

Whites



Reds

HOUSE WHITE	\$10 gl \$38 btl	HOUSE RED	\$10 gl \$38 btl
DALIA PINOT GRIGIO - ITALY	\$12 gl \$46 btl	SANTA JULIA MTN BLEND - ARGENTINA	\$12 gl \$46 btl
KOHA SAUVIGNON BLANC - NEW ZEALAND	\$12 gl \$46 btl	FRANCIS COPPOLA DIAMOND CABERNET - CA	\$12 gl \$46 btl
JUGGERNAUT CHARDONNAY - SONOMA, CA	\$12 gl \$46 btl	VILLA SPINOSA VALPOLICELLA - ITALY	\$12 gl \$46 btl
LA VIEILLE FERME ROSÉ - FRANCE	\$12 gl \$46 btl	TRIBUTE PINOT NOIR - MONTEREY, CA	\$12 gl \$46 btl
LUNETTA PROSECCO - ITALY 187ML 750ML	\$12 btl \$46 btl	PIATTELLI VINEYARDS MALBEC - ARGENTINA	\$12 gl \$46 btl

- CAPTAINS BOTTLE LIST UPON REQUEST -

SIGNATURE COCKTAILS

PURPLE RAIN	\$14	GRATEFUL DEAD	\$14
Aviation Gin Creme De Violette Orange Lemon Prosecco		Vodka Gin Rum Black Raspberry Sour Pineapple Soda	
BURNIN' DOWN THE HOUSE	\$14	COLD AS ICE	\$14
Casamigos Jalapeno Pineapple Lime Triple Sec Tajin Rim		Herradura Tequila Silver Lime Orange Bitters Cherry	
JUST LIKE HEAVEN	\$14	BLUE MONDAY	\$14
Empress Indigo Gin Lemon & Grape Juice Cardamom Vanilla Syrup Almond Milk		Bulleit Bourbon Lemon Juice Blueberry Puree Fresh Mint	
GREEN EYED LADY	\$14	ENTER SANDMAN	\$14
Smirnoff Raspberry & Blueberry Vodka Melon Liqueur Sour		Tito's Elderflower Liqueur Pear Syrup Lemon	
HIGH AND DRY	\$14	THE ROCKET MAN	\$14
Tito's Vodka or Aviation Gin Lemon Honey Clove Syrup Tea		Bacardi Malibu Coconut Pineapple OJ Prosecco	

CLASSICS

NISSI-TINI	\$10	"THE OTIS"	\$10
Smirnoff Peach Vodka Pomegranate Cranberry		Smirnoff Flavored Vodka Soda Splash Of Cranberry	
MARGARITA	\$10+	MULE	\$10+
House Tequila Triple Sec Agave Syrup Lime Juice		House Vodka, Tequila, or Whiskey Ginger Beer Lime Juice	
MARTINI	\$12+	PAPER PLANE	\$12+
House Gin or Vodka Dry Vermouth - Twist or Olive		House Bourbon Aperol Amaro Nonino Lemon Juice	
OLD-FASHIONED	\$12+	MANHATTAN	\$12+
House Bourbon Sugar Bitters Cherry Orange		House Bourbon Sweet Vermouth Bitters Cherry	

DRAFTS | BOTTLES & MORE

NISSI'S NEW WAVE PALE ALE 4 NOSES BREWING COMPANY	\$8 pint \$30 Pitcher	CORONA MODELO ESPECIAL	\$7 btl
VOODOO RANGER - JUICY HAZE IPA	\$8 pint \$30 Pitcher	STELLA ARTOIS	\$7 btl
BRECKENRIDGE AVALANCHE AMBER	\$8 pint \$30 Pitcher	TOPO CHICO SPIKED SELTZER	\$7 btl
AVERY WHITE RASCAL	\$8 pint \$30 Pitcher	HIGH NOON VODKA SODA - PEACH CHERRY	\$7 can
GREAT DIVIDE TITAN IPA	\$8 pint \$30 Pitcher	STEM CIDER	\$7 can
COORS LIGHT	\$7 pint \$26 Pitcher	KYLA HARD KOMBUCHA - SUNSET TRIO	\$8 can
COORS BANQUET	\$6 btl	GUINNESS STOUT 16OZ	\$8 can
BUD BUD LIGHT MICHELOB ULTRA	\$6 btl	LEFTHAND MILK STOUT 16OZ	\$8 can
NON-ALCOHOLIC GUINNESS 0 HEINEKEN 0	\$7 can	HOLIDAILY GLUTEN-FREE FAT RANDY IPA	\$8 can

