

COCKTAILS 14

Le Chat Noir

Citadelle gin / Pommeau de Normandie / apricot / tarragon
vegan meringue

Samurai's Macuna

Toki Japanese Whisky / Bacanora / basil liqueur
Thai basil & citrus purée / black pepper
chili-lemongrass tincture

L'eau du Spa

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

Beatrice

pisco / Feijoa brandy / blood orange / ginger

Galette

Armagnac / Bourbon / pear liqueur
pear black lime shrub / meringue

La Folie

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

Vieux Carré

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

Pâté de Coing

Pierre Ferrand Ambre Cognac / quince brandy & syrup

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

ASPARAGUS escargots, herbs 17

Moyen

STRIPED BASS cabbage, lardo 30

DUCK LEG rutabaga, vanilla 34

SALSIFY pear, dill 24

DESSERT 10

TANGELO earl grey, "blanc mangé"

PEAR sorrel, chocolate

LUNCH

April 02-April 05



nico

710 Montgomery St

—

@cheznicosf

—

415.359.1000

—

info@nicosf.com

—

nicosf.com

—

Lunch

11:45AM - 2PM

—

Dinner

5:30PM - 9:30PM

WINES BY THE GLASS

THE LEGEND:

NV Billecart-Salmon 'Brut Réserve', Grand Cru, Mareuil-sur-Aÿ, France (**meunier blend**) 30

Sparkling

NV Jean Bourdy Crémant Du Jura, Arlay, France (**chardonnay**) 17

2017 Laurent Herlin 'Cintré', Bourgeuil, France (**pét-nat rosé of cabernet franc**) 15

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

2016 Domaine Sérol 'Oudan', Côte Roannaise, France (**gamay saint romain**) 16

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

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

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

BEER

Shacksbury, 'Dry' Cider 7
Vergennes, Vermont

Fort Point, 'K.S.A.' Kölsch-style Ale 7
San Francisco, California

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

Mikkeller, "Belma & Jarrylouise" AIPA 9
San Diego, California

Epic Brewing, "Tart & Juicy" Sour IPA 7
San Francisco, 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

E9 Brewing Company, "Carice" 9
Belgian Pale brewed with red currants
Tacoma, Washington

FANCY DRINKS 5

(Non-Alcoholic)

House-Made Pop

New York Seltzer Root Beer

Fentiman's Rose Lemonade

Mexican Coca-Cola

Diet Coca-Cola

Bubble Up lemon / lime soda

COFFEE & TEA 6

espresso / americano

green / chamomile / black