



nico

COCKTAILS 14

Anardana

Celery gin / pomegranate / beet / tamarind

Naufrage (Castaway)

Jamaican rum / banana liqueur
Benedictine / gooseberry brandy / lime

Porcelain Rose

JM Agricole Rhum / mezcal / rose / aloe / lime

Galette

Bourbon / Armagnac / pear
black lime / bay leaf / vegan foam

Delaroque Cobbler

claret / plum wine / pineau des charentes / dry sherry

Deshler

High West Double Rye / Dubonnet Rouge
orange liqueur / Peychaud's bitters

Chez Nico Martini

Citadelle gin / Dubonnet Dry / Byrrh grand quinquina

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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nicosf.com

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Lunch

11:45AM - 2PM

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Dinner

5:30PM - 9:30PM

LUNCH – November 29

Fromage de tête, mustard, arugula

or

Blini, chanterelle, roe

Black Cod, carrot, shiso

or

Pork shoulder, celery root, cepes

Gâteau Basque, meyer lemon, pistachio

or

Chocolate, pear, cardamom

two courses 35

all three 40

wine pairing 25/30

cheese course 11

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

A surcharge of 3.5% will be added to your bill to help with employee benefits.

BEER

Shacksbury, "Arlo" Cider	7
Vergennes, Vermont	
Kronenbourg 1664 Blanc	5
Strasbourg, France	
Perennial, "Prism" Hopped Saison	7
St Louis, Missouri	
Prairie, "ERA" Hoppy Belgian Ale	7
Kreps, Oklahoma	
Prairie, "Picnic" Pale Ale	7
Kreps, Oklahoma	
Crux, "Gimme Mo" AIPA	6
Bend, Oregon	
Prairie, "Vape Tricks" Sour Cherry Ale	7
Kreps, Oklahoma	
Mikkeller "That's A Paddlin" DIPA	8
San Diego, California	
Death & Taxes, Black Lager	6
Santa Rosa, California	
Ora et Labora, Double Bock	6
Toronto, Canada	
Weltenburger Kloster, Asam-Bock	6
Kelheim, Germany	
FANCY DRINKS	5
House-Made Pop	
Ting Grapefruit Soda	
Fentiman's Sparkling Rose Lemonade	
Bubble Up lemon / lime soda	
Mexican Coca Cola	



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WINES BY THE GLASS

Sparkling

2016 Champ Divin, Crémant Du Jura 'Zero Dosage'	
Côtes du Jura, France (chardonnay blend)	
NV Stéphane Serol 'Turbulent' Rosé	17
Côte Roannaise (gamay)	
NV Laurent-Perrier 'La Cuvée', 1er Cru	15
Tours-sur-Marne, France (chardonnay blend)	

Rosé

2017 Dominique Piron	
Morgon, Beaujolais, France (gamay)	
	13

White

2017 Thibault Denizot	
Sancerre, Loire, France (sauvignon blanc)	
	16
2017 Pascal Janvier 'Cuvée du Silex'	
Jasnieres, France (chenin blanc)	
	17
2014 Deux Montille 'En Vergisson'	
Pouilly-Fuissé, France (chardonnay)	
	19

Red

2014 Rhys 'Bearwallow'	
Anderson Valley, California (pinot noir)	
	28
2015 Le Petit Saint Vincent	
'Lyzières' Saumur Champigny, Loire, France (cab franc)	
	17
2014 Domaine du Gour de Chaulé	
'Tradition' Gigondas, Rhône, France (grenache blend)	
	19
2014 Rafael et Fils	
Oak Knoll, Napa, California (cabernet sauvignon)	
	26