

STARTERS



TODAY'S SOUP <i>changes daily, always made from scratch</i>	10
BACON DEVILED EGGS <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i>	11
ASPARAGUS FRIES <i>crispy parmesan crusted spears, buttermilk ranch dipping sauce</i>	13
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	18
SALMON POKE TACOS <i>spicy aioli, avocado, micro wasabi, cream fraiche, wonton shell</i>	15

MARKET SALADS

add chicken 8 • sliced ribeye 12 • salmon 12 • avocado 4

PETITE BISTRO <i>napa cabbage, tuscan kale, hook cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i>	8
THE LOCAL MARKET <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red & green onions, croutons</i>	11
SPICY THAI <i>udon noodles, thai chiles, grilled chicken, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i>	18
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>	26

HOUSE SPECIALTIES

BISTRO PLATE *petite filet mignon, topped with steak butter served on garlic toast, petite bistro salad, cup of today's soup* 26

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON <i>served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped mashed potatoes</i>	31
SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	33
PAN SEARED CHILEAN SEA BASS <i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes</i>	38
CENTER CUT FILET <i>topped with steak butter and served with our fully loaded baked potato</i>	49
BABY BACK PORK RIBS <i>beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad</i>	33
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i>	26
MAPLE GLAZED MEATLOAF <i>maple chipotle gravy, caramelized red wine onion, whipped mashed potatoes, roasted pearl onions, carrots & asparagus</i>	24

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>	22
HOUSE MADE VEGGIE BURGER <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	18
ORIGINAL RIBEYE MELT <i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	22
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	18
BLACKENED FISH SANDWICH <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	21
CLASSIC CHEESEBURGER <i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	18

*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

lalo blanco tequila, fresh lime, organic agave nectar 15

NAPA OLD FASHIONED

yellowstone bourbon, angostura bitters, red wine syrup, king cube 15

BEE'S KNEES

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

JACKALOPE

four roses bourbon, campari, grapefruit juice, sweet 'n sour, mint leaves 15

SALTY PEAR

grey goose la poire vodka, giffard elderflower, pineapple 16

SINGLE BARREL MARGARITA

hand-selected milagro, cointreau, fresh lime, agave, chile-lime salt rim 15

CUCUMBER COLLINS

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

BLACK AND BLUE MOJITO

rumhaven rum, muddled blackberries & blueberries, mint, lime 15

JALAPEÑO WATERMELON MARGARITA

tanteo jalapeño tequila, giffard ginger, fresh watermelon & lime, agave 14

NICK'S MAI TAI

malahat spiced rum, orgeat, fresh juices 13

NICK'S WHISKEY SOUR

distiller's select woodford reserve, personally crafted for Nick's 16

FEATURED WINES

SPARKLING

NICOLAS FEUILLATTE, brut champagne 12 / 42

SCHRAMSBERG, brut rosé, california 18 / 63

CHARDONNAY

DAOU, reserve, paso robles 13 / 25 / 45

WAYFARER, sonoma coast 15 / 29 / 52

NEWTON, unfiltered, napa valley 16 / 31 / 56

ROMBAUER, carneros 73 btl

CHATEAU MONTELENA, napa valley 74 btl

MORLET, coup de coeur, sonoma county 145 btl

OTHER WHITES

EMMOLO, sauvignon blanc, rutherford 10 / 19 / 35

TWOMEY, sauvignon blanc, napa county, sonoma 12 / 23 / 42

CRAGGY RANGE, sauvignon blanc, martinborough, new zealand 13 / 25 / 45

KING ESTATE, pinot gris, willamette valley 12 / 23 / 42

EROICA, riesling, washington 11 / 21 / 38

GRGICH HILLS ESTATE, rosé, napa valley 11 / 21 / 38

CHÂTEAU LÉOUBE, secret de léoube, rosé, côtes de provence 18 / 35 / 63

PINOT NOIR

WALT, sonoma coast 14 / 27 / 49

ETUDE, carneros 20 / 39 / 70

TWOMEY, pinot noir, russian river 22 / 43 / 77

FLOWERS, sonoma coast 68 btl

MORLET, joli coeur, sonoma coast 139 btl

COLD BEER

BUD LIGHT 5

CORONA - extra 6

DELIRIUM TREMENS - belgian strong 13

DOGFISH HEAD - 90 min ipa 10

EAST BROTHER - red lager 7

CABERNET SAUVIGNON & CABERNET BLENDS



SYNTHESIS, napa valley 14 / 27 / 49

NEYERS, red wine, napa valley 15 / 29 / 52

HALL 'cellar selection' napa valley 17 / 33 / 59

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

SILVER OAK, alexander valley 25 / 49 / 87

DOUBLE DIAMOND, by schrader, oakville 75 btl

PARADIGM, oakville 80 btl

IMPETUOUS, by checkerboard, napa valley 98 btl

CAYMUS, napa valley 115 btl

RIVERAIN, oakville 130 btl

PAUL HOBBS, napa valley 140 btl

CROWN POINT, happy canyon 150 btl

THE MASCOT, by harlan, napa valley 150 btl

SILVER OAK, napa valley 150 btl

QUINTESSA, rutherford 180 btl

LIMITED SELECTIONS

SPOTTSWOODE, st. helena, napa valley 225 btl

MORLET, passionnément, napa valley 239 btl

SCHRADER, rbs, napa valley 450 btl

HUNDRED ACRE, napa valley 550 btl

OTHER REDS

ACHAVAL FERRER, malbec, mendoza 11 / 21 / 38

BACA, zinfandel, paso robles 15 / 29 / 52

CAYMUS-SUISUN, grand durif, petite sirah, suisun valley 15 / 29 / 52

DUCKHORN, merlot, napa valley 18 / 35 / 63

RIVERAIN, syrah, bennett valley 59 btl

JUNESHINE - rotating seasonal kombucha 8

OGOPOGO - hazy ipa, draft 7

STELLA ARTOIS - draft 7

ALLAGASH WHITE - belgian-style wheat beer 7

BRAVUS - ipa - non-alcoholic 6