



WHITE WINE

BUBBLES

Per Glass/Bottle

HOUSE CHARDONNAY	6.5/24	CHATEAU ST JEAN CHARDONNAY, Sonoma CA	32	LUNETTA PROSECCO .187ML	8
BERINGER WHITE ZINFANDEL, CA	6.5/24	ACROBAT "ORGANIC" PINOT GRIS, Oregon	32	WYCLIFFE BRUT	24
FIRESTONE SAUVIGNON BLANC, CA	7.5/28	CHALK HILL CHARDONNAY, Sonoma, CA	36	LUNETTA PROSECCO	26
CAPOSOLDO PINOT GRIGIO, Italy	8/30	SCHLOSS VOLLRADS REISLING, Germany	36	CHANDON BRUT	42
THREE THIEVES CHARDONNAY, CA	8/30	FERRARI CARANO FUME BLANC, CA	36	VEUVE CLIQUOT	78
BLUE NUN RIESLING, Germany	8/30	CAYMUS CONUNDRUM, CA	42		
		ARTESSA CHARDONNAY, Napa, CA	42		

RED WINE

HOUSE CABERNET, CA	6.5/24	BANROCK SHIRAZ, Australia	28	VIDAL-FLEURY COTES DU RHONE, France	42
MONTEVINA MERLOT, CA	7.5/28	PICCINI CHIANTI, Italy	28	FLORA SPRINGS MERLOT, Napa, CA	46
CALLIA ALTA MALBEC, Argentina	8/30	HOB NOB PINOT NOIR, France	28	OROGENY PINOT NOIR Sonoma, CA	54
REDTREE PINOT NOIR, CA	8/30	CANDONI "ORGANIC" MERLOT, Italy	30	NEWTON CABERNET Napa, CA	56
ROBERT MONDAVI MERITAGE, CA	8/30	BOGLE CABERNET, Sonoma, CA	30	MARQUES DE RISCAL RIOJA Spain	58
AVALON CABERNET, CA	8/30	ROSENBLUM ZINFANDEL, Mendocino, CA	32	JUSTIN CABERNET Paso Robles, CA	72
		DELOACH PINOT NOIR Central Coast, CA	33	CAKEBREAD CABERNET Napa, CA	92

SPECIALTY COCKTAILS

Available by Glass / 32oz (½) Pitcher = 3.5 Cocktails

MARGARITA • House Tequila, Triple Sec, Agave Syrup, and Sour shaken over ice. Coin \$2 + Flavored \$1	7/20	HOUSE MADE RED SANGRIA	7/20
POLOMA • Hornitos Tequila, Grapefruit juice, lime, agave syrup with a salted rim.	7/20	DRUNK CAPTAIN ARNIE • Captain Morgan Spiced Rum, lemonade and ice tea	7/18
MOSCOW MULE • Ketel One Vodka, Ginger Beer and lime	8/21	MANGO MADNESS • Pinnacle Mango Vodka, mango puree, and pineapple	7
DARK & STORMY • Myers Rum, Ginger Beer, and lime	8/21	BLUEBERRY LEMONADE • Pinnacle Blueberry Citrus Vodka, Triple Sec, lemonade, & sierra mist	9
CHERRY MOUNTAIN COOLER • Pinnacle Cherry Vodka, club soda, and cranberry	7/18	OLD-FASHIONED • Bulleit Whiskey, muddled sugar, bitters, orange, and a cherry	9
LONG ISLAND ICE TEA • Vodka, Gin, Rum, Tequila, Triple-Sec, Sour mix and a splash of Pepsi	8/20	RED GREYHOUND • Smirnoff Vodka, grapefruit juice, and muddled raspberries	9

- 20% gratuity will be added to parties of six or more -

COLORADO PROUD COCKTAILS

COLORADO MAMA – Loveland's Dancing Pines Vodka, Peach Schnapps, Triple Sec, and cranberry	8	LEOPOLD BROS CLASSIC GIMLET – Leopold's American Small Batch Gin, simple syrup and fresh lime juice	8
UNION STATION – Longmont distilled Black Canyon whiskey, grand mariner, and a cherry	8	THE REVOLVER – Breckenridge Bourbon, coffee liqueur, chocolate liqueur, dash of bitters, and an orange slice.	8

