

Our food is handcrafted, made with fresh, and organic ingredients when available. Our eggs are from free range chickens, our chicken is raised without antibiotics and hormones. The fish we offer is wild caught and our beef is from grass fed Angus cows. We feed your family just as we feed ours, with love.

SMALL PLATES

SKILLET CORNBREAD • 6
maple butter

CRISPY CARAMELIZED BRUSSELS • 8

HERB PARMESAN CRUSTED
MAC N’ CHEESE • 8

CRISPY LEMON CAULIFLOWER • 8

FRENCH FRIES • 6

HAND BATTERED ONION RINGS • 8

HAND BATTERED ZUCCHINI FRIES • 8

CHARRED THICK CUT BREAD • 6
Amazing butter, olive oil
black truffle salt

Soups

House made **Chicken Noodle Soup** 6

House made **Tomato Soup** 4



MARKET SALADS

Made with local and or organic produce
when available

KALE ROMAINE MIX CAESAR SALAD 9
With house made croûtons, fresh shaved parmesan

SUMMER SALAD 9
Mixed greens w/seasonal fruit, candied walnuts, tomato,
avocado red onion, feta and our house made balsamic
vinaigrette

COBB SALAD 12
Mixed greens, grilled chicken breast, bacon, hard boiled egg
avocado, tomato, red onion, blue cheese, and our house
balsamic vinaigrette

BBQ CHICKEN SALAD 12
Mixed greens, grilled chicken breast, black beans, roasted
corn, tomato, cucumber, red onion, avocado, house made
BBQ ranch

GREEK VILLAGE SALAD 9
Cucumber, tomato, red onion, feta, and our house made
red wine vinaigrette

SANDWICHES

All sandwiches served with side salad

PASTRAMI MELT 12
Grilled Pastrami with provolone, mustard, and pickles on
sourdough

PHILLY CHEESE STEAK 11.5
Thinly sliced ribeye with sautéed onions, bell peppers,
mushrooms provolone mayonnaise, lettuce and tomato on
our roll
try it OG STYLE with house made cheese sauce, hold the lettuce
and tomato

CALIFORNIA CHICKEN 9.5
Grilled chicken breast with lettuce, tomato, avocado and
creamy dijon on our bun

THREE CHEESE GRILLED CHEESE 7
Cheddar, Gouda, and Monterey Jack on grilled sourdough

ALBACORE TUNA 9
House recipe made with cranberries served with lettuce and
tomato on grilled sourdough

TURKEY CLUB 10
Thinly sliced turkey with lettuce, tomato, bacon, avocado,
and creamy dijon on sourdough *our turkey is NITRATE FREE

BLTA 9
Thick cut Bacon, romaine lettuce, tomato, avocado, and
creamy dijon on sourdough



BURGERS

All burgers made with two grass fed Angus beef patties
and served with a side salad

ORIGINAL 8.5
Made with house dressing, romaine lettuce, tomato, fresh
onions, and pickles

PASTRAMI BURGER 11
Our Original topped with our house pastrami

SPICY JACK BURGER 11
Our Original topped with spicy red pepper mix and pepper jack

MUSHROOM SWISS BURGER 11
Roasted garlic aioli, romaine lettuce, tomato, topped with
sautéed onions, mushrooms and swiss

BACO BURGER 11
Our original burger topped with
bacon and avocado

CALI TURKEY BURGER 8.5
Hand made ground turkey patty with lettuce, tomato,
avocado and creamy dijon

FALAFEL BURGER 8.5
Hand made garbanzo patty breaded with lettuce, tomato,
and creamy dijon



HOUSE SPECIALTIES

CITRUS HERB WILD CAUGHT MAHI MAHI • 22
Sautéed Lemon Garlic broccoli, wild rice pilaf

PORCINI CRUSTED RIB-EYE • 24
Sautéed green beans with garlic and roasted red pepper, roasted garlic mashed potatoes

HOUSE BRINED HERB ROASTED HALF CHICKEN • 18
Garlic and thyme roasted cauliflower, wild rice pilaf

SPICED APPLE GLAZED PORK CHOPS • 20
Crispy caramelized brussel sprouts, roasted garlic mashed potatoes

KIDS MENU

For little ones 12 years and younger
All kids meals are served with a small drink

DINNER
GRILLED CHICKEN FINGERS 7
with choice of fresh veggies, steamed broccoli or french fries

