



WHITE WINE

BUBBLES

Per Glass/Bottle

HOUSE CHARDONNAY	7/26	CHATEAU ST JEAN CHARDONNAY, Sonoma CA	32	LUNETTA PROSECCO .187ML	8
BERINGER WHITE ZINFANDEL, CA	7/26	ACROBAT "ORGANIC" PINOT GRIS, Oregon	32	WYCLIFFE BRUT	24
FIRESTONE SAUV 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	7/26	BANROCK SHIRAZ, Australia	28	VIDAL-FLEURY COTES DU RHONE, France	42
MONTEVINA MERLOT, CA	7.5/28	PICCINI CHIANTI, Italy	30	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
		DREAMING TREE CRUSH, CA	32	CAKEBREAD CABERNET Napa, CA	92
		HAHN PINOT NOIR Monterey, CA	33		

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	MANGO MADNESS • Pinnacle Mango Vodka, mango puree, and pineapple	7
MOJITO • Bacardi Rum, Fresh Muddled Mint & Limes, Simple Syrup, Soda	8/21	SUMMER LOVE • Pinnacle Citrus Vodka, Limoncello, Soda, and House Made Raspberry Syrup.	8
MOSCOW MULE • Ketel One Vodka, Ginger Beer and lime	8/21	BLUEBERRY LEMONADE • Pinnacle Blueberry Citrus Vodka, Triple Sec, lemonade, & sierra mist	9
DARK & STORMY • Myers Rum, Ginger Beer, and lime	8/21	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
BOURBON SWEET TEA • Jack Daniels, Iced Tea, Agave, Orange and Mint.	8/21		

- 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

UNION STATION – Longmont distilled Black Canyon whiskey, grand mariner, and a cherry

MARTINIS

MANGO CRANTINI – Pinnacle mango vodka, vanilla vodka, and cranberry juice

NY APPLE-TINI – Pinnacle Cherry Vodka and sour-apple schnapps

BERRY-TINI – Pinnacle Berry Vodka and Fresh mixed berries

VIAGRA-TINI – Skyy Vodka, Blue Curacao, and Red Bull

NISSI-TINI – Pinnacle Peach Vodka, pomegranate liqueur and cranberry

HOT & FILTHY – Ketel One Vodka or Hendricks Gin with olive juice, stuffed jalapeño olive

SALTED PRETZEL MARTINI – Pinnacle Whipped vodka, hazelnut liqueur with a caramel-salted rim

CHOCOLATE MARTINI – Tia Maria coffee liqueur, Godiva white chocolate, vodka, dark crème de cocoa, & chocolate syrup with a cocoa powdered rim

8 CLASSIC GIMLET – Denver's Leopold Bros American Small Batch Gin, simple syrup and fresh lime juice

8 THE REVOLVER – Breckenridge Bourbon, coffee liqueur, chocolate liqueur, dash of bitters, and an orange slice.

8 MOCHA RAZZ-TINI – Pinnacle Raspberry Vodka, white cream de cocoa, and Kahlua coffee liqueur

8 WHITE GRAPE COSMO – Pinnacle Grape Vodka, fresh lime, simple syrup, and sweet & sour

8 DISCO FEVER MARTINI – Pinnacle Strawberry Vodka, fresh lime, simple syrup, with a sugar-rimmed glass

8 RASPBERRY KAMIKAZE MARTINI – Pinnacle Raspberry Vodka, raspberry liqueur, triple sec and lime

10 DUTCH BLUE MARTINI – Ketel One Vodka and a bleu cheese stuffed olive

10 FRENCH MARTINI – Pinnacle Vodka, Chambord Raspberry liqueur, and pineapple

10 BOMB DIGGITY – Espresso-infused Pinnacle Vanilla vodka, Kahlua coffee liqueur and espresso beans

DRAFT BEERS

UPSLOPE LAGER

BRECKENRIDGE AVALANCHE ALE

SHOCKTOP BELGIAN WHITE

GOOSE ISLAND IPA

6 ~ PINT
20 ~ PITCHER

BOTTLES & CANS

BUD LIGHT

BUDWEISER

COORS LIGHT

DOS EQUIS AMBAR

NEW BELGIUM FAT TIRE

UPSLOPE BROWN

CORONA

4 LEFTHAND MILK STOUT

4 PERONI PALE LAGER

4 ANGRY ORCHARD CIDER

5 STELLA ARTOIS

5 GUINNESS STOUT

5 NA BEER (NON-ALCOHOLIC)

5

SINGLE MALT SCOTCH

MONKEY SHOULDER

GLENMORANGIE 10YR

LAPHROAIG 10YR

GLENLEVIT 12YR

BALVENIE 12YR

CHIVAS REGAL 12YR

10 JOHNNY WALKER 12YR

10 COAL ILLA 12YR

10 MACALLAN 12YR

12 HIGHLAND PARK 12YR

12 CLYNELISH 14YR

12 GLENLEVIT 15YR

TEQUILA

12 HORNITOS SILVER & REPASADO

12 ESPOLON BLANCO & REPASADO

14 DON JULIO SILVER & REPASADO

12 CABO WABO ANEJO

14 PATRON SILVER

16 CORAZON REPASADO

MONTE ALBAN MEZCAL

CUERVO 1800

– 20% GRATUITY WILL BE ADDED TO PARTIES OF SIX OR MORE –

SALADS

Nissi's

Add: Grilled Chicken - 4 Sautéed Shrimp - 5 Fried Calamari - 5 Grilled Salmon - 6 Grilled Steak - 6