MARTINIS

MANGO CRANTINI – Pinnacle mango vodka, vanilla vodka, and cranberry juice	8	MOCHA RAZZ-TINI – Pinnacle Raspberry Vodka, white cream de cocoa, and Kahlua coffee liqueur	8
NY APPLE-TINI – Pinnacle Cherry Vodka and sour-apple schnapps	8	WHITE GRAPE COSMO – Pinnacle Grape Vodka, fresh lime, simple syrup, and sweet & sour	8
BERRY-TINI – Pinnacle Berry Vodka and Fresh mixed berries	8	DISCO FEVER MARTINI – Pinnacle Strawberry Vodka, fresh lime, simple syrup, with a sugar-rimmed glass	8
VIAGRA-TINI – Skyy Vodka, Blue Curacao, and Red Bull	8	RASPBERRY KAMIKAZE MARTINI – Pinnacle Raspberry Vodka, raspberry liqueur, triple sec and lime	8
NISSI-TINI – Pinnacle Peach Vodka, pomegranate liqueur and cranberry	8	DUTCH BLUE MARTINI – Ketel One Vodka and a bleu cheese stuffed olive	9
HOT & FILTHY – Ketel One Vodka or Hendricks Gin with olive juice, stuffed jalapeño olive	10	FRENCH MARTINI – Pinnacle Vodka, Chambord Raspberry liqueur, and pineapple	10
SALTED PRETZEL MARTINI – Pinnacle Whipped vodka, hazelnut liqueur with a caramel-salted rim	10	BOMB DIGGITY – Espresso-infused Pinnacle Vanilla vodka, Kahlua coffee liqueur and espresso beans	10
CHOCOLATE MARTINI – Tia Maria coffee liqueur, Godiva white chocolate, vodka, dark crème de cocoa, & chocolate syrup with a cocoa powdered rim	10	UPSIDE DOWN CHERRY CAKE MARTINI – Pinnacle cherry vodka, whipped vodka, triple sec, pineapple juice, and an orange wedge	10

DRAFT BEERS

UPSLOPE LAGER, BOULDER
LEFT HAND SAWTOOTH ALE, LONGMONT
AVERY ELLIE'S BROWN, BOULDER
GREAT DIVIDE TITAN IPA, DENVER
5.5 PINT
19 PITCHER

BOTTLES & CANS

BUD LIGHT	4	LEFTHAND MILK STOUT	4.5
BUDWEISER	4	PERONI PALE LAGER	4.5
COORS LIGHT	4	AVERY WHITE RASCAL	4.5
CORONA	4.25	ANGRY ORCHARD CIDER	4.5
DOS EQUIS AMBAR	4.25	GUINNESS STOUT	5.5
NEW BELGIUM FAT TIRE	4.5	COORS NA (NON-ALCOHOLIC)	4
STELLA ARTOIS	4.5		

SINGLE MALT SCOTCH

MONKEY SHOULDER	10	JOHNNY WALKER 12YR
GLENMORANGIE 10YR	10	COAL ILLA 12YR
LAPHROAIG 10YR	10	MACALLAN 12YR
GLENLEVIT 12YR	12	HIGHLAND PARK 12YR
BALVENIE 12YR	12	CLYNELISH 14YR
CHIVAS REGAL 12YR	12	GLENLEVIT 15YR

TEQUILA

12 HORNITOS SILVER & REPASADO	8
12 ESPOLON BLANCO & REPASADO	8
14 DON JULIO SILVER & REPASADO	9
12 CABO WABO ANEJO	9
14 PATRON SILVER	9
16 CORAZON REPASADO	9
MONTE ALBAN MEZCAL	8

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SALADS

- GOAT CHEESE SALAD • Fresh mixed greens, walnut crusted goat cheese, carrots, and red onions, topped with a raspberry port wine reduction. 8
- *PECAN CRUSTED CHICKEN SALAD • Served over fresh greens with sun dried cherries, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with house vinaigrette. 12
- *ARUGULA & ROASTED MIXED BEETS SALAD • Arugula, mixed beets, goat cheese, carrots, red onions, and toasted walnuts. Topped with balsamic vinaigrette. 10
- *BACON WRAPPED SCALLOP SALAD • Nissi's own specialty salad! Bacon wrapped scallops atop mixed greens with almonds, carrots, red onions, and goat cheese with a blueberry vinaigrette. 12
- *SPINACH SALAD • Baby spinach with red onions, carrots, mushrooms, feta cheese, roasted red pepper, and walnuts. Topped with warm bacon vinaigrette. 8
- *NISSI'S CHOPPED HOUSE • Romaine, avocado, corn, tomato, cucumber, goat cheese, bacon with a lime vinaigrette. 10
- CAESAR SALAD • Romaine hearts, jumbo croutons, white anchovies, with homemade Caesar dressing and topped with Pecorino Romano. 8
- *HOUSE SALAD • Fresh mixed greens, carrots, red onions, and cucumbers. 5

