

STARTERS



TODAY'S SOUP	<i>changes daily, always made from scratch</i>	10
ASPARAGUS FRIES	<i>crispy parmesan crusted spears, buttermilk ranch, a nick's original</i>	15
SHRIMP TAQUITOS	<i>jumbo blackened mexican shrimp, avocado salsa, chipotle ranch</i>	18
BACON DEVILED EGGS	<i>lightly fried, fun to eat, crumbled applewood bacon</i>	11
TUNA TARTARE	<i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
SPINACH & ARTICHOKE DIP	<i>warm tortilla chips, aged cheddar, house salsa.</i>	17

MARKET SALADS

add chicken 8 • sliced ribeye 16 • salmon 15 • avocado 5

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
CLASSIC BLUE CHEESE WEDGE	<i>tomato, nueske's bacon, blue cheese crumbles, red onion, deviled egg, buttermilk blue cheese dressing</i>	15

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 

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>	34
PAN SEARED CHILEAN SEA BASS	<i>served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped potatoes</i>	42
BUTTERMILK FRIED CHICKEN	<i>served boneless with whipped mashed potatoes, buttermilk biscuit, sausage country gravy and roasted sweet corn on the cob</i>	26
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>	34
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
CLASSIC CHEESEBURGER	<i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed 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	<i>crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun</i>	21
HOUSE MADE VEGGIE BURGER	<i>avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun</i>	19

*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 <i>milagro blanco tequila, fresh lime, organic agave nectar</i>	16
NAPA OLD FASHIONED <i>buffalo trace bourbon, angostura bitters, red wine syrup</i>	16
FILTHY MOMOA <i>meili vodka, olive juice, blue cheese olives, served up</i>	16
BEE'S KNEES <i>barr hill gin, fresh lemon juice, house made honey syrup</i>	13
SPICY PASSION FRUIT MARTINI <i>mijenta blanco tequila, passion fruit, fresh lemon, agave</i>	16

NICK'S MAI TAI <i>malahat spiced rum, orgeat, fresh juices, lilikoi foam</i>	16
CUCUMBER COLLINS <i>hendrick's gin, giffard elderflower, cucumber, basil, mint</i>	14
BLACK AND BLUE MOJITO <i>rumhaven rum, muddled blackberries & blueberries, mint, lime</i>	16
JALAPEÑO WATERMELON MARGARITA <i>tanteo jalapeño tequila, giffard ginger, fresh watermelon & lime, agave</i>	15
NICK'S SIGNATURE MARGARITA <i>lalo blanco, cointreau, fresh lime, agave, chile-lime salt rim</i>	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 , <i>by billecourt-salmon, champagne, france</i>	16 / 55
SCHRAMSBERG , <i>brut rosé, california</i>	18 / 63

CHARDONNAY

MARTIN RAY , <i>russian river valley</i>	13 / 25 / 45
J VINEYARDS , <i>russian river valley</i>	15 / 29 / 52
FRANK FAMILY , <i>sonoma coast</i>	16 / 31 / 56
NEWTON , <i>unfiltered, napa valley</i>	65 btl
ROMBAUER , <i>carneros</i>	65 btl
MORLET , <i>coup de coeur, sonoma county</i>	180 btl

OTHER WHITES

PACO & LOLA , <i>albariño, rias baixas</i>	12 / 23 / 42
JULES TAYLOR , <i>sauvignon blanc, marlborough, new zealand</i>	14 / 27 / 49
JERMANN , <i>pinot grigio, friuli, italy</i>	12 / 23 / 42
EROICA , <i>riesling, washington</i>	12 / 23 / 42
CHÂTEAU LÉOUBE , <i>rosé, côtes de provence</i>	16 / 31 / 56

PINOT NOIR

KEN WRIGHT CELLARS , <i>willamette valley</i>	14 / 27 / 49
BOUCHAINE , <i>estate, carneros</i>	18 / 35 / 63
FLOWERS , <i>sonoma coast</i>	70 btl
TWOMEY , <i>anderson valley</i>	85 btl
MORLET , <i>joli coeur, sonoma coast</i>	139 btl

COLD BEER

BUD LIGHT - <i>lager</i>	6
DICTIONARY ROULETTE - <i>hazy ipa, draft</i>	10
CORONA - <i>lager</i>	8
DOGFISH HEAD - <i>90 min ipa</i>	10
HUCKLEBERRY - <i>hard seltzer</i>	8

CABERNET SAUVIGNON & CABERNET BLENDS



SYNTHESIS , <i>napa valley</i>	15 / 29 / 52
ABSTRACT , <i>orin swift cellars, red wine, st. helena</i>	16 / 31 / 56
POST & BEAM , <i>by far niente, napa valley</i>	18 / 35 / 63
MORLET , <i>les petites, napa valley</i>	24 / 47 / 84
INGLENOOK , <i>napa valley</i>	26 / 51 / 91
PARADIGM , <i>oakville</i>	95 btl
IMPETUOUS , <i>by checkerboard, napa valley</i>	95 btl
CAYMUS , <i>napa valley</i>	115 btl
BRANDON GREGORY ESTATE , <i>brookshire vineyard, knights valley</i>	130 btl
PAUL HOBBS , <i>napa valley</i>	140 btl
THE MASCOT , <i>by harlan, napa valley</i>	150 btl
CROWN POINT , <i>happy canyon</i>	160 btl
RIVERAIN , <i>oakville</i>	170 btl
SILVER OAK , <i>napa valley</i>	220 btl
QUINTESSA , <i>rutherford</i>	220 btl
SPOTTSWOODE , <i>st. helena, napa valley</i>	225 btl

LIMITED SELECTIONS

MORAGA , <i>bel air, southern california</i>	190 btl
MORLET , <i>passionnément, napa valley</i>	285 btl
JOSEPH PHELPS , <i>insignia, napa valley</i>	320 btl
SCHRADER , <i>rbs, napa valley</i>	475 btl
HUNDRED ACRE , <i>napa valley</i>	550 btl

OTHER REDS

GUENTOTA , <i>malbec, mendoza</i>	13 / 25 / 45
GRGICH HILLS ESTATE , <i>zinfandel, napa valley</i>	14 / 27 / 49
RIDGE THREE VALLEYS , <i>red blend, sonoma county</i>	15 / 29 / 52
DUCKHORN , <i>merlot, napa valley</i>	18 / 35 / 63
DUMOL , <i>syrah, russian river</i>	87 btl

GOLDEN ROAD - <i>hefeweizen, draft</i>	10
NICK'S HONEY BLONDE - <i>draft</i>	10
BREWERY X - <i>seasonal stout</i>	8
STELLA ARTOIS - <i>draft</i>	10
BRAVUS - <i>ipa - non-alcoholic</i>	7