

COCKTAILS 14

Le Chat Noir

Citadelle gin / pommeau de Nomadie / apricot edible ink
tarragon tonic / vegan meringue

Deshler

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

Porcelain Rose

JM Agricole Rhum / mezcal / rose / aloe / lime

Galette

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

La Folie

vodka / botanicals / poblano seasonal shrub
sparkling wine

Anardana

Celery gin / pomegranate / beet / tamarind

Naufrage (Castaway)

Jamaican rum / banana liqueur
benedictine / gooseberry brandy / lime

Pâte de Coing

Pierre Ferrand Ambre Cognac / quince Brandy & Syrup green
apple sorrel

CHEF'S CHOICE MENU

six courses 85

wine pairing 70

*full-table participation required

SMALL DISHES

Partager

Pâté de Maison, fermented pickles, toasts	15
Baked oysters, brown butter, citron	4 each
Madeleines, caramelized onion, Périgord truffles, Teleeka mousse	25
Caviar, smoked custard, sunchoke chips	41
"Grilled cheese", black trumpet jam, Comté	22
Tomales Farmstead Creamery cheese plate with accoutrement	16

DINNER

Petite

SCALLOP kiwi, celtuce, tarragon	16
CAULIFLOWER brioche, Buddha's hand, bagna cauda	18
SQUASH mussels, mandarin	15
RADICCHIO orange, spiced duck jus	16

Moyen

BLACK COD Arrowhead cabbage, bergamot	30
DUCK BREAST brown button mushroom, coffee	33
HEDGEHOG MUSHROOM yolk, onion jus à la Grecque	24
VENISON PITHIVIER watercress, apple purée	40

DINNER

January 10



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Lunch

11:45AM - 2PM

Dinner

5:30PM - 9:30PM

WINES BY THE GLASS

CHAMPAGNE OUT OF MAGNUM:

NV Laurent-Perrier 'La Cuvée', 1er Cru, Tours-sur-Marne, France (**chardonnay blend**) 25

Sparkling

2016 Champ Divin, Crémant Du Jura, Côtes du Jura, France (**chardonnay blend**) 17

NV Stéphane Serol 'Turbulent' Rosé, Côte Roannaise, France (**gamay**) 15

NV Laurent-Perrier 'La Cuvée', 1er Cru, Tours-sur-Marne, France (**chardonnay blend**) 25

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', Jasnières, Loire, France (**chenin blanc**) 17

2014 Deux Montille 'En Vergisson', Pouilly-Fuissé, Burgundy, France (**chardonnay**) 19

2017 Pascal Janvier 'Cuvée du Silex', Jasnières, Loire, France (**chenin blanc**) 17

2014 Deux Montille 'En Vergisson', Pouilly-Fuissé, Burgundy, France (**chardonnay**) 19

Red

22014 Rhys 'Bearwallow', Anderson Valley, California (**pinot noir**) 28

2015 Le Petit Saint Vincent 'Les Clos Lyzières', Saumur Champigny, France (**cabernet franc**) 17

2014 Domaine du Gour de Chaulé 'Cuvée Tradition', Gigondas, France (**grenache blend**) 19

2014 Rafael et Fils, Oak Knoll, Napa, California (**cabernet sauvignon**) 26

BEER

Shacksbury, "Arlo" Cider 7

Vergennes, Vermont

Prairie, "Vape Tricks" Sour Cherry Ale 7

Kreps, Oklahoma

Crux, "PILZ" New World Pilsner 7

Bend, Oregon

Perennial, "Prism" Hopped Saison 7

St Louis, Missouri

Prairie, "ERA" Hoppy Belgian Ale 7

Kreps, Oklahoma

Prairie, "Picnic" Pale Ale 8

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 DRANKS 5

(Non-Alcoholic)

House-Made Pop

Fentiman's Rose Lemonade

Ting Grapefruit Soda

Mexican Coca-Cola

Empire Diet Cola

Bubble Up lemon / lime soda

COFFEE & TEA 6

espresso / americano / cold brew

green / chamomile / black