

## 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

### 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 Angostura bitters

## SMALL DISHES

### Partager

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

## LUNCH

### Petite

CLAM celtuce, little gems	19
LIWA strawberry, elderflower	18

### Moyen

BLACK COD artichoke, kalamata olives	32
LAMB HAM plum, Mimolette	28
MORELS peas, marrow	26

## DESSERT 10

CHOCOLATE TARTE rose geranium
RHUBARB baba, bronze fennel

## LUNCH

June 04-June 07



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 Parigot & Richard, Crémant de Bourgogne, Savigny-les-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 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 Bouëssière, 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

### 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