- *HOUSE SALAD** • Fresh mixed greens, carrots, red onions, and cucumbers. **5**
Add to any Entrée 3
- *GOAT CHEESE SALAD** • Fresh mixed greens, walnut crusted goat cheese, carrots, and red onions, topped with a raspberry port wine reduction. **8**
- CAESAR SALAD** • Romaine hearts, house made croutons, white anchovies, with homemade Caesar dressing and topped with Pecorino Romano. **8**
- *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. **14**
- *ARUGULA & ROASTED MIXED BEETS SALAD** • Arugula, mixed beets, goat cheese, carrots, red onions, and roasted walnuts. Topped with balsamic vinaigrette. **10**
- *PECAN CRUSTED CHICKEN SALAD** • Served over fresh greens with sun dried cherries, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with house vinaigrette. **12**
- *NISSI'S CHOPPED HOUSE** • Romaine, avocado, corn, tomato, cucumber, goat cheese, bacon with a lime vinaigrette. **10**
- *SUMMER SPINACH SALAD** • Fresh spinach with strawberries, candied pecans, goat cheese and house vinaigrette. **8**

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 or ranch **8**
- *HUMMUS** • House made roasted garlic hummus, grilled flat bread and fresh vegetables. **8**
- CALAMARI** • Flash fried calamari on top of slaw. Served with marinara sauce. **10**
- *ARTISANAL CHEESE BOARD** • Danish Havarti, French Brie, Spanish Manchego, and assorted fruit and crackers. **12**
- *AHI TUNA** • Cajun sesame encrusted 4oz Ahi Tuna. Pan seared rare, wasabi aioli, on a bed of warm Asian slaw. **14**
- BAKED CRAB DIP** • Jumbo lump crab, onions, celery, and carrot. Baked with old bay & crème fraise. Served with grilled flat bread & fresh vegetables. **12**
- *CORN TORTILLA CHIPS WITH SALSA and GUACOMOLE** **5**

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

BURGERS

"JUST THE BASICS" BURGER •

Grilled ½ lb cheddar burger topped with spring mix, tomato, red onion, on a brioche bun.

BLACK & BLEU BURGER •

Grilled ½ lb blackened burger topped with spring mix, caramelized onions and melted bleu cheese on a brioche bun.

12 NISSIS HOUSE BURGER • Grilled ½ lb burger served on a brioche bun with cheddar, bacon, arugula and a jalapeño aioli. 13

13 SWEET ONION MUSHROOM BURGER • 13
Grilled ½ lb burger topped with spring mix, caramelized onions, swiss cheese, and mushrooms on a brioche bun.

Sub Black Bean Vegetarian Patty for any burger.

SIDES ~ CHOOSE ONE

SEASONED FRIES

HOUSE MADE CHIPS & SALSA

SMALL SIDE SALAD + 2

SWEET POTATO FRIES + 2

ENTRÉES

*SHRIMP FRANCHESCO • Sautéed shrimp with garlic, artichokes and herbs. Finished with bread crumbs, white wine and butter on a bed of rice.

FISH TACOS • Mahi Mahi tempura soft corn tacos topped with Chipotle sauce and pineapple coleslaw with rice, guacamole and salsa.

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.

CHICKEN PARMAGIANA •

An Italian classic. 6oz breaded chicken cutlet, topped with marinara sauce and melted mozzarella. Served with a side of fettuccine.

*GRILLED TERIYAKI SALMON •

Alaskan wild-caught center cut 6oz Salmon in a teriyaki marinade. Served with rice and grilled seasonal vegetables.

14 SEAFOOD FRA DIAVOLO • 16
A blend of spicy Diavolo sauce, sautéed shrimp, crab, clams, calamari, mussels, roasted garlic and crushed red pepper; served over fettuccine.

*WARM BEET & SWEET POTATO STACKS • 14
A layered stack of sliced roasted beets, sweet potato, and goat cheese. Topped with sautéed seasoned greens, walnuts, and onions with a balsamic glaze.

*FAJITAS • Sautéed onions and red & green bell peppers. Served with black beans, rice, white corn tortillas, salsa and guacamole. 12
add chicken +\$2 add shrimp +\$2 add steak +\$2

*8OZ NEW YORK STRIP • Grilled steak topped with sautéed mushrooms and onions. Served with mashed potatoes and broccoli. 18

NON ALCOHOLIC BEVERAGES

PELLEGRINO SPARKLING WATER .500ML

EVIAN SPRING WATER 330ML

PELLEGRINO SPARKLING WATER .750L

ACQUA PANNA SPRING WATER 1L

ICE TEA

4 PEPSI, DIET, SIERRA MIST, LEMONADE, SODA WATER, TONIC 3

4 JUICE ~ ORANGE, PINEAPPLE, CRANBERRY 4

7 GINGER BEER 4

3 RED BULL 5

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