

CHEF'S CHOICE MENU

six courses 95

wine pairing 75

*full-table participation required

COCKTAILS 14

Le Chat Noir

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

Samurai's Macana

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

Nouvelle Vague

Cognac / hazelnut / Pineau des Charentes
quinine / nasturtium

Turn of Fraise

Rhum Agricole / fraise de bois / strawberry
elderflower / dry Curaçao
pink peppercorn / Crémant

La Folie

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

Vieux Carré

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

SMALL DISHES

Partager

Pâté en Croûte, carrots, mustard	16
Baked oysters, brown butter, sage	4ea
Caviar, potato, watercress	41
“Grilled cheese” shiitake jam, Comté	24
Tomales Farmstead Creamery cheese plate with accoutrement	16

DINNER

Petite

CLAMS celtuce, little gems	19
LIWA strawberry, elderflower	18
MUSSELS French curry, seeded bread	18

Moyen

BLACK COD artichoke, kalamata olives	32
SQUAB pommes Anna, peas	45
MORELS peas, marrow	30
DUCK PITHIVIER frisée, date purée	40

DINNER

June 04-June 08



nico

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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 (**pinot meunier blend**) 30

Sparkling

NV Parigot & Richard, Crémant de Bourgogne, Savigny-lès-Beaune, France (**chardonnay blend**) 17

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

Rosé & Tinted

2018 Thibaud Boudignon 'Rosé de Loire', Anjou, 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 Maître de Chai 'Herron', Sonoma Mountain, California (**sauvignon blanc**) 16

2017 Tatomer 'Kick-On Ranch', Santa Barbara, California (**riesling**) 20

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

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

Red

2016 César Márquez 'Parajes', Valtuille de Abajo, Bierzo, Spain (**mencia**) 15

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

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

2014 Maison Lombard Crozes-Hermitage, Rhône, France (**syrah**) 18

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

BEER

Shacksbury, 'Dry' Cider 7

Vergennes, Vermont

Fort Point, 'K.S.A.' Kölsch-style Ale 6

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 6

San Francisco, California

Three Weavers, "Expatriate" IPA 6

Inglewood, California

Three Magnets, 'Oliver' ESB 7

Olympia, Washington

Eel River, California Blonde, Blonde Ale 6

Scotia, CA

FANCY DRINKS 5

(Non-Alcoholic)

House-Made Pop

New York Seltzer Root Beer

New York Seltzer Black Cherry

Mexican Coca-Cola

Diet Coca-Cola

COFFEE 4 TEA 6

espresso / americano

green / chamomile / black