

WHITE WINES



HOUSE WHITE	7 gl 26 btl	A TO Z PINOT GRIS - OR	38 btl
CAPOSALDO PINOT GRIGIO - ITALY	8 gl 30 btl	PINE RIDGE CHENIN BLANC - CA	38 btl
DECOY CHARDONNAY - CA	10 gl 38 btl	CHALK HILL CHARDONNAY - SONOMA, CA	44 btl
GIESEN SAUVIGNON BLANC - NEW ZEALAND	10 gl 38 btl	ST. URBAN HOF NIK WEIS RIESLING - GERMANY	44 btl
COTE MAS ROSE - FRANCE	10 gl 38 btl	CAYMUS CONUNDRUM - CA	54 btl

BUBBLES & MORE

LUNETTA PROSECCO .187ML	9 btl	WINE SPRITZER RED OR WHITE	10 gl
LUNETTA PROSECCO	34 btl	HOUSE MADE RED OR WHITE SANGRIA	10 gl
SCHARFFENBERGER BRUT - CA	64 btl	MOUNTAIN VALLEY SPRING WATER	4 - 333ml 8 - 1L
VEUVE CLIQUOT	78 btl	MOUNTAIN VALLEY SPARKLING WATER	4 - 333ml 8 - 1L

RED WINES

HOUSE RED	7 gl 26 btl	HIGHLAND 41 CABERNET - PASO ROBLES, CA	38 btl
CALLIA ALTA MALBEC - ARGENTINA	8 gl 30 btl	INFINITE MONKEY THEOREM - DENVER, CO	48 btl
HIGH HEAVEN SEA OF TRANQUILITY MERLOT - WA	10 gl 38 btl	FAUSTINO V TEMPRANILLO - RIOJA, SPAIN	54 btl
BREAD & BUTTER PINOT NOIR - CA	10 gl 38 btl	KUNDE ZINFANDEL - SONOMA, CA	52 btl
B.R. COHN CABERNET - SONOMA, CA	10 gl 38 btl	OROGENY PINOT NOIR - RUSSIAN RIVER VALLEY, CA	54 btl
CLINE "CASHMERE" RED BLEND - CA	10 gl 38 btl	JUSTIN CABERNET - PASO ROBLES, CA	98 btl
FARM TO TABLE SHIRAZ - AUSTRALIA	38 btl	CAKEBREAD CABERNET - NAPA, CA	114 btl

CLASSIC MARTINIS AND SPECIALTY COCKTAILS

MARGARITA house tequila, triple sec, agave syrup, and sour shaken over ice	10	MOJITO white rum, muddled mint and limes, simple syrup, soda	10
POLOMA house tequila, grapefruit juice, lime, agave syrup, salted rim	10	NEGRONI gin, campari, sweet vermouth	10
NISSI'S MULE choice of vodka, tequila, or whiskey ginger beer, lime juice	10	LONG ISLAND ICED TEA vodka, gin, rum, tequila, triple-sec, sour mix and a splash of coke	10
CLASSIC MARTINI gin or vodka dry vermouth - lemon peel, olive, or blue cheese-stuffed olive	10	MANHATTAN whiskey, sweet vermouth, Angostura bitters	10
NISSI-TINI Pinnacle Peach Vodka, pomegranate liqueur and cranberry	10	OLD-FASHIONED bourbon or rye whiskey sugar cube, Angostura bitters, Bordeaux cherry	10
"THE OTIS" Tasty & refreshing like a night in jail! Your choice of flavored vodka, seltzer, and a splash of cranberry. Served on the rocks in a pint glass.	10	CHOCOLATE MARTINI Tia Maria coffee liqueur, Godiva white chocolate, vodka, dark crème de cocoa, & chocolate syrup	12

