



STARTERS

TODAY'S SOUP *changes daily, always made from scratch* 9

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

SHRIMP TAQUITOS *jumbo blackened mexican shrimp, avocado salsa, chipotle ranch* 15

BACON DEVILED EGGS *lightly fried, fun to eat, crumbled applewood bacon, a nick's original* 8

MARKET SALADS

add chicken 6 • salmon 10 • avocado 4

PETITE BISTRO *napa cabbage, tuscan kale, hook cheddar, red & green onions, chopped cilantro, roasted almonds, mustard bacon vinaigrette* 7

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* 9

KALE AND QUINOA *red grapes, cashews, almonds, sunflower seeds, red peppers, parmesan cheese, champagne vinaigrette* 14

WOOD OVEN FLATBREADS

MARGHERITA *fresh buffalo mozzarella, extra virgin olive oil, petite basil, house made dough and tomato sauce* 14

PROSCIUTTO AND PEAR *prosciutto di parma, fresh buffalo mozzarella, arugula, poached pear, gorgonzola, house made tomato sauce, balsamic reduction* 17

PICANTE *spicy salami, fresh buffalo mozzarella, chili oil, house made marinara* 17

HOUSE SPECIALTIES

BISTRO PLATE* *petite filet mignon, topped with steak butter, served on garlic toast, bistro salad, cup of today's soup* 24

all fish filleted in house daily 

PAN SEARED SCOTTISH SALMON *served with caper mustard beurre blanc, sautéed kale with garlic slivered almonds & lemon, whipped mashed potatoes* 27

SAN FRANCISCO CIOPPINO *jumbo mexican shrimp, salmon, sea bass, carlsbad mussels, littleneck clams, fisherman's sourdough loaf* 29

PAN SEARED CHILEAN SEA BASS *served with lemon beurre blanc, sautéed spinach with garlic & slivered almonds, whipped mashed potatoes* 35

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* 28

PRIME CENTER CUT FILET* *topped with steak butter, served with our fully loaded baked potato and house garlic toast* 42

BUTTERMILK FRIED CHICKEN *served boneless with whipped mashed potatoes, buttermilk biscuit, country gravy and roasted sweet corn on the cob* 25

SANDWICHES & BURGERS

choice of: french fries, market vegetables, 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* 21

CLASSIC CHEESEBURGER *ground chuck, hook cheddar, lettuce, pickles, tomato, onions, thousand island, mayonnaise, on a sesame seed bun* 17

BLACKENED FISH SANDWICH *crunchy cabbage, wild baby arugula, tomato, firestick onions, house made tartar sauce, on a brioche bun* 19

HOUSE MADE VEGGIE BURGER *avocado, mixed greens, tomato, firestick onions, herb mayonnaise, melted swiss cheese, wheat bun* 17

CRISPY CHICKEN SANDWICH *buttermilk fried chicken, havarti cheese, sweet slaw, almonds, tomato, arugula, honey mustard, herb mayonnaise, sesame bun* 18