Add to any Entrée 3

ADD CHICKEN – 5 SHRIMP – 6
 CALAMARI – 6 SALMON – 6
 CHILLED TENDERLOIN – 6

SMALL BITES AND APPETIZERS

- *BAKED ARTICHOKE SPINACH • Artichoke hearts, spinach, and onion, with a creamy parmesan sauce. Served with grilled flat bread and fresh vegetables. 10
- *SWEET POTATO FRIES • Flash fried sweet potatoe fries with a sweet curry aioli 8
- *JUMBO STUFFED JALAPENOS • Baked jalapeños stuffed with mild chorizo, onions and queso fresco. Served with cilantro lime crema. 8
- *LETTUCE WRAPS • Stir-fry chicken, mushrooms, red pepper, garlic, onions and cilantro served in cool romaine lettuce cups topped with corn tortilla sticks and a zesty Asian sauce. 8
- BAVARIAN SOFT PRETZEL STICKS • Hand twisted Bavarian dough with honey mustard and ranch 7
- *FIESTA FRITES • Seasoned fries topped with steak, avocado, jalapeños, cilantro, queso cotijo, and salsa. 10
- *GOURMET CHICKEN WINGS • 8 ½ dozen 12 dozen
 Sweet & Spicy – Parmesan Garlic – Classic Buffalo
 Served over slaw with choice of ranch or bleu cheese dressing. 12
- *HUMMUS • House made roasted garlic hummus, grilled flat bread and fresh vegetables. 8
- CALAMARI • Flash fried calamari on top of slaw. Served with spicy fra diavola sauce. 10
- *CORN TORTILLA CHIPS WITH SALSA and GUACOMOLE 5
- *ARTISANAL CHEESE BOARD • Danish Havarti, French Brie, Manchego, and assorted fruit and crackers. 12
- *4-CHEESE HOT ROASTED RED PEPPER DIP • Roasted red peppers, paprika, Manchego, parmesan, cream cheese, mozzarella, with pico de gallo and chorizo. Served with grilled flat bread and fresh vegetables. 10
- BAKED CRAB DIP • Jumbo lump crab, onions, celery, and carrot. Baked with old bay & crème fraise. Served with grilled flat bread & fresh vegetables. 12
- *OLD STYLE DEVEILED EGGS • 6 eggs made fresh with traditional recipe. 7

***GLUTEN FREE OR CAN BE PREPARED GLUTEN FREE. PLEASE ASK SERVER
 A 20% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE.**

ENTRÉES

<p>*SHRIMP FRANCHESCO • Sautéed shrimp with garlic, shallots, artichokes and herbs. Finished with breads crumbs, white wine and butter on a bed of rice.</p> <p>FISH TACOS • Mahi Mahi tempura soft corn tacos topped with Chipotle sauce and pineapple coleslaw with rice, guacamole and salsa.</p> <p>PESTO CHICKEN SANDWICH • Grilled 6oz chicken breast, basil pesto, melted mozzarella, lettuce, tomato on a brioche bun. Served with your choice of corn tortilla chips or fries.</p> <p>CHICKEN PARMAGIANA • An Italian classic. 6oz breaded chicken cutlet, topped with marinara sauce and melted mozzarella. Served with a side of fettuccini.</p> <p>*WARM BEET & SWEET POTATO STACKS • A layered stack of sliced roasted beets, sweet potato, and goat cheese. Topped with sautéed seasoned greens, walnuts, and onions with a balsamic glaze.</p> <p>NISSIS HOUSE BURGER • A grilled ½ pound burger served on a brioche bun with cheddar, bacon, arugula and a jalapeño aioli. Served with your choice of corn tortilla chips or fries.</p> <p>*Sub Gluten-free Black Bean Vegetarian Patty</p>	<p>14</p> <p>14</p> <p>12</p> <p>14</p> <p>14</p> <p>12</p>	<p>*TENDERLOIN STEAK • A 6 oz. tenderloin tail with seasonal vegetables and whipped potatoes. Served with an Au Poivre sauce and topped with crumbled blue cheese.</p> <p>*GRILLED TERIYAKI SALMON • Alaskan wild-caught center cut 6oz Salmon in a teriyaki marinade. Served with rice and grilled seasonal vegetables.</p> <p>RIGATONI NISSI'S • Grilled chicken, sautéed mushrooms and sun-dried tomatoes tossed with rigatoni in our housemade tomato cream sauce topped with scallions and ricotta.</p> <p>NY STYLE PHILLY CHEESESTEAK HOAGIE • Thinly sliced prime rib, sautéed mushrooms, onions, green peppers and melted provolone, Sriracha mayonnaise on a 6" hoagie with corn tortilla chips or fries.</p> <p>SEAFOOD FRA DIAVOLO • A blend of tangy Diavolo sauce, sautéed shrimp, crab, clams, calamari, Mussels, roasted garlic and crushed red pepper; served over fettuccini.</p> <p>LAMB SLIDERS • 3 tasty and lean ground lamb, feta cheese, and mint chimichurri. Served with your choice of corn tortilla chips or fries.</p>	<p>16</p> <p>14</p> <p>12</p> <p>12</p> <p>16</p> <p>14</p>
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NON ALCOHOLIC BEVERAGES

