

COCKTAILS 14

Le Chat Noir

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

Samurai's Macana

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

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
sorrel

SMALL DISHES

Partager

Baked oysters, brown butter, sage	4ea
"Grilled cheese," black trumpet jam, Comté	24
Tomales Farmstead Creamery cheese plate with accoutrement	16

LUNCH

Petite

CLAM celtuce, little gems	19
LIWA strawberry, elderflower	18
ASPARAGUS roe, Meyer lemon	20

Moyen

BLACK COD kohlrabi, mussels	30
DUCK LEG carrots, cumin	34
MORELS sorrel, vin jaune	26

DESSERT 10

CLEMENTINE bay leaves, île flottante	
COFFEE kumquat, Selim pepper	

LUNCH

May 07-May 10



nico

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Lunch

11:45AM - 2PM

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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

2018 Thibaud Boudignon 'Rosé de Loire', Savennières, France (**cabernet franc**) 16

2018 Domaine du Bagnol, Cassis, France (**grenache blend**) 20

2017 Pax 'Fannuchi-Wood Road Vineyard', Sonoma, California (**trousseau gris**) 17

White

2015 Arnaud Lambert 'Clos David', Saumur, Loire, France (**chenin blanc**) 25

2017 La Morandière, Muscadet-Sèvre et Maine, Loire, France (**melon de bourgogne**) 15

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

2017 Thierry Germain 'Les Roches', Saumur-Champigny, France (**cabernet franc**) 19

2016 Domaine la Bouïssiere, 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

Eg 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