACH

FRENCH FRIES (TRUFFLE +\$5)

MASHED POTATOES

ONION RINGS

SAUTÉED SPINACH

SEASONAL VEGETABLE

FLATBREADS

(GF CAULIFLOWER CRUST \$2)

THE FARMER FIG JAM, GOAT CHEESE, MOZZARELLA, PROSCIUTTO, ARUGULA \$19

THE LIVESTOCK BUFFALO CHICKEN, BLEU CHEESE, MOZZARELLA, GREEN ONION, RANCH DRIZZLE \$15

THE GATHERER SEASONED RICOTTA, MOZZARELLA, MUSHROOMS, SPINACH, ONIONS, PARMASEAN \$15

PIZZA MOZZARELLA CHEESE, TOMATO SAUCE \$15

1890



ENTREES

INCLUDES HOUSE SALAD

COTTAGE PIE BEEF MINCE, WHIPPED POTATOES, VEGETABLES, DEMI CREAM \$25

SHORT RIBS SLOW BRAISED, MASHED POTATOES, FRIZZLED ONIONS \$29

CHICKEN MILANESE FRIED CHICKEN BREAST, BURRATA, ROMAINE, CUCUMBER, TOMATO, RED ONION, BALSAMIC GLAZE \$24

FISH & CHIPS BEER BATTERED COD FILETS, TARTAR SAUCE & LEMON MALT VINEGAR \$25

LAND OR SEA ALA VODKA CHICKEN OR SHRIMP, PROSCIUTTO, ONIONS, PARMESAN, RIGATONI \$24/\$26

CRAB CAKES PAN SEARED CRAB CAKES, SWEET CORN SALSA, SAUTEED SPINACH AND ROASTED POTATO \$28

TORI'S POT PIE CHICKEN, CARROTS, PEAS, CORN, CELERY, CREAM, BAKED IN A FLAKY CRUST \$24

SEARED TUNA SEASAME CRUSTED TUNA STEAK, CHIPOTLE MAYO, SOY SAUCE, CUCUMBER WASABI SLAW \$25

BURGERS

PREPARED WITH PAT LAFRIEDA MEATS,
ENGLISH MUFFIN OR BRIOCHE

CHOICE OF SALAD, FRIES OR ONION RINGS (GF BUN \$2)

*BILLIE \$17

BEEF BURGER, ACCOUTREMENTS, PICKLE SPEAR

*CHESTER \$19

BEEF BURGER, FRIZZLED ONIONS, BACON,
CHEDDAR, BBQ SAUCE

*CHANDLER'S \$18

BEEF BURGER, SAUTEED ONIONS, MUSHROOMS, SWISS

ELK'S \$16

CHICKEN BURGER, SALOON SEASONING,
SRIRACHA MAYO

VILLAGE WAY \$17

BLACK BEAN BURGER, AVOCADO, SUNDRIED TOMATO,
TERIYAKI GLAZE

\$0.50
AMERICAN, CHEDDAR,
SWISS, BLEU,
MOZZARELLA,
PEPPER JACK.

\$1.00
SAUTÉED MUSHROOMS,
FRIZZLED ONIONS,
SAUTÉED ONIONS,
SAUTÉED SPINACH.

\$1.50
BACON,
*FRIED EGG.
\$5.00
AVOCADO

SANDWICHES

CHOICE OF SALAD, FRIES OR ONION RINGS

1890 GRILLED CHEESE \$14
BACON, TOMATO, SOURDOUGH

REUBENED BARNUM \$17
CORNED BEEF, SWISS, THOUSAND ISLAND, SAUERKRAUT,
SOURDOUGH

HARBOR HILLS \$17
GRILLED CHICKEN, PEPPER JACK, BACON,
SRIRACHA MAYO, BRIOCHE

ROUTE 25A \$17
CHICKEN CUTLET, BACON, CHEDDAR, THOUSAND ISLAND, HERO

CEDAR \$19
TURKEY, BACON, CHEDDAR, PEPPERJACK, AVOCADO,
LETTUCE, TOMATO, MAYO, SOURDOUGH

*BLEEKER \$20
FLAT IRON STEAK, MELTED MOZZARELLA, GARLIC BREAD HERO

SUWASSET PARK \$17
GRILLED CHICKEN, ROMAINE, PARMESAN, CAESAR DRESSING, WRAP

CRYSTAL BROOK \$17
CHICKEN CUTLET, MOZZARELLA, VODKA SAUCE, GARLIC HERO