<p>PELLEGRINO SPARKLING WATER .500ML</p> <p>EVIAN SPRING WATER 330ML</p> <p>PELLEGRINO SPARKLING WATER .750L</p> <p>ACQUA PANNA SPRING WATER 1L</p> <p>PEPSI</p> <p>DIET PEPSI</p> <p>SIERRA MIST</p>	<p>4</p> <p>4</p> <p>7</p> <p>7</p> <p>3</p> <p>3</p> <p>3</p>	<p>ICE TEA</p> <p>LEMONADE</p> <p>SODA WATER</p> <p>TONIC</p> <p>JUICE</p> <p>GINGER BEER</p> <p>RED BULL</p>	<p>3</p> <p>3</p> <p>3</p> <p>3</p> <p>4</p> <p>4</p> <p>5</p>
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DESSERTS

Coffee Available in Regular or Decaf \$3 : alamode \$2

FLOURLESS CHOCOLATE TORTE • Chocolaty, decadent, delicious and gluten free. 6

MIXED BERRY CREME BRULEE • Traditional French custard with mixed berries. Gluten Free. 6

CHOCOLATE LAVA • Traditional chocolate cake filled with rich ganache. 6

APPLETINI • Warm apple crisp with walnuts and oats topped with vanilla ice cream and caramel drizzle in a martini glass. 6

BROWNTINI SUNDAE • Rich, warm Ghirardelli Chocolate Brownie with Vanilla Ice Cream and topped with chocolate syrup, raspberry coulis and a cherry in a martini glass. 6

CAPPUCCINO MOUSSECAKE • A triple chocolate threat with layers of decadent dark, milk and white chocolate mousse topped with white chocolate shavings and ground espresso. 6

PECAN PIE • A nut-covered old time favorite. Topped with whipped cream. 6

CHEESECAKE • Traditional cheesecake served with raspberry coulis and creme anglaise. 6

CARROT CAKE • Double layer cake with raisins and walnuts topped with cream cheese icing. 6

DESSERT PLATTER • Enjoy three different desserts on a three-tier dessert sampler. 16

AFTER DINNER DRINKS ON THE BACK

SPECIALTY COFFEE DRINKS

whipped cream available upon request

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

SPANISH COFFEE • Kahlua and Cognac

CAFÉ AMARETTO • Amaretto and Kahlua

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

SINGLE MALT SCOTCH

MONKEY SHOULDER	10	HIGHLAND PARK 12YR	12
LAPHROAIG 10YR	10	CHIVAS REGAL 12YR	12
GLENMORANGIE 10YR	10	MACALLAN 12YR	14
COAL ILLA 12YR	12	CLYNELISH 14YR	14
BALVENIE 12YR	12	GLENLEVIT 12YR	12
JOHNNY WALKER 12YR	12	GLENLEVIT 15YR	16

AFTER DINNER CORDIALS

GRAND MARNIER

SAMBUCA ROMANA

DISARONNO

HENNESSY VS

BAILEY'S IRISH CREAM

COURVOISIER VS

KAHULA

REMY MARTIN VSOP

FRANGELICO

CHRISTIAN BROTHERS VS BRANDY

PORT WINES

COCKBURN TAWNY PORT

COCKBURN RUBY PORT