BEERS & MORE

AVERY IPA - BOULDER, CO	7 pint 26 pitcher	CORONA	6 btl
ODELL'S 90 SHILLING ALE - FT. COLLINS, CO	7 pint 26 pitcher	MODELO ESPECIAL	6 btl
DESCHUTES FRESH HAZE IPA - BEND, OR	7 pint 26 pitcher	TOPO CHICO STRAWBERRY-GUAVA HARD SELTZER	6 btl
WIBBY LIGHTSHINE RADLER - LONGMONT, CO	7 pint 26 pitcher	O'DOUL'S NON-ALCOHOLIC LAGER	5 btl
BLUE MOON BELGIUM WHITE - GOLDEN, CO	6.50 pint 22 pitcher	LEFTHAND MILK STOUT	6 can
COORS LIGHT - GOLDEN, CO	5.50 pint 18 pitcher	GUINNESS STOUT 16OZ	8 can
BUDWEISER	5 btl	STEM CIDER	6 can
BUD LIGHT	5 btl	HOLIDAILY GLUTEN-FREE FAT RANDY IPA	6 can
STELLA ARTOIS	6 btl	MICHELOB ULTRA	5 can

SHARED PLATES & SMALL BITES

MUSSEL FRITES

PEI mussels steamed in white wine, garlic and herbs served over house fries

NISSI'S BACON WRAPPED SHRIMP

shrimp stuffed with jalapeños and cream cheese wrapped in bacon, sweet chili sauce, and sriracha-aioli

ZUCCHINI FRIES

lightly breaded and topped with parmesan cheese and served with house-made marinara

ONION RINGS

beer-battered and fried golden with sriracha-mayo

ARTISAN CHEESE PLATE (GF)

Tipperary Vintage Irish cheddar with Irish Porter, Rotterdam aged gouda, Laura Chenel herbed goat cheese in (EVOO), Don Juan Aged Spanish manchego, water crackers, fig compote, fresh fruit, roasted pecans and honey | sub gluten-free crackers

SALADS

Add: chicken 5 | steak 9 | salmon 8 | shrimp 8

NISSI'S HOUSE SALAD (GF)

fresh mixed greens, carrots, red onions, cucumbers with a red wine vinaigrette

MEDITERRANEAN CHICKPEA SALAD

chickpeas, tomato, cucumber, red onion, pepperoncini, kalamata olives, roasted red pepper and feta cheese tossed with fresh lemon juice and extra virgin olive oil

SOUTHWEST CHICKEN SALAD (GF)

chimichurri grilled chicken, fresh mixed greens, black beans, diced tomatoes, roasted corn, cheddar cheese, crispy corn tortilla strips, and creamy cilantro dressing

ENTRÉES

RIGATONI SALVATORE

rigatoni pasta, roasted tomato marinara with capers, basil, and Prince Edward Island mussels

ROCKY MOUNTAIN TROUT PICCATA (GF)

pan-seared red trout in a white wine lemon caper sauce served with roasted cauliflower and basmati almond rice

*STEAK FRITES (DF)

grilled bistro steak with caramelized onions, crispy frites, and demi-glace

CREAMY CHICKEN PESTO PASTA

grilled chicken and rigatoni pasta tossed in creamy basil pesto topped with toasted pine nuts and parmesan cheese

*MOROCCAN SALMON (GF)

Moroccan-spiced Atlantic salmon with a cucumber yogurt sauce, roasted cauliflower and almond basmati rice

VEGETARIAN MOUSSAKA

eggplant, sweet peppers and zucchini braised and roasted garlic tomatoes, topped with a rich creamy Greek béchamel

CHICKEN SHAWARMA PITA WRAP

grilled chicken marinated in garlic and spices with lettuce, tomato, onion, cucumber and garlic aioli - choice of crispy frites or house salad

*NISSI'S CLASSIC BURGER

lettuce, tomato, onion, pickles served on a challah bun | choice of crispy frites or house salad | sub grilled chicken breast or vegan Beyond patty

15 LEBANESE BRUSCHETTA

toasted baguette with house-made farmer's cheese, roasted eggplant harissa, kalamata olives, zaatar, and extra virgin olive oil

15 MEDITERRANEAN SAMPLER (GF)

house-made garlic hummus, baba ganoush, olive tapenade, warm pita, celery, and carrots | sub gluten-free crackers

