

# STARTERS



<b>TODAY'S SOUP</b> <i>changes daily, always made from scratch</i> . . . . .	10
<b>BACON DEVILED EGGS</b> <i>lightly fried, fun to eat, crumbled applewood bacon, a nick's original</i> . . . . .	9
<b>ASPARAGUS FRIES</b> <i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i> . . . . .	13
<b>TUNA TARTARE</b> <i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i> . . . . .	17
<b>SHRIMP TAQUITOS</b> <i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i> . . . . .	15
<b>ARTISANAL CHEESE BOARD</b> <i>chef's selection, truffle salami, marcona almonds, honeycomb, marinated olives, grapes, olive crostini</i> . . . . .	19

## MARKET SALADS

*add chicken 8 • salmon 12 • avocado 4*

<b>PETITE BISTRO</b> <i>napa cabbage, tuscan kale, hook cheddar, red &amp; green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette</i> . . . . .	8
<b>THE LOCAL MARKET</b> <i>local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red onions, croutons</i> . . . . .	11
<b>CALIFORNIA</b> <i>baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onion, champagne vinaigrette</i> . . . . .	15
<b>SPICY THAI</b> <i>udon noodles, thai chiles, roasted chicken, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing</i> . . . . .	18
<b>KALE AND QUINOA</b> <i>red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette</i> . . . . .	15
<b>TOGARASHI SEARED AHI</b> <i>macadamia nuts, tempura onions, shishito peppers, mango, avocado, cucumbers, baby kale</i> . . . . .	23

## HOUSE SPECIALTIES

*all fish filleted in house daily* 

**BISTRO PLATE** *petite filet mignon, topped with steak butter served on garlic toast, bistro salad, cup of today's soup 25*

<b>PAN SEARED SCOTTISH SALMON</b> <i>served with caper mustard beurre blanc, sautéed kale with garlic, slivered almonds &amp; lemon, whipped mashed potatoes</i> . . . . .	30
<b>SAN FRANCISCO CIOPPINO</b> <i>jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf</i> . . . . .	32
<b>PAN SEARED CHILEAN SEA BASS</b> <i>served with lemon beurre blanc, sautéed spinach with garlic &amp; slivered almonds, whipped mashed potatoes</i> . . . . .	35
<b>BABY BACK PORK RIBS</b> <i>beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad</i> . . . . .	31
<b>CENTER CUT FILET</b> <i>topped with steak butter and served with our fully loaded baked potato, choice of petite bistro salad or today's soup</i> . . . . .	52
<b>BUTTERMILK FRIED CHICKEN</b> <i>served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob</i> . . . . .	26
<b>LA HACIENDA TACO PLATTER</b> <i>served with warm corn tortillas, sweet crunchy kale slaw, pico de gallo and house made guacamole</i> <i>grilled chicken 27 • blackened sea bass 35 • grilled vegetables 25</i>	

## SANDWICHES & BURGERS

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

<b>THE PRIME RIB DIP</b> <i>"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun</i> . . . . .	21
<b>CLASSIC CHEESEBURGER</b> <i>ground chuck, hook cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun</i> . . . . .	17
<b>BLACKENED FISH SANDWICH</b> <i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i> . . . . .	19
<b>HOUSE MADE VEGGIE BURGER</b> <i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i> . . . . .	17
<b>CRISPY CHICKEN SANDWICH</b> <i>buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, brioche 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

<b>SKINNY MARGARITA</b> <i>partida blanco tequila, fresh lime, organic agave nectar</i> . . . . .	14
<b>NAPA OLD FASHIONED</b> <i>bourbon, angostura bitters, red wine syrup, king cube</i> . . . . .	15
<b>BEE'S KNEES</b> <i>barr hill gin, fresh lemon juice, house made honey syrup</i> . . . . .	13
<b>JACKALOPE</b> <i>buffalo trace bourbon, campari, grapefruit juice, sweet 'n sour, mint leaves</i> . . . . .	15
<b>SALTY PEAR</b> <i>grey goose la poire vodka, giffard elderflower, pineapple</i> . . . . .	16

<b>POOLSIDE</b> <i>zaya rum, coconut cream, fresh pineapple and lime</i> . . . . .	13
<b>CUCUMBER COLLINS</b> <i>hendrick's gin, giffard elderflower, cucumber, basil, mint</i> . . . . .	14
<b>JALAPEÑO WATERMELON MARGARITA</b> <i>tanteo jalapeño tequila, giffard ginger, fresh watermelon &amp; lime, agave</i> . . . . .	14
<b>DIRTY RUSSIAN</b> <i>stoli elit, olive juice, blue cheese olives</i> . . . . .	17
<b>NICK'S MAI TAI</b> <i>malahat spiced rum, orgeat, fresh juices</i> . . . . .	13

<b>SINGLE BARREL MARGARITA</b> <i>hand-selected milagro, cointreau, fresh lime, agave, chile-lime salt rim</i> . . . . .	15
---	----

# FEATURED WINES

## SPARKLING

<b>NICOLAS FEUILLATTE</b> , <i>brut champagne</i> . . . . .	12 / 42
<b>TELMONT</b> , <i>brut rosé champagne, france</i> . . . . .	18 / 63



## CHARDONNAY

<b>DAOU</b> , <i>reserve, paso robles</i> . . . . .	13 / 25 / 45
<b>GRGICH HILLS ESTATE</b> , <i>napa valley</i> . . . . .	15 / 29 / 52
<b>NEWTON</b> , <i>unfiltered, napa valley</i> . . . . .	16 / 31 / 56
<b>ROMBAUER</b> , <i>carneros</i> . . . . .	73 btl
<b>CHATEAU MONTELENA</b> , <i>napa valley</i> . . . . .	74 btl
<b>MORLET</b> , <i>coup de coeur, sonoma county</i> . . . . .	145 btl

