

Nissi's

WHITE WINE

BUBBLES

Per Glass/Bottle

HOUSE WHITE	7/26	MURPHY GOODE CHARDONNAY, SONOMA	32	LUNETTA PROSECCO .187ML	8
BAND OF ROSES, ROSÉ - WA	8/30			WYCLIFFE BRUT	24
FIRESTONE SAUV BLANC, CA	8/30	ACROBAT "ORGANIC" PINOT GRIS, OR	32	LUNETTA PROSECCO	26
CAPOSOLDO PINOT GRIGIO, Italy	8/30	CHALK HILL CHARDONNAY, Sonoma, CA	36	CHANDON BRUT	52
GUENOC CHARDONNAY, CA	8/30	SCHLOSS VOLLRADS REISLING, Germany	36	VEUVE CLIQUOT	78
SCHMITT SOHNE RIESLING, Germany	8/30	FERRARI CARANO FUME BLANC, CA	36		
		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
THE VELVET DEVIL MERLOT, WA	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	B.R. COHN CABERNET, North Coast CA	30	NEWTON CABERNET Napa, CA	56
ROBERT MONDAVI MERITAGE, CA	8/30	EDMEADES 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 OR WHITE SANGRIA	9/27	"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.	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
MOJITO • White Rum, Sugar, Lime, Fresh Muddled Mint, and Soda.	9/27	RED GREYHOUND • Skyy Vodka, grapefruit juice, and muddled raspberries	9
MOSCOW MULE • Skyy Vodka, 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 -



THE HEALTHY MIX DRINK MENU



Drake's Organic Spirits are Non-GMO, USDA Certified Organic, & Gluten Free

- THE VX – Drake's Organic Gluten Free Vodka & Xing Sparkling Natural Grape Energy 9
- THE RUM JUNGLE – Drake's Organic Gluten Free Rum & CoCo Libre Sparkling Peach-Pear Coconut Water 9
- SKINNY BEACH – Drake's Organic Gluten Free Vodka & Bucha Guava-Mango Live Kombucha 9
- JAMAICAN ME CRAZY – Drake's Organic Gluten Free Rum & Mellow Mood Peach-Raspberry Tea 9

MARTINIS

- NISSI-TINI – Pinnacle Peach Vodka, pomegranate liqueur and cranberry 10
- NY APPLE-TINI – Pinnacle Cherry Vodka and sour-apple schnapps 10
- CHOCOLATE MARTINI – Tia Maria coffee liqueur, Godiva white chocolate, vodka, dark crème de cocoa, & chocolate syrup with a cocoa powdered rim 12
- BOMB DIGGITY – Espresso-infused Pinnacle Vanilla vodka, Kahlua coffee liqueur and espresso beans 12
- WHITE GRAPE COSMO – Pinnacle Grape Vodka, fresh lime, simple syrup, and sweet & sour 10
- THE ELDERFLOWER MARTINI – Drake's Organic Gluten Free Vodka, St. Germain, White Grapefruit and Cranberry. 10
- RASPBERRY KAMIKAZE MARTINI – Pinnacle Raspberry Vodka, raspberry liqueur, triple sec and lime 10
- FRENCH MARTINI – Pinnacle Vodka, Chambord Raspberry liqueur, and pineapple 12

DRAFT BEERS

- WIBBY LIGHTSHINE HELLES LONGMONT, CO
- SHINER BOCK DARK LAGER SHINER, TX
- SHOCK TOP BELGIUM WHITE FORT COLLINS, CO
- GOOSE ISLAND IPA CHICAGO, IL

BOTTLES & CANS

- BUDWEISER 4
- BUD LIGHT 4
- COORS LIGHT 4
- MICHELOB ULTRA 4
- DOS EQUIS AMBAR 5
- NEW BELGIUM FAT TIRE 5
- CORONA 5
- PERONI PALE LAGER 5
- ANGRY ORCHARD CIDER 5
- STELLA ARTOIS 5
- LEFTHAND MILK STOUT 6
- GUINNESS STOUT 6
- GLUTEN FREE BEER 6
- NA BEER (NON-ALCOHOLIC) 4

6 ~ PINT
21 ~ PITCHER

SINGLE MALT SCOTCH

- MONKEY SHOULDER 10
- GLENMORANGIE 10YR 10
- LAPHROAIG 10YR 10
- GLENLEVIT 12YR 12
- BALVENIE 12YR 12
- CHIVAS REGAL 12YR 12
- JOHNNY WALKER 12YR 12
- COAL ILLA 12YR 10
- MACALLAN 12YR 14
- HIGHLAND PARK 12YR 12
- CLYNELISH 14YR 14
- GLENLEVIT 15YR 18

TEQUILA

- HORNITOS SILVER & REPASADO 9
- ESPOLON BLANCO & REPASADO 9
- DON JULIO SILVER & REPASADO 10
- CABO WABO ANEJO 10
- PATRON SILVER 10
- CORAZON REPASADO 10
- MONTE ALBAN MEZCAL 10
- CUERVO 1800 12