10 ROASTED CAULIFLOWER BITES (GF)

Zaatar-roasted cauliflower served with cucumber yogurt

CHARCUTERIE BOARD (GF)

10 Levoni 16-month aged Prosciutto De Parma, Spianata Romana Calabrese, Olli Salumeria black pepper Sopressada, cornichons, whole grain mustard sauce, dried fruit and grilled bread | sub-gluten free crackers

SOUTHERN FRIED CHICKEN STRIPS

butter-milk-battered chicken strips fried golden served with house frites & sriracha-mayo

9 PECAN CRUSTED CHICKEN SALAD

fresh mixed greens, dried figs, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with a red wine vinaigrette

14 QUINOA TABOULI (GF, DF)

chopped parsley salad with quinoa, tomatoes, cucumber, green onion, lemon juice and evoo

CLASSIC WEDGE (GF)

16 iceberg wedge, blue cheese crumbles, crispy bacon, tomatoes and creamy blue cheese dressing

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- Please inform your server of any food allergies before ordering. -



DESSERTS

Coffee Available in Regular or Decaf \$4 : ala mode \$2

CLASSIC NEW YORK CHEESECAKE traditional cheesecake with strawberry coulis, whipped cream 7

BROWNTINI SUNDAE warm ghirardelli chocolate brownie, vanilla ice cream, chocolate sauce, strawberry coulis, whipped cream 7

CHOCOLATE LAVA (GF) flourless chocolate cake with a molten chocolate center, served with french vanilla ice cream 7

SINFUL SEVEN CAKE rich layered chocolate cake, milk chocolate, white chocolate buttercream filling 7

CARROT CAKE layered carrot cake with walnuts, pineapple, spices, and cream cheese icing 7

PECAN PIE A nut-covered old time favorite. Topped with whipped cream 7

SPECIALTY COFFEE DRINKS

CLOUD 9 Vodka, Frangelico, and Dorada Double Chocolate Liqueur 8

CAFÉ AMARETTO Amaretto and Kahlua 8

SPANISH COFFEE Kahlua and Cognac 8

MILLIONAIRES COFFEE Bailey's Irish, Frangelico, Kahlua, Grand Marnier 10

CORDIALS & PORTS

FONSECA BIN 27 RUBY PORT **TAYLOR 10 TAWNY PORT**

GRAND MARNIER **SAMBUCA ROMANA**

AMARETTO DISARONNO **HENNESSY VS**

COURVOISIER VS **REMY MARTIN VSOP**

FRANGELICO **BAILEY'S IRISH CREAM**

DRAMBUIE **CALVADOS BRANDY**

LATE NIGHT EATS

- *NISSI'S CLASSIC BURGER** 17
lettuce, tomato, onion, pickles served on a challah bun | choice of crispy frites or house salad | sub grilled chicken breast or vegan Beyond patty
- CHICKEN SHAWARMA PITA WRAP** 15
grilled chicken marinated in garlic and spices with lettuce, tomato, onion, cucumber and garlic aioli - choice of crispy frites or house salad
- NISSI'S BACON WRAPPED SHRIMP** 15
shrimp stuffed with jalapeños and cream cheese wrapped in bacon, sweet chili sauce, and sriracha-aioli
- LEBANESE BRUSCHETTA** 9
toasted baguette with house-made farmer's cheese, roasted eggplant harissa, kalamata olives, zaatar, and extra virgin olive oil
- SOUTHERN FRIED CHICKEN STRIPS** 12
buttermilk-battered chicken strips fried golden served with house frites & sriracha-mayo
- MEDITERRANEAN SAMPLER (GF)** 15
house-made garlic hummus, baba ganoush, olive tapenade, warm pita, celery, and carrots | sub gluten-free crackers
- ZUCCHINI FRIES** 10
lightly breaded and topped with parmesan cheese and served with house-made marinara
- ONION RINGS** 10
beer-battered and fried golden with sriracha-mayo
- ROASTED CAULIFLOWER BITES (GF)** 9
Zaatar-roasted cauliflower served with cucumber yogurt