

# 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><b>*NISSI'S HOUSE SALAD</b> • Fresh mixed greens, carrots, red onions, and cucumbers.<br/>Add to any Entrée 4</p> <p><b>PECAN CRUSTED CHICKEN SALAD</b> • Served over fresh greens with sun dried cherries, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with house vinaigrette.</p> <p><b>*BACON WRAPPED SCALLOP SALAD</b> • Bacon wrapped scallops atop mixed greens with almonds, carrots, red onions, and goat cheese with a blueberry vinaigrette.</p> | <p>6 <b>*ARUGULA &amp; ROASTED MIXED BEETS SALAD</b> • Arugula, mixed beets, goat cheese, carrots, red onions, and roasted walnuts. Topped with balsamic vinaigrette. 10</p> <p>12 <b>*GOAT CHEESE SALAD</b> • Fresh mixed greens, walnut crusted goat cheese, carrots, and red onions, topped with a raspberry port wine reduction. 9</p> <p>14 <b>*CAESAR SALAD</b> • 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><b>*ARTISANAL CHEESE BOARD</b> • Danish Havarti, French Brie, Spanish Manchego, with fruit and crackers. 12</p> <p><b>*BAKED ARTICHOKE SPINACH DIP</b> • Artichoke hearts, spinach, and onion, with a creamy parmesan sauce. Served with grilled flat bread and fresh vegetables. 10</p> <p><b>ZUCCHINI FRIES</b> • Italian-style, lightly breaded and topped with parmesan cheese, served with a side of marinara. 8</p> <p><b>CALAMARI</b> • Flash fried calamari on top of slaw. Served with marinara sauce. 10</p> <p><b>*AHI TUNA</b> • Cajun sesame encrusted 4oz Ahi Tuna. Pan seared rare, wasabi aioli, on a bed of warm Asian slaw. 14</p> <p><b>*CORN TORTILLA CHIPS WITH SALSA and GUACOMOLE</b> 8</p> | <p><b>*HUMMUS</b> • House made roasted garlic hummus, grilled flat bread and fresh vegetables. 8</p> <p><b>*LETTUCE WRAPS</b> • 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><b>BAVARIAN SOFT PRETZEL STICKS</b> • Hand twisted Bavarian dough with honey mustard or ranch 8</p> <p><b>*SWEET POTATO FRIES</b> • Flash fried sweet potatoe fries with a sweet curry aioli 8</p> <p><b>BAKED CRAB DIP</b> • Jumbo lump crab, onions, celery, and carrot. Baked with old bay &amp; crème fraise. Served with grilled flat bread &amp; 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 ICE TEA 4
- 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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