SHARED PLATES & SMALL BITES

ARTISAN CHEESE BOARD

selection of fine artisan cheeses | fruit | pecans & honey | assorted crackers | sub gluten-free crackers

\$20

VEGAN

GARLIC HUMMUS

house-made garlic hummus | warm pita | cucumber | carrots | celery | radishes | sub gluten-free crackers

\$15

NISSI'S BACON WRAPPED SHRIMP

stuffed with jalapeño cream cheese, wrapped in bacon | sweet chili sauce | chipotle-aioli

\$16

FRIED CALAMARI

crispy, golden flash-fried calamari
house-made marinara & lemon aioli

\$16

BAVARIAN PRETZEL STICKS

soft and warm Bavarian Pretzels | warm beer cheese & house ground-mustard sauce

\$12

Gf CRISPY BRUSSELS

crispy fried brussels | garlic parmesan
balsamic glaze

\$12

Gf CHIPS & QUESO

roasted poblano queso blanco dip
house-made chips - add salsa +\$3

\$12

Gf BARBACOA BEEF TACOS

slow braised barbacoa beef | warm corn tortillas | poblano slaw | queso fresco
cilantro lime crema | salsa

\$16

SWEET POTATO WAFFLE FRIES

crispy sweet fries | curry-aioli

\$10

CHICKEN TENDER BASKET

chicken tenders, fried golden | house frites | chipotle-aioli

\$17

ONION RINGS

beer-battered and fried golden | chipotle-aioli

\$10

SALADS

Gf NISSI'S HOUSE SALAD

mixed greens | tomatoes | carrots | red onions | cucumbers | red wine vinaigrette

Add - 6oz chicken \$6 | 6oz salmon \$8 | 6oz steak \$8

\$14

SMALL HOUSE OR CAESAR SALAD

\$5 with entrée

Gf CLASSIC WEDGE

iceberg wedge | blue cheese crumbles | crispy bacon | tomatoes | blue cheese dressing

Add - 6oz chicken \$6 | 6oz salmon \$8 | 6oz steak \$8

\$16

PECAN CRUSTED CHICKEN SALAD

mixed greens | dried figs | crumbled blue cheese | diced tomatoes | carrots | red onions | red wine vinaigrette

\$20

BLACKENED CHICKEN CAESAR

blackened chicken breast (6oz) | chopped romaine | house made croutons | shaved parmesan | caesar dressing

\$20

Gf *HARVEST STEAK SALAD

grilled skirt steak (6oz) | mixed greens | roasted butternut squash | red onions | sliced pear | poblano peppers | goat cheese | balsamic-honey vinaigrette

\$24

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- Please inform your server of any food allergies before ordering. -

ENTRÉES

IRISH BEEF STEW

tender guinness braised beef | root vegetables | potatoes | savory demi gravy
warm dinner roll | +\$2 add garlic mashed potatoes

\$20

*GRILLED HONEY-GINGER SALMON

grilled Atlantic salmon (8oz) | caramelized ginger and honey reduction | market vegetable | basmati rice

\$26

MOROCCAN CHICKEN

crispy pan-seared lemon chicken - over fresh arugula & roasted garbanzo beans | lemon-dill crema

\$22

NISSI'S RIGATONI

sweet italian sausage | sun-dried & cherry tomatoes | house-made marinara | fresh mozzarella | basil

\$22

CREAMY CHICKEN PESTO PASTA

grilled chicken | rigatoni | creamy basil pesto | toasted pine nuts | parmesan cheese

\$22

*GRILLED FRENCH CUT PORK MARSALA

grilled bone-in pork chop | creamy marsala mushroom sauce | garlic mashed potatoes | market vegetable

\$22

FISH TACOS

beer battered & fried cod | chipotle aioli | poblano slaw | warm flour tortilla - with black beans and rice

\$20

*CHIMICHURRI STEAK FRITES

flame grilled chimichurri skirt steak (8oz) | crispy frites | pickled carrots & onions | pico de gallo

\$26

BLACKENED CHICKEN CAESAR WRAP

grilled blackened chicken | chopped romaine | tomato | parmesan | caesar dressing in a flour tortilla wrap -
choice of crispy frites or house salad | \$3 sub sweet potato fries w/ curry aioli

\$20

THAI BASIL COCONUT CURRY BOWL

sweet potatoes, sweet peppers, and sugar snap peas in a warm coconut curry over aromatic basmati rice
finished with Thai basil and chili oil

\$20

*NISSI'S CLASSIC BURGER

lettuce | tomato | onion | pickles | challah bun - choice of crispy frites or house salad

