

STARTERS



TODAY'S SOUP <i>changes daily, always made from scratch</i>	11
CAVIAR LOADED SKINS <i>osetra caviar, lemon creme, red onion, capers and chives</i>	21
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	15
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i>	12
SPINACH & ARTICHOKE DIP <i>warm tortilla chips, aged cheddar, house salsa</i>	17

MARKET SALADS

add chicken 8 • salmon 15 • avocado 5

PETITE BISTRO <i>napa cabbage, tuscan kale, white cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i>	9
THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i>	13
SPICY THAI <i>udon noodles, thai chiles, grilled chicken, mint, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	21
KALE AND QUINOA <i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette</i>	15
GRILLED STEAKHOUSE <i>sliced ribeye, warm potato salad, mixed greens, bacon mustard vinaigrette, blue cheese wedge, campari tomatoes, house made croutons</i>	27

HOUSE SPECIALTIES

all fish filleted in house daily 

BISTRO PLATE <i>petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup</i> 27
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PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped potatoes</i>	32
SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	36
PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped potatoes</i>	42
CENTER CUT FILET <i>topped with steak butter and served with our fully loaded baked potato</i>	51
SAVORY SHORT RIBS <i>red wine reduction, onions, mushrooms, whipped and roasted potatoes, carrots, roasted brussels, horseradish cream, firestick onions</i>	31
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	28
CHICKEN PICCATA <i>panko crusted, lemon caper sauce, arugula & tomato salad, whipped potatoes</i>	27

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad or warm potato salad

THE PRIME RIB DIP <i>"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun</i>	24
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	20
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	22
CLASSIC CHEESEBURGER <i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	20
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	19
ORIGINAL RIBEYE MELT <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	23

accepting gift cards, visa, mastercard, discover and american express as forms of payment
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
please notify us of any food allergies

HOUSE COCKTAILS

SKINNY MARGARITA

milagro blanco tequila, fresh lime, organic agave nectar 16

NAPA OLD FASHIONED

buffalo trace bourbon, angostura bitters, red wine syrup 16

FILTHY MOMOA

meili vodka, olive juice, blue cheese olives, served up 16

BEE'S KNEES

barr hill gin, fresh lemon juice, house made honey syrup 13

SPICY PASSION FRUIT MARTINI

mijenta blanco tequila, passion fruit, fresh lemon, agave 16

NICK'S MAI TAI

malahat spiced rum, orgeat, fresh juices, lilikoi foam 16

CUCUMBER COLLINS

hendrick's gin, giffard elderflower, cucumber, basil, mint 14

BLACK AND BLUE MOJITO

rumhaven rum, muddled blackberries & blueberries, mint, lime 16

JALAPEÑO WATERMELON MARGARITA

tanteo jalapeño tequila, giffard ginger, fresh watermelon & lime, agave 15

NICK'S SIGNATURE MARGARITA

lalo blanco, cointreau, fresh lime, agave, chile-lime salt rim 18

THREE LITTLE PIGS

flight of hand selected 6 year, 10 year and 12 year single barrel whistlepig rye 45

FEATURED WINES

SPARKLING

INSPIRATION 1818, by billecourt-salmon, champagne, france 16 / 55

SCHRAMSBERG, brut rosé, california 18 / 63

CHARDONNAY

MARTIN RAY, russian river valley 13 / 25 / 45

J VINEYARDS, russian river valley 15 / 29 / 52

FRANK FAMILY, carneros 16 / 31 / 56

NEWTON, unfiltered, napa valley 65 btl

ROMBAUER, carneros 65 btl

MORLET, ma douce, sonoma county 110 btl

OTHER WHITES

PACO & LOLA, albariño, rias baixas 12 / 23 / 42

JULES TAYLOR, sauvignon blanc, marlborough, new zealand 14 / 27 / 49

JERMANN, pinot grigio, friuli, italy 12 / 23 / 42

EROICA, riesling, washington 12 / 23 / 42

CHÂTEAU LÉOUBE, rosé, côtes de provence 16 / 31 / 56

PINOT NOIR

KEN WRIGHT CELLARS, willamette valley 14 / 27 / 49

BOUCHAINE, estate, carneros 18 / 35 / 63

FLOWERS, sonoma coast 70 btl

TWOMEY, anderson valley 85 btl

MORLET, côteaux nobles, sonoma county 110 btl

COLD BEER

BATTLE SNAKE - pilsner 8

BUD LIGHT - lager 6

CORONA - lager 8

DICTIONARY ROULETTE - hazy ipa, draft 10

DOGFISH HEAD - 90 min ipa 10



CABERNET SAUVIGNON & CABERNET BLENDS

SYNTHESIS, napa valley 15 / 29 / 52

ABSTRACT, orin swift cellars, red wine, st. helena 16 / 31 / 56

POST & BEAM, by far niente, napa valley 18 / 35 / 63

MORLET, les petites, napa valley 24 / 47 / 84

INGLENOOK, napa valley 26 / 51 / 91

PARADIGM, oakville 95 btl

IMPETUOUS, by checkerboard, napa valley 95 btl

CAYMUS, napa valley 115 btl

BRANDON GREGORY ESTATE, brookshire vineyard, knights valley 130 btl

PAUL HOBBS, napa valley 140 btl

THE MASCOT, by harlan, napa valley 150 btl

RIVERAIN, oakville 170 btl

SILVER OAK, napa valley 220 btl

QUINTESSA, rutherford 220 btl

SPOTTSWOODE, st. helena, napa valley 225 btl

OTHER REDS

ACHAVAL FERRER, malbec, mendoza 13 / 25 / 45

GRGICH HILLS ESTATE, zinfandel, napa valley 14 / 27 / 49

RIDGE THREE VALLEYS, red blend, sonoma county 15 / 29 / 52

DUCKHORN, merlot, napa valley 18 / 35 / 63

DUMOL, syrah, russian river 87 btl

HUCKLEBERRY - hard seltzer 8

NICK'S HONEY BLONDE - draft 10

BREWERY X - seasonal stout 8

BRAVUS - ipa - non-alcoholic 7