## OTHER WHITES

<b>EMMOLO</b> , <i>sauvignon blanc, rutherford</i> . . . . .	10 / 19 / 35
<b>TWOMEY</b> , <i>sauvignon blanc, napa county, sonoma</i> . . . . .	12 / 23 / 42
<b>CRAGGY RANGE</b> , <i>sauvignon blanc, martinborough, new zealand</i> . . . . .	13 / 25 / 45
<b>KING ESTATE</b> , <i>pinot gris, willamette valley</i> . . . . .	12 / 23 / 42
<b>EROICA</b> , <i>riesling, washington</i> . . . . .	11 / 21 / 38
<b>GRGICH HILLS ESTATE</b> , <i>rosé, napa valley</i> . . . . .	11 / 21 / 38
<b>CHÂTEAU LÉOUBE</b> , <i>secret de léoube, rosé, côtes de provence</i> . . . . .	18 / 35 / 63

## PINOT NOIR

<b>WALT</b> , <i>sonoma coast</i> . . . . .	14 / 27 / 49
<b>BELLE GLOS EULENLOCH</b> , <i>napa valley</i> . . . . .	20 / 39 / 70
<b>TWOMEY</b> , <i>pinot noir, russian river</i> . . . . .	22 / 43 / 77
<b>FLOWERS</b> , <i>sonoma coast</i> . . . . .	68 btl
<b>MORLET</b> , <i>joli coeur, sonoma coast</i> . . . . .	139 btl

# COLD BEER

<b>ALLAGASH WHITE</b> - <i>belgian-style wheat beer</i> . . . . .	7
<b>BUD LIGHT</b> . . . . .	5
<b>CORONA</b> - <i>extra</i> . . . . .	6
<b>DELIRIUM TREMENS</b> - <i>belgian strong</i> . . . . .	13
<b>DESCHUTES BREWING</b> - <i>obsidian stout</i> . . . . .	6
<b>DOGFISH HEAD</b> - <i>90 min ipa</i> . . . . .	10

## CABERNET SAUVIGNON & CABERNET BLENDS

<b>SYNTHESIS</b> , <i>napa valley</i> . . . . .	14 / 27 / 49
<b>MAD HATTER</b> , <i>bordeaux blend, napa valley</i> . . . . .	15 / 29 / 52
<b>HALL</b> 'cellar selection' <i>napa valley</i> . . . . .	17 / 33 / 59
<b>MORLET</b> , <i>les petites, napa valley</i> . . . . .	24 / 47 / 84
<b>SILVER OAK</b> , <i>alexander valley</i> . . . . .	25 / 49 / 87
<b>DOUBLE DIAMOND</b> , <i>by schrader, oakville</i> . . . . .	75 btl
<b>PARADIGM</b> , <i>oakville</i> . . . . .	80 btl
<b>IMPETUOUS</b> , <i>by checkerboard, napa valley</i> . . . . .	98 btl
<b>CAYMUS</b> , <i>napa valley</i> . . . . .	115 btl
<b>RIVERAIN</b> , <i>oakville</i> . . . . .	130 btl
<b>PAUL HOBBS</b> , <i>napa valley</i> . . . . .	140 btl
<b>SILVER OAK</b> , <i>napa valley</i> . . . . .	150 btl
<b>CROWN POINT</b> , <i>happy canyon</i> . . . . .	150 btl
<b>THE MASCOT</b> , <i>by harlan, napa valley</i> . . . . .	150 btl
<b>QUINTESSA</b> , <i>rutherford</i> . . . . .	180 btl

### LIMITED SELECTIONS

<b>SPOTTSWOODE</b> , <i>st. helena, napa valley</i> . . . . .	225 btl
<b>MORLET</b> , <i>passionnément, napa valley</i> . . . . .	239 btl
<b>JOSEPH PHELPS</b> , <i>insignia, napa valley</i> . . . . .	240 btl
<b>DIAMOND CREEK</b> , <i>napa valley</i> . . . . .	310 btl
<b>SCHRADER</b> , <i>rbs, napa valley</i> . . . . .	450 btl
<b>HUNDRED ACRE</b> , <i>napa valley</i> . . . . .	550 btl

## OTHER REDS

<b>ACHAVAL FERRER</b> , <i>malbec, mendoza</i> . . . . .	11 / 21 / 38
<b>BACA</b> , <i>zinfandel, paso robles</i> . . . . .	15 / 29 / 52
<b>CAYMUS-SUISUN</b> , <i>grand durif, petite sirah, suisun valley</i> . . . . .	15 / 29 / 52
<b>DUCKHORN</b> , <i>merlot, napa valley</i> . . . . .	18 / 35 / 63
<b>RIVERAIN</b> , <i>syrah, bennett valley</i> . . . . .	59 btl

<b>EAST BROTHER</b> - <i>red lager</i> . . . . .	7
<b>EL SEGUNDO BREWERY</b> - <i>mayberry ipa, 16 oz. can</i> . . . . .	9
<b>JUNESHINE</b> - <i>grapefruit paloma</i> . . . . .	8
<b>NICK'S PALE ALE</b> - <i>draft</i> . . . . .	6
<b>STELLA ARTOIS</b> - <i>draft</i> . . . . .	7
<b>REFUGE</b> - <i>blood orange wit, 16 oz. can</i> . . . . .	8
<b>BRAVUS</b> - <i>ipa - non-alcoholic</i> . . . . .	6