GRILLED CHEESE SANDWICH 7
with choice of fresh veggies, steamed broccoli or french fries

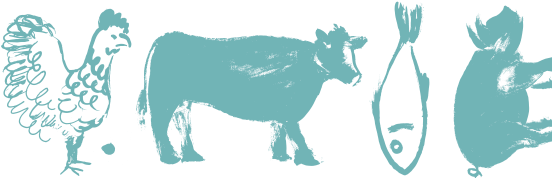
HAMBURGER 7
with Ketchup or House Dressing, with choice of fresh veggies
steamed broccoli or french fries

BUTTERED NOODLES or MAC N’ CHEESE 7
with choice of fresh veggies or steamed broccoli

DESSERT
CHOCOLATE CHIP COOKIE 2
with side of whipped cream and sprinkles

MINI MILKSHAKE 2.5
Vanilla, Strawberry, Chocolate, Caramel, Oreo Cookie
topped with whipped cream and sprinkles

SCOOP OF ICE CREAM 2
Vanilla, Strawberry, Chocolate
topped with whipped cream and sprinkles





MILKSHAKES

Hand Scooped Shakes topped with whipped cream 4.5
Vanilla, Strawberry, Chocolate Caramel, Oreo

THE COOKIE MONSTER 8
Vanilla frosted Oreo cookie rim
Oreo milkshake, whipped cream
fresh baked chocolate chip cookie
chocolate wafers, Oreos

THE BIRTHDAY PARTY 8
Vanilla frosted rainbow sprinkle
rim, vanilla milkshake, whipped
cream, mini slice house baked
rainbow cake

THE UNICORN 8
Vanilla frosted fruity pebble rim
strawberry milkshake, whipped
cream, fruity pebble treat, rainbow
marshmallow, fresh strawberry

THE SALTY SAILOR 8
Chocolate frosted salted peanut
rim, Salted Caramel milkshake
topped with whipped cream
chocolate dipped pretzels, Twix

THE CAMPFIRE 8
Chocolate frosted graham cracker
rim, Chocolate milkshake, topped
with whipped cream, chocolate
dipped graham crackers, toasted
marshmallows, chocolate bar

WE ARE PROUD TO OFFER YOU **CERTIFIED ORGANIC** BEVERAGE OPTIONS
WHICH INCLUDE OUR COFFEE, HOT AND ICED TEAS

COOL DRINKS

Soft drinks 3

Coca Cola, Diet Coke, Mr. Pibb, Sprite
Blue Sky Black Cherry, Blue Sky Root-
beer, Blue Sky Orange Mango, Blue Sky
Blood Orange

Juice Apple, Orange 3

Topo Chico Sparkling Mineral Water 3

Iced Tea 3

Honest Organic Freshly Brewed

Agua Fresca Seasonal flavors 3

Lemonade Seasonal flavors 3

Jasmine Bliss Kombucha 5
by Whalebird on Draft

Cold Brew 3

Cold Brew Refresher 4
made with sweet grapefruit juice

Bottled Rootbeer 3

Our core value can best be described with one Greek word— **FILOTIMO**. It comes from the Greek words “filos” which means friend, and “timi” which means honor. The essence of **FILOTIMO** is to have pride in yourself, pride in your family and community, while doing what is honorable and right through hospitality and warmth. As a family run restaurant we are committed to **FILOTIMO**; we believe it’s our duty to bring life to a historic piece of Bakersfield architecture, to create jobs for our community, and to source high quality ingredients, local and organic when possible, so that we can offer affordable, fresh, handcrafted food that comforts the soul. **We hope you enjoy what we have created for you.**



1800 Chester Ave original interior, 1910. Architect and Engineer 26, no. 1 (August 1911): 51-52.



Built in 1910, only the brick walls and mosaic tile floors are left to tell the stories of those who have passed through the doors of 1800 Chester Avenue over the past 109 years. Designed in Beaux Arts style for Security National Trust Company, it has since housed a transportation depot, a rations center during World War II, and a myriad of restaurants. In 1947 the original facade was covered with stucco and sat unnoticed until 2014 when the repairs from a fire led to the discovery of this Bakersfield hidden gem. We are proud to now be part of our city’s history and we hope you enjoy dining in one of Bakersfield’s most historic buildings.

1800 Chester Avenue, Bakersfield, CA. 93301 • 661.493.0422 • @the18hundred



The 18hundred