



STARTERS

TODAY'S SOUP <i>changes daily, always made from scratch</i>	10
CAVIAR LOADED SKINS <i>osetra caviar, lemon creme, red onion, capers and chives</i>	21
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>	15
TUNA TARTARE <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
SHRIMP TAQUITOS <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i>	19

MARKET SALADS

PETITE BISTRO <i>napa cabbage, tuscan kale, white 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>	12
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

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

HOUSE SPECIALTIES

all fish filleted in house daily 

SCOTTISH SALMON <i>pan seared and served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped potatoes</i>	32
ALASKAN HALIBUT <i>wild alaskan halibut macadamia nut crusted, pineapple beurre blanc, whipped potatoes and baby bok choy</i>	41
SAN FRANCISCO CIOPPINO <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i>	34
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>	49
BUTTERMILK FRIED CHICKEN <i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	26
CHICKEN PICCATA <i>panko crusted, lemon caper sauce, arugula & tomato salad, whipped potatoes</i>	27
SAVORY SHORT RIBS <i>red wine reduction, onions, mushrooms, whipped and roasted potatoes, carrots, roasted brussels, horseradish cream, firestick onions</i>	31

SANDWICHES & BURGERS

choice of: french fries, market vegetables, petite bistro salad or 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
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
CRISPY CHICKEN SANDWICH <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun</i>	19
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>	19

*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 16

NAPA OLD FASHIONED

four roses bourbon, angostura bitters, red wine syrup 15

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

THE TEQUINI

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 CLASSIC MARGARITA

milagro reposado tequila, cointreau, fresh lime, agave, chile-lime salt rim 16

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

BUD LIGHT - lager 6

CORONA - lager 8

DELIRIUM TREMENS - belgian strong 16

DOGFISH HEAD - 90 min ipa 10

EAST BROTHER - red lager 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

SILVER OAK, alexander 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

LIMITED SELECTIONS

MORAGA, bel air, southern california 190 btl

SPOTTSWOODE, st. helena, napa valley 225 btl

MORLET, passionnément, napa valley 285 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

BRANDON GREGORY ESTATE, merlot, knights valley 17 / 33 / 60

DUCKHORN, merlot, napa valley 70 btl

DUMOL, syrah, russian river 87 btl

JUNESHINE - rotating seasonal kombucha 10

NICK'S HONEY BLONDE - draft 10

OFFSHOOT BEER CO - relax hazy ipa, 16 oz can 10

STELLA ARTOIS - draft 10

BRAVUS - ipa - non-alcoholic 7