

STARTERS



TODAY'S SOUP *changes daily, always made from scratch* 10

ASPARAGUS FRIES *crispy parmesan crusted spears, buttermilk ranch, a nick's original* 13

SHRIMP TAQUITOS *jumbo blackened mexican shrimp, avocado salsa, chipotle ranch* 16

BACON DEVILED EGGS *lightly fried, fun to eat, crumbled applewood bacon, a nick's original* 11

SALMON POKE TACOS *spicy aioli, avocado, micro wasabi, cream fraiche, wonton shell* 15

WOOD OVEN

MARGHERITA *buffalo mozzarella, basil, house made dough, tomato sauce* 15

PICANTE *soppressata, spicy pepperoni, italian sausage, mozzarella, chili oil, house marinara* 17

TRUFFLE *ricotta, romano, parmesan, mozzarella, red onion, garlic, truffle infused olive oil, chopped parsley* . . . 17

BBQ *gayle's bbq sauce, grilled chicken, mozzarella, roasted corn, red onions, chopped cilantro, red bell pepper* 17

MARKET SALADS

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

PETITE BISTRO *napa cabbage, tuscan kale, hook cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette* 8

CALIFORNIA *baby kale, roasted almonds, strawberries, california dates, avocado, goat cheese, green onions, champagne vinaigrette* 15

SPICY THAI *udon noodles, thai chiles, roasted chicken, napa cabbage, arugula, thai basil, green onions, carrots, peanut dressing* 18

THE LOCAL MARKET *local chopped greens, campari tomatoes, cheddar cheese, applewood bacon, crumbled egg, red onions, croutons* 11

KALE AND QUINOA *red grapes, cashews, almonds, sunflower seeds, red cabbage, red peppers, parmesan cheese, champagne vinaigrette* 15

HOUSE SPECIALTIES

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

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON *served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds & lemon, whipped mashed potatoes* 32

SAN FRANCISCO CIOPPINO *jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf* 33

PAN SEARED CHILEAN SEA BASS *served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes* 38

MAPLE GLAZED MEATLOAF *maple chipotle gravy, caramelized red wine onion, whipped mashed potatoes, roasted pearl onions, carrots & asparagus* 23

BABY BACK PORK RIBS *beer braised, tender, fall off the bone, nick's house recipe bbq sauce served with french fries and petite bistro salad* 33

CENTER CUT FILET *topped with steak butter and served with our fully loaded baked potato* 49

BUTTERMILK FRIED CHICKEN *served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob* 26

SANDWICHES & BURGERS

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

THE PRIME RIB DIP* *"until we're out" seasoned and slow roasted daily, thinly sliced, mayonnaise, red wine au jus, served on a brioche bun* 22

CLASSIC CHEESEBURGER *ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun* 19

BLACKENED FISH SANDWICH *crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun* 21

HOUSE MADE VEGGIE BURGER *avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun* 19

CRISPY CHICKEN SANDWICH *buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun* 19

ORIGINAL RIBEYE MELT *sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough* 22

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

STRAWBERRY FIELDS

muddled strawberry, basil, tito's, giffard elderflower 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 15

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

SONOMA CUTRER, *chardonnay, sonoma coast, on draft* 9 / 17

DAOU, *reserve, paso robles* 13 / 25 / 45

FRANK FAMILY, *carneros* 15 / 29 / 52

NEWTON, *unfiltered, napa valley* 16 / 31 / 56

DOMAINE LEFLAIVE MACON-VERZE, *burgundy, france* 70 btl

ROMBAUER, *carneros* 73 btl

CHATEAU MONTELENA, *napa valley* 84 btl

MORLET, *coup de coeur, sonoma county* 160 btl

OTHER WHITES

MINER, *sauvignon blanc, napa valley, on draft* 8 / 15

EMMOLO, *sauvignon blanc, napa valley* 10 / 19 / 35

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, *anderson valley* 23 / 45 / 81

FLOWERS, *sonoma coast* 68 btl

MORLET, *joli coeur, sonoma coast* 139 btl

COLD BEER

ALLAGASH WHITE - *belgian-style wheat beer* 7

BIVOUC CIDER - *san diego jam blackberry cider - draft* 8

BUD LIGHT 5

CORONA - *extra* 6

DESCHUTES BREWING - *obsidian stout* 6

DOGFISH HEAD - *90 min ipa* 10

CABERNET SAUVIGNON & CABERNET BLENDS

SYNTHESIS, *napa valley* 14 / 27 / 49

NEYERS, *red wine, napa valley* 16 / 31 / 56

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

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

SILVER OAK, *alexander valley* 26 / 51 / 91

DOUBLE DIAMOND, *by schrader, oakville* 85 btl

PARADIGM, *oakville* 88 btl

IMPETUOUS, *by checkerboard, napa valley* 98 btl

CAYMUS, *napa valley* 115 btl

PAUL HOBBS, *napa valley* 140 btl

RIVERAIN, *oakville* 150 btl

THE MASCOT, *by harlan, napa valley* 150 btl

SILVER OAK, *napa valley* 150 btl

QUINTESSA, *rutherford* 180 btl

SPOTTSWOODE, *st. helena, napa valley* 225 btl

LIMITED SELECTIONS

MORLET, *passionnément, napa valley* 239 btl

JOSEPH PHELPS, *insignia, napa valley* 240 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

DUMOL, *syrah, russian river* 87 btl

EAST BROTHER - *red lager* 7

JUNESHINE - *rotating seasonal kombucha* 8

NICK'S PALE ALE - *draft* 6

OGOPOGO - *boeman belgian white ale - draft* 7

OGOPOGO - *hazy ipa - draft* 7

BRAVUS - *ipa - non-alcoholic* 6