

Missi's

WHITE WINE

BUBBLES

Per Glass/Bottle

HOUSE WHITE	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	8/30	CHALK HILL CHARDONNAY, Sonoma, CA	36	LUNETTA PROSECCO	26
CAPOSOLDO PINOT GRIGIO, Italy	8/30	SCHLOSS VOLLRADS REISLING, Germany	36	CHANDON BRUT	52
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 RED	7/26	BANROCK SHIRAZ, Australia	30	FLORA SPRINGS MERLOT, Napa, CA	46
CUPCAKE VINEYARDS MERLOT, CA	8/30	PICCINI CHIANTI, Italy	30	INFINITE MONKEY THEOREM THE BLIND WATCHMAKER, Denver, CO	48
CALLIA ALTA MALBEC, Argentina	8/30	CANDONI "ORGANIC" MERLOT, Italy	30	OROGENY PINOT NOIR Russian River Valley, CA	54
REDTREE PINOT NOIR, CA	8/30	BOGLE CABERNET, CA	30	NEWTON CABERNET Napa, CA	56
ROBERT MONDAVI MERITAGE, CA	8/30	ROSENBLUM ZINFANDEL, Mendocino, CA	32	MARQUES DE RISCAL RIOJA Spain	58
AVALON CABERNET, CA	8/30	DREAMING TREE CRUSH, CA	32	JUSTIN CABERNET Paso Robles, CA	72
		HAHN PINOT NOIR Monterey, CA	33	CAKEBREAD CABERNET Napa, CA	92
		VIDAL-FLEURY COTES DU RHONE, France	42		

SPECIALTY COCKTAILS

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

HOUSE MADE RED SANGRIA	9/27	MANGO MADNESS • Pinnacle Mango Vodka, mango puree, and pineapple	9
MARGARITA • House Tequila, Triple Sec, Agave Syrup, and Sour shaken over ice. Coin + \$2 & Flavored + \$1	9/27	BLUEBERRY LEMONADE • Pinnacle Blueberry Citrus Vodka, Triple Sec, lemonade, & sierra mist	9
MOSCOW MULE • Skyy Vodka, Ginger Beer and lime	9/27	RED GREYHOUND • Skyy Vodka, grapefruit juice, and muddled raspberries	9
DARK & STORMY • Myers Rum, Ginger Beer, and lime	9/27	OLD-FASHIONED • Bulleit Whiskey, muddled sugar, bitters, orange, and a cherry	10
LONG ISLAND ICE TEA • Vodka, Gin, Rum, Tequila, Triple-Sec, Sour mix and a splash of Pepsi	9/27		

- 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 – Breckenridge Bourbon, 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

BLUEBERRY AGAVE MANHATTAN – Breckenridge Bourbon, fresh muddled blueberry, agave.

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

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

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

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

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

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

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

12 BERRIES & CREAM – Pinnacle Whipped Vodka, muddled blueberries

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

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

DRAFT BEERS

WIBBY LIGHTSHINE HELLES
LONGMONT, CO

BRECKENRIDGE AVALANCHE ALE
BRECKENRIDGE, CO

AVERY ELLIE'S BROWN
BOULDER, CO

GOOSE ISLAND IPA
CHICAGO, IL

BOTTLES & CANS

BUDWEISER

BUD LIGHT

COORS LIGHT

MICHELOB ULTRA

DOS EQUIS AMBAR

NEW BELGIUM FAT TIRE

CORONA

4 PERONI PALE LAGER

4 ANGRY ORCHARD CIDER

4 STELLA ARTOIS

4 LEFTHAND MILK STOUT

5 GUINNESS STOUT

5 GLUTEN FREE BEER

5 NA BEER (NON-ALCOHOLIC)

6 ~ PINT
21 ~ PITCHER

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

14 CABO WABO ANEJO

18 PATRON SILVER

CORAZON REPASADO

MONTE ALBAN MEZCAL

CUERVO 1800

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

SALADS

Add: Grilled Chicken - 5 Sautéed Shrimp - 6 Fried Calamari - 6 Grilled Salmon - 6 Grilled Steak - 7

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| <p>*NISSI'S HOUSE SALAD • Fresh mixed greens, carrots, red onions, and cucumbers.
Add to any Entrée 4</p> <p>PECAN CRUSTED CHICKEN SALAD • Served over fresh greens with sun dried cherries, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with house vinaigrette.</p> <p>*BACON WRAPPED SCALLOP SALAD • Bacon wrapped scallops atop mixed greens with almonds, carrots, red onions, and goat cheese with a blueberry vinaigrette.</p> | <p>6 *ARUGULA & ROASTED MIXED BEETS SALAD • Arugula, mixed beets, goat cheese, carrots, red onions, and roasted walnuts. Topped with balsamic vinaigrette. 10</p> <p>12 *GOAT CHEESE SALAD • Fresh mixed greens, walnut crusted goat cheese, carrots, and red onions, topped with a raspberry port wine reduction. 9</p> <p>14 *CAESAR SALAD • Romaine hearts, house made croutons, anchovies, with homemade Caesar dressing and topped with Pecorino Romano. 9</p> |
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SMALL BITES AND APPETIZERS