- 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

- *NISSI'S HOUSE SALAD • Fresh mixed greens, carrots, red onions, and cucumbers. Add to any Entrée 4
- PANZANELLA • Tuscan chopped salad with cubed baguette, cherry heirloom tomatoes, cucumbers, red onions, and capers. Tossed in olive oil and red wine vinegar. Add Prosciutto + 3
- *SUMMER SPINACH • Fresh Spinach, blueberries, candied pecans, dried cherries, crumbled goat cheese, with house vinaigrette.
- 6 PECAN CRUSTED CHICKEN SALAD • Served over fresh greens with sun dried cherries, crumbled bleu cheese, walnuts, tomatoes, carrots, red onions, with house vinaigrette. 12
- *BACON WRAPPED SCALLOP SALAD • Bacon wrapped scallops atop mixed greens with almonds, carrots, red onions, and goat cheese with a blueberry vinaigrette. 14
- 10 *CAESAR SALAD • Romaine hearts, house made croutons, anchovies, with homemade Caesar dressing and topped with Pecorino Romano. 10

SMALL BITES AND APPETIZERS

- *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.
- *BAKED ARTICHOKE SPINACH DIP • Artichoke hearts, spinach, and onion, with a creamy parmesan sauce. Served with grilled flat bread and fresh vegetables.
- PARMESAN GARLIC FRIES • Crispy house fries tossed in parmesan, fresh garlic and herbs.
- FRITTO MISTO • Flash fried calamari, red and banana peppers, artichoke hearts. Served with house made marinara.
- ZUCCHINI FRIES • Italian-style, lightly breaded and topped with parmesan cheese, served with a side of marinara.
- 10 *HUMMUS • House made garlic hummus, roasted red peppers. grilled flat bread and fresh vegetables. 10
- *SWEET POTATO FRIES • Flash fried sweet potatoe fries with a sweet curry aioli 8
- 10 *CRISPY PARMESAN GARLIC BRUSSELS • Fried Brussel Sprouts with Parmesan Garlic aioli. 12
- *ARTISANAL CHEESE BOARD • Danish Havarti, French Brie, Spanish Manchego, with fresh and dried fruits, toasted nuts glazed with local honey and assortment of crackers. 14
- 8 BAVARIAN SOFT PRETZEL STICKS • Hand twisted Bavarian dough with honey mustard or ranch 8
- 8 *CORN TORTILLA CHIPS WITH SALSA and GUACOMOLE 8 5

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

ENTRÉES

- *ROCKY MOUNTAIN TROUT PICCATA • Pan fried trout in caper white wine butter sauce atop crispy potato hash. 16
- *QUINOA STUFFED RED PEPPER • Quinoa Stuffed Red Pepper with a red pepper coulis, basil pesto, feta cheese. 15
- *GRILLED HONEY-GINGER SALMON • Grilled Atlantic Salmon glazed with caramelized ginger and honey reduction with crispy potato hash and seasonal vegetables. 16
- NISSI'S 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. Sub Black Bean Vegetarian Patty 14
- *FAJITAS • Sautéed onions and red & green bell peppers. Served with black beans, rice, white corn tortillas, salsa and guacamole. 13
add: chicken +\$2 - shrimp +\$3 - steak +\$3
- HAVARTI MAC N' CHEESE • Creamy Havarti Mac N Cheese with Crispy Bacon Crumbles and Herb Grilled Shrimp. 16
- 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. 15
- *STEAK FRITES • Grilled 8oz New York Strip topped with sautéed mushrooms and onions. Served with french fries and seasonal vegetables 18
- SPAGHETTI CARBONARA • Traditional Carbonara with crispy bacon, mushrooms, and grilled chicken breast. 15
- FISH TACOS • Mahi Mahi tempura soft corn tacos topped with chipotle aioli and pineapple coleslaw with rice, guacamole and salsa. 15

NON ALCOHOLICS

- PEPSI, DIET, SIERRA MIST, LEMONADE, SODA WATER, TONIC, ICE TEA 3
- PELLEGRINO SPARKLING WATER .500ML 4
- PELLEGRINO SPARKLING WATER .750ML 4
- FIJI WATER .500ML 7
- ACQUA PANNA SPRING WATER 1L 4
- COFFEE ~ REGULAR OR DECAF 7
- JUICE ~ ORANGE, PINEAPPLE, CRANBERRY 4
- GINGER BEER 4
- XING NATURAL SPARKLING ENERGY: GRAPE 5
- MELLOW MOOD RASPBERRY-PEACH TEA 5
- BUCHA LIVE KOMBUCHA - GUAVA MANGO 5
- COCO LIBRE PEACH-PEAR SPARKLING 7
- COCONUT WATER 3

DESSERTS

- *FLOURLESS CHOCOLATE TORTE • Chocolaty, decadent, delicious and gluten free. 6
- *CREME BRULEE • Traditional French custard topped with fresh berries. 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
- BANANA CRUNCH • Warm caramelized bananas with a toasty cinnamon crunch in a filo pastry cup, a' la mode. 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
- HOUSE MADE PEACH COBBLER • A southern classic. Fresh peaches baked with a streusel topping served warm with vanilla ice cream. 6
- DESSERT PLATTER • Enjoy three different desserts on a three-tier dessert sampler. 16

*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.