



nico

COCKTAILS 14

La Folie

vodka / plum shrub / botanicals / gentian / sparkling wine

The Little Prince

bourbon / Benedictine / yellow Chartreuse / rose bitters

Amity and Commerce

junmai sake / Lillet Rose / peach shrub / lime

Root & Holler

rye / orgeat / root beer / allspice dram / lemon / nutmeg

Chez Nico Martini

Citadelle gin / Dubonnet Rouge / Byrrh grand quinquina

Negroni du Marne

The Botanist Gin / Aperol / seaweed infused vermouth

Fostering Bananas (dessert)

banana infused bourbon / Mr Black Coffee Liqueur / sherry

710 Montgomery St

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@cheznicosf

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415.359.1000

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info@nicosf.com

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Lunch

11:45AM - 2PM

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Dinner

5:30PM - 9:30PM

BAR SNACKS

Pâté de Maison, fermented cucumber, pickles, toasts 14
-“H” by Hine VSOP Cognac pairing 13

Oysters and Mignonette 12

Wild Mushroom Waffle and Atika cheese 14

“Croque Monsieur” pork belly, Beaufort 15

Artisinal Cheese 11

CHAMPAGNE OUT OF MAGNUM:

NV R. Pouillon Blanc de Blancs ‘Les Terres Froides’

Champagne 1er Cru, Mareuil-sur-Aÿ (chardonnay) 25

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

BEER

Calicraft, Rosé Ale	6
<i>Walnut Creek, California</i>	
Mikkeller, Blood Orange Berliner	10
<i>San Diego, California</i>	
Andechs, Vollbier-Hell	10
<i>Andechs, Bavaria</i>	
König Ludwig Weissbier	5
<i>Duisburg, Germany</i>	
Prairie "Twist," Farmhouse Saison	7
<i>Kreps, Oklahoma</i>	
Mikkeller "Graper", IPA w/ riesling	8
<i>San Diego, California</i>	
Mikkeller, "Staff Magician" NEIPA	8
<i>Santa Rosa, California</i>	
Prairie "Phantasmagoria," DIPA	7
<i>Kreps, Oklahoma</i>	
Death & Taxes, Black Lager	7
<i>Santa Rosa, California</i>	
Ora et Labora, Double Bock	7
<i>Toronto, Canada</i>	

FANCY DRANKS

Trans Pop...ginger, hibiscus, citrus	5
Shrub & Soda	
Fentiman's Rose Lemonade	
Pok Pok Som Thai Basil	
Bubble Up lemon lime soda	
Fentiman's 'Curiosity' Cola	
Empire Diet Cola	



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WINES BY THE GLASS

Sparkling

2016 Champ Divin Crémant de Bourgogne		
Côtes du Jura, France (chardonnay blend)		17
NV Stéphane Serol 'Turbulent' Rosé		
Côte Roannaise, France (gamay)		15

Rosé

2017 Lalalu		
Contra Costa, Cali. (mourvèdre)		14
2016 Château de Peyrassol (cinsault blend)		
Côtes De Provence, France		15

White

2017 Thibault Denizot sauvignon blanc		
Sancerre, Loire, France		16
2014 von Hövel riesling kabinett		
'Hütte Oberemmel', Mosel, Germany		16
2016 Château des Rontets chardonnay		
Fuissé, Burgundy, France		18

Red

2017 Martha Stoumen zin/carignan		
'Post Flirtation' Contra Costa		15
2013 René Cacheux pinot noir		
Vosne-Romanée, Burgundy, France		20
2015 Le Petit Saint Vincent cabernet franc		
'Lyzières' Saumur Champigny		17

ESPRESSO & TEA 6