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| <p>*ARTISANAL CHEESE BOARD • Danish Havarti, French Brie, Spanish Manchego, with fruit and crackers. 12</p> <p>*BAKED ARTICHOKE SPINACH DIP • Artichoke hearts, spinach, and onion, with a creamy parmesan sauce. Served with grilled flat bread and fresh vegetables. 10</p> <p>ZUCCHINI FRIES • Italian-style, lightly breaded and topped with parmesan cheese, served with a side of marinara. 8</p> <p>CALAMARI • Flash fried calamari on top of slaw. Served with marinara sauce. 10</p> <p>*AHI TUNA • Cajun sesame encrusted 4oz Ahi Tuna. Pan seared rare, wasabi aioli, on a bed of warm Asian slaw. 14</p> <p>*CORN TORTILLA CHIPS WITH SALSA and GUACOMOLE 8</p> | <p>*HUMMUS • House made roasted garlic hummus, grilled flat bread and fresh vegetables. 8</p> <p>*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. 9</p> <p>BAVARIAN SOFT PRETZEL STICKS • Hand twisted Bavarian dough with honey mustard or ranch 8</p> <p>*SWEET POTATO FRIES • Flash fried sweet potatoe fries with a sweet curry aioli 8</p> <p>BAKED CRAB DIP • Jumbo lump crab, onions, celery, and carrot. Baked with old bay & crème fraise. Served with grilled flat bread & fresh vegetables. 12</p> <p>5</p> |
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*Gluten Free or can be Prepared Gluten Free. Please notify your server of any allergies before ordering, as not all ingredients are listed. Due to the nature of cross-contamination we cannot guarantee a contamination free zone. However we will do our best to accommodate your specific dietary need. A 20% gratuity will be added to parties of 6 or more.

ENTRÉES

- *SHRIMP FRANCHESCO • Sautéed shrimp with garlic, artichokes and herbs. Finished with bread crumbs, white wine and butter on a bed of rice. 14
- *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. 14
- SEAFOOD FRA DIAVOLO • A blend of spicy Diavolo sauce, sautéed shrimp, crab, clams, calamari, mussels, roasted garlic and crushed red pepper; served over fettuccine. 16
- *GRILLED TERIYAKI SALMON • Alaskan wild-caught center cut 6oz Salmon in a teriyaki marinade. Served with rice and grilled seasonal vegetables. 14
- FISH TACOS • Mahi Mahi tempura soft corn tacos topped with chipotle aioli and pineapple coleslaw with rice, guacamole and salsa. 14
- CHICKEN PARMAGIANA • An Italian classic. 6oz breaded chicken cutlet, topped with marinara sauce and melted mozzarella. Served with a side of fettuccine. 14
- NISSIS HOUSE BURGER • Grilled ½ lb burger served on a brioche bun with cheddar, bacon, arugula and a jalapeño aioli. Choice of fries or tortilla chips. Sub Sweet Fries or Side Salad +2. Black Bean Vegetarian Patty Available. 13
- 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. 13
- *FAJITAS • Sautéed onions and red & green bell peppers. Served with black beans, rice, white corn tortillas, salsa and guacamole. 12
- add: chicken +\$2 - shrimp +\$3 - steak +\$3 14
- *STEAK FRITES • Grilled 8oz New York Strip topped with sautéed mushrooms and onions. Served with french fries and steamed broccoli. 18

NON ALCOHOLICS

- PEPSI, DIET, SIERRA MIST, LEMONADE, SODA WATER, TONIC 3
- PELEGRINO SPARKLING WATER .500ML 4
- ACQUA PANNA SPRING WATER 1L 7
- PELEGRINO SPARKLING WATER .750L 7
- JUICE ~ ORANGE, PINEAPPLE, CRANBERRY 4
- ICE TEA 3
- GINGER BEER 4
- RED BULL 5
- COFFEE ~ REGULAR OR DECAF 3

DESSERTS

- 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
- BROWNITINI 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
- APPLETINI • Warm apple crisp with walnuts and oats topped with vanilla ice cream and caramel drizzle in a martini glass. 6
- CAPPUCCINO MOUSSECAKE • A triple chocolate treat 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

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