Add-Ons - \$2 cheese | \$2 bacon | \$3 sub sweet potato fries w/ curry aioli

Sub Grilled Chicken Breast \$2 | Sub Vegan Beyond Burger \$3

\$20

NON ALCOHOLICS

COKE | DIET | SPRITE | DR. PEPPER | GINGER ALE | SODA WATER | TONIC

\$5

ICE TEA | LEMONADE

\$5

GINGER BEER

\$6

JUICE ~ ORANGE | PINEAPPLE | CRANBERRY | GRAPEFRUIT

\$6

CHERRY-LIME FIZZ | STRAWBERRY-PINEAPPLE PUNCH | GINGER-PEAR FIZZ

\$8

SPRING WATER

\$4 - 333ml | \$8 - 1L

SPARKLING WATER

\$4 - 333ml | \$8 - 1L

*Consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

- Please inform your server of any food allergies before ordering. -

»→ **WHITES** ←«

Angeline Vineyards - Chardonnay 46 btl

– *Santa Barbara, California* –

Jean-Luc Colombo Côtes Du Rhône Blanc 46 btl

– *Côtes Du Rhône Villages, France* –

Louis Jadot Macon Villages - Chardonnay 46 btl

– *Burgundy | France* –

St. Urban Hof Nik Weis Riesling 52 btl

– *Moselle River | Germany* –

King Estate Pinot Gris 52 btl

– *Willamette Valley | Oregon* –

Cakebread Chardonnay 72 btl

– *Napa, California* –

»→ **REDS** ←«

Jax, Y3 - Cabernet 46 btl

– *North Coast | California* –

High Heaven Merlot 48 btl

– *Columbia Valley | Washington* –

Hope Estate Shiraz 48 btl

– *Australia* –

Freakshow Zinfandel 50 btl

– *Lodi, California* –

RouteStock Cellars - Cabernet 58 btl

– *Napa, California* –

Marques de Murrieta Rioja 62 btl

– *Spain* –

Orogeny Vineyards - Pinot Noir 68 btl

– *Russian River Valley | California* –

JUSTIN - Cabernet 78 btl

– *Paso Robles, California* –

»→ **BUBBLES** ←«

Lunetta Prosecco 46 btl

– *Italy* –

Scharffenberger Brut 64 btl

– *Mendocino County | California* –

Veuve Cliquot Brut - Yellow 96 btl

– *France* –

»» —→ **DESSERTS** ←««

Coffee Available in Regular or Decaf \$4

- BROWNTINI SUNDAE** Warm Ghirardelli chocolate brownie, topped with vanilla ice cream, chocolate sauce, strawberry coulis, and whipped cream. **\$10**
- CLASSIC NEW YORK CHEESECAKE** Rich & Creamy Cheesecake | Strawberry Coulis | Whipped Cream **\$10**
- GRAND MARNIER BREAD PUDDING** Challah bread baked in a citrusy Grand Marnier custard | served warm with a caramel drizzle - ala mode +\$2 **\$10**
- LEMON OLIVE OIL CAKE** Lemon Curd | Strawberry Coulis | Whipped Cream **\$10**
- Gf CHOCOLATE LAVA** Flourless chocolate cake with a molten chocolate center, served with french vanilla ice cream. **\$10**
- Gf GELATO** ask your server for selection **\$9**

»» —→ **DECADENT MARTINIS** ←««

- CHOCOLATE MARTINI** Vodka | Mozart White Chocolate Liqueur | Tia Maria Coffee Liqueur | Crème de Cacao **\$14**
- PISTACHIO MARTINI** Vanilla Vodka | Bailey's Irish Cream | Amaretto | Orange Liqueur **\$14**
- ESPRESSO MARTINI** Vodka | Chilled Coffee | Espresso Liqueur | Simple Syrup **\$14**

»» —→ **SPIKED COFFEES** ←««

- BAILEY'S COFFEE** Bailey's Irish Cream **\$10**
- ITALIAN COFFEE** Amaretto Liqueur **\$10**
- SPANISH COFFEE** Kahlua | Cognac **\$10**
- MILLIONAIRES COFFEE** **\$12**
- Bailey's | Frangelico | Kahlua | Orange Liqueur

»» —→ **CORDIALS & PORTS** ←««

- | | |
|---------------------------|-----------------------------|
| BIN 27 RUBY PORT | TAYLOR 10 TAWNY PORT |
| GRAND MARNIER | DI AMORE SAMBUCA |
| AMARETTO DISARONNO | HENNESSY VS |
| COURVOISIER VS | REMY MARTIN VSOP |
| FRANGELICO | BAILEY'S IRISH CREAM |
| DRAMBUIE | CALVADOS BRANDY VS |