

## 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
TUNA TARTARE	<i>sashimi grade, micro wasabi, spicy soy, avocado, crispy wontons</i>	19
BACON DEVILED EGGS	<i>lightly fried, fun to eat, crumbled applewood bacon</i>	11
SPINACH & ARTICHOKE DIP	<i>warm tortilla chips, aged cheddar, house salsa</i>	17
NEW ENGLAND CALAMARI	<i>lightly fried, classic cocktail sauce and house made tartare</i>	18

## MARKET SALADS

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

PETITE BISTRO	<i>napa cabbage, tuscan kale, white cheddar, red &amp; 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 &amp; 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
CLASSIC BLUE CHEESE WEDGE	<i>tomato, nueske's bacon, blue cheese crumbles, red onions, deviled egg, buttermilk blue cheese dressing</i>	15
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* 

PAN SEARED SCOTTISH SALMON	<i>served with caper mustard beurre blanc, sautéed spinach with garlic, slivered almonds &amp; 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 &amp; 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 &amp; 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
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
ORIGINAL RIBEYE MELT	<i>sliced ribeye, swiss cheese, red wine onions, mustard bacon sauce, grilled parmesan sourdough</i>	23
CLASSIC CHEESEBURGER	<i>ground chuck, cheddar cheese, lettuce, pickles, tomato, white onions, thousand island, mayonnaise and mustard on a sesame seed bun</i>	19
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

## THREE LITTLE PIGS

flight of hand selected 6 year, 10 year and 12 year single barrel whistlepig rye . . . . . 45

**SKINNY MARGARITA**  
*milagro blanco tequila, fresh lime, organic agave nectar . . . . . 16*

**NAPA OLD FASHIONED**  
*buffalo trace bourbon, angostura bitters, red wine syrup . . . . . 16*

**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 . . . . . 15*

**SPICY PASSION FRUIT MARTINI**  
*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 . . . . . 17*

**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 SIGNATURE MARGARITA**  
*lalo blanco, cointreau, fresh lime, agave, chile-lime salt rim . . . . . 18*

# FREE OF ALCOHOL FULL OF SPIRIT

**SUMMER SPRITZ**  
*lyre's italian spritz, fresh berries, pop of sour, elderflower tonic . . . . . 11*

**TIKI TWIST**  
*lyre's white cane spirit, orgeat, fresh juices, coke float, lilikoi foam . . . . . 12*

**WILD BERRY MULE**  
*cranberry, grenadine, pop of sour, fresh berries, ginger beer . . . . . 11*

**SPICY PASSION FRUIT**  
*jalapeño, basil, fresh lemon, club soda, sprite . . . . . 11*

# 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

**DICTIONARY ROULETTE** - hazy ipa, draft . . . . . 10

**DOGFISH HEAD** - 90 min ipa . . . . . 10

**HUCKLEBERRY** - hard seltzer . . . . . 8

## 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

**INGLENOOK**, napa 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

**SPOTTSWOODE**, st. helena, napa valley . . . . . 235 btl

## OTHER REDS

**GUENTOTA**, malbec, mendoza . . . . . 13 / 25 / 45

**GRGICH HILLS ESTATE**, zinfandel, napa valley . . . . . 14 / 27 / 49

**RIDGE THREE VALLEYS**, red blend, sonoma county . . . . . 15 / 29 / 52

**DUCKHORN**, merlot, napa valley . . . . . 18 / 35 / 63

**DUMOL**, syrah, russian river . . . . . 87 btl

**LEFT COAST** - del mar blonde ale, draft . . . . . 10

**NICK'S HONEY BLONDE** - draft . . . . . 10

**BREWERY X** - seasonal stout . . . . . 8

**STELLA ARTOIS** - draft . . . . . 10

**BRAVUS** - ipa - non-alcoholic . . . . . 7