

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

Naufirage (Castaway)

Jamaican rum / banana liqueur
benedictine / gooseberry brandy / lime

Pâte de Coing

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

SMALL DISHES

Partager

Baked oysters, brown butter, citron	4 each
“Grilled cheese”, black trumpet jam, Comté	22
Tomales Farmstead Creamery cheese plate with accoutrement	16

LUNCH

Petite

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

Moyen

BLACK COD Arrowhead cabbage, bergamot	28
DUCK BOUDIN apple, watercress	21
HEDGEHOG MUSHROOM yolk, onion jus à la Grecque	24

DESSERT 10

ICE CREAM “SANDWICH” Mandarin and cacao nib	
CHOCOLATE black tea, sesame	

January 10



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Lunch

11:45AM - 2PM

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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 'Brut Zero', Crémant Du Jura, Côtes du Jura, France (**chardonnay blend**) 17

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

Rosé

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

White

2017 Thibault Denizot, Sancerre, Loire, France (**sauvignon blanc**) 16

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

2016 Domaine des Hauts Baigneux 'Blanc Chenin', Azay le Rideau, France (**chenin blanc**) 18

Red

2014 Rhys 'Bearwallow', Anderson Valley, California (**pinot noir**) 28

2014 Domaine de Pallus 'Les Pensées de Pallus', Chinon, France (**cabernet franc**) 17

2016 Domaine la Bouïssiere, Gigondas, France (**grenache blend**) 20

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 DRINKS 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