**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

partida blanco tequila, fresh lime, organic agave nectar 14

NAPA OLD FASHIONED

hudson baby bourbon, angostura bitters, red wine syrup, king cube 14

BEE'S KNEES

botanist gin, fresh lemon juice, house made honey syrup 13

JACKALOPE

buffalo trace bourbon, campari, grapefruit juice, sweet 'n sour, mint leaves 15

SALTY PEAR

grey goose la poire vodka, giffard elderflower, pineapple 16

FEATURED WINES

SPARKLING

LE GRAND COURTAGE, *rose* *split 11*

NICOLAS FEUILLATTE, *brut champagne* 12 / 42

SCHRAMSBERG, *rosé* 63 *btl*



CHARDONNAY

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

AU BON CLIMAT, *santa barbara* 11 / 21 / 38

GRGICH HILLS ESTATE, *napa valley* 13 / 25 / 45

MINER, *napa valley* 14 / 27 / 49

HARTFORD COURT, *four hearts vineyard, russian river valley* 16 / 30 / 56

ROMBAUER, *carneros* 21 / 40 / 73

CAKEBREAD, *napa valley* 63 *btl*

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

PAUL HOBBS, *richard dinner vineyard, sonoma mtn* 89 *btl*

MORLET, *coup de coeur, sonoma county* 145 *btl*

OTHER WHITES

AZUR, *rose, napa valley, on draft* 8 / 15

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

BIANCHI, *pinot grigio, santa barbara* 10 / 19 / 35

KING ESTATE, *pinot gris, willamette valley* 11 / 21 / 38

EROICA, *riesling, washington* 11 / 21 / 38

ESPRIT GASSIER, *rosé, provence, france* 12 / 23 / 42

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

MORLET, *les petites, sauvignon blanc, sonoma county* 14 / 27 / 49

PINOT NOIR

RESONANCE, *willamette valley, oregon* 13 / 25 / 45

ANNE AMIE, *winemaker's selection, willamette valley* 14 / 27 / 49

WALT, *sonoma coast* 19 / 37 / 66

FLOWERS, *sonoma coast* 68 *btl*

GOLDENEYE, *by duckhorn, anderson valley* 74 *btl*

MORLET, *joli coeur, sonoma coast* 139 *btl*

BOTTLE BEER

BOULEVARD BREWING - *the calling imperial ipa* 8

BUD LIGHT 5

CORONA - *extra* 6

DELERIUM TREMENS - *belgian strong* 13

DESCHUTES BREWING - *obsidian stout* 6

FIGUEROA MOUNTAIN - *danish red lager* 6

LEFT COAST - *una mas amber lager* 7

NORTH COAST - *scrimshaw* 6

BRAVUS - *ipa - non-alcoholic* 6

NICK'S MAI TAI

malahat spiced rum, orgeat, fresh juices 13

CUCUMBER COLLINS

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

JALAPEÑO WATERMELON MARGARITA

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

DIRTY RUSSIAN

stoli elit, olive juice, blue cheese olives 17

SINGLE BARREL MARGARITA

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

CABERNET SAUVIGNON & CABERNET BLENDS

MARTIN RAY, *napa valley* 12 / 23 / 42

SYNTHESIS, *napa valley* 14 / 27 / 49

MAD HATTER, *bordeaux blend, napa valley* 15 / 29 / 52

DAOU, *reserve, paso robles* 16 / 31 / 56

DUCKHORN, *napa valley* 18 / 35 / 63

ZD, *napa valley* 19 / 37 / 66

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

HALL, *napa valley* 60 *btl*

DOUBLE DIAMOND, *by schrader, oakville* 70 *btl*

PARADIGM, *oakville* 80 *btl*

RIVERAIN, *oakville* 125 *btl*

LARKMEAD, *napa valley* 135 *btl*

PAUL HOBBS, *napa valley* 140 *btl*

SILVER OAK, *napa valley* 150 *btl*

CROWN POINT, *happy canyon* 150 *btl*

PLUMPJACK, *napa valley* 160 *btl*

QUINTESSA, *rutherford* 180 *btl*

LIMITED SELECTIONS

MORLET, *passionément, napa valley* 239 *btl*

JOSEPH PHELPS, *insignia, napa valley* 240 *btl*

SCHRADER, *rbs, napa valley* 450 *btl*

HUNDRED ACRE, *napa valley* 550 *btl*

MERLOT

EMMOLO, *napa valley* 15 / 29 / 52

HALL, *napa valley* 16 / 31 / 56

DUCKHORN, *napa valley* 66 *btl*

OTHER REDS

KAIKEN, *malbec, 'ultra', mendoza* 10 / 19 / 35

ZACA MESA, *clydesdale, syrah, santa ynez valley* 15 / 29 / 52

SALDO, *zinfandel, northern california* 17 / 33 / 59

THE PRISONER, *red blend, california* 21 / 40 / 73

RIVERAIN, *syrah, bennett valley* 59 *btl*

DRAFT BEER

NICK'S PALE ALE 6

BALLAST POINT - *grapefruit sculpin ipa* 9

BELL'S BREWING - *two hearted ale* 7

DESCHUTES - *black butte porter* 7

EPIC BREWING - *rino pale ale* 8

FRANZISKANER - *hefeweizen* 7

OGOPOGO - *hazy ipa* 7

SANTA MONICA BREW WORKS - *310 blonde* 8

STELLA ARTOIS 7

SPATEN - *helles lager* 7