

COCKTAILS 14

La Folie

vodka / botanicals / seasonal shrub / pablano  
gentian / sparkling wine

Vieux Carré

Rye / Cognac / rouge vermouth  
benedictine / Creole and Angosturna bitters

Beatrice

pisco / Feijoa brandy / blood orange / ginger

Chez Nico Martini

Citadelle gin / Dubonnet Rouge / Byrrh grand quinquina

L'eau du Spa

Shiso brandy / blanc vermouth / aloe  
kiwi / coconut / Bubble Up

Pâté de Coing

Pierre Ferrand Ambre Cognac / quince brandy & syrup  
green apple sorrel

SMALL DISHES

Partager

Baked oysters, brown butter, citron 4ea

“Grilled cheese,” black trumpet jam, Comté 22

Tomales Farmstead Creamery cheese plate with accoutrement 16

LUNCH

Petite

SNAPPER watermelon radish, Buddha’s hand 17

SUNCHOKE puntarelle, anchoïade 18

LEEKs capers, vin jaune 15

Moyen

STRIPED BASS celery root, dill 30

CHICKEN LEG fennel, civet sauce 27

SALSIFY egg, meurette sauce 24

DESSERT 10

TANGELO earl grey, “blanc mangé”

PEAR chocolate, hay

LUNCH

March 12-March 16



nico

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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

2017 Sylvain Dittière 'Six Roses', Montreuil-Bellay, France (**cabernet franc blend**) 16

#### Rosé & Tinted

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

2017 Pax 'Fannuchi-Wood Road Vineyard', Sonoma, California (**Trousseau Gris**) 17

#### White

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

2014 Domaine Arnaud Lambert 'Coulée de St-Cyr', Saumur, Loire, France (**chenin blanc**) 25

2017 Yamakiri 'Vonarburg', Yorkville, California (**riesling**) 18

2015 Jean-Baptiste Ponsot 'Montpalais', Rully, Burgundy, France (**chardonnay**) 17

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

#### Red

2016 César Márquez 'Parajes', Bierzo, Spain (**Mencia**) 15

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

2011 Olga Raffault 'Les Picasses', Chinon, France (**cabernet franc**) 20

2014 Domaine Lombard 'Grand Chêne', Brézème, Rhône, France (**syrah**) 17

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

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

## BEER

Shacksbury, 'Dry' Cider 7  
Vergennes, Vermont

Crooked Stave, 'Von Pilsner' Keller Pilsner 7  
Denver, Colorado

Fort Point, "Resonance" Blended Saison 8  
San Diego, California

Mikkeller, "Belma & Jarrylouise" AIPA 10  
San Diego, California

Fort Point, "Animal" IPA 7  
San Francisco, California

Three Magnets, 'Oliver' ESB 7  
Olympia, Washington

Death & Taxes, Black Lager 6  
Santa Rosa, California

Ora et Labora, Double Bock 6  
Toronto, Canada

### FANCY DRINKS 5

(Non-Alcoholic)

House-Made Pop

Fentiman's Rose Lemonade

Mexican Coca-Cola

Diet Coca-Cola

Bubble Up lemon / lime soda

### COFFEE & TEA 6

espresso / americano

green / chamomile / black