

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

Coollest Summer

blanco tequila / California sweet vermouthe
cucumber bitters

Turn of Fraise

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

Ne Quitte Pas

pisco / mezcal / passion fruit
Greek yogurt

La Folie

vodka / botanicals / seasonal shrub
poblano / sparkling wine

CHEF'S CHOICE MENU

six courses 115

*full-table participation required

wine pairing 75

*split pairings available

SMALL DISHES

Partager

Pâté en Croûte, pickles, mustard	16
Baked oysters, brown butter, sage	4ea
Corn soufflé pancake, black Australian truffles, Brillat-Savarin	35
"Grilled cheese" shiitake jam, Comté	24
Tomales Farmstead Creamery cheese plate with accoutrement	16

DINNER

Petite

GEODUCK CLAM lardo, haricots verts	19
SALMON tomatoes, peppers	20
MUSSELS French curry, seeded bread	18

Moyen

FLUKE summer squash, beurre d'algues	38
LAMB 'MERGUEZ' etrog, Castelvetro olive	46
CHANTERELLES summer beans, marrow	30
DUCK PITHIVIER frisée, plum purée	40

DINNER

August 27- August 31



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 Dolores Cabrera Fernández 'La Araucaria', Tenerife, Canary Islands, Spain (**listan negro**) 14

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

White

2017 Comte Henry d'Assay 'Argile à Silex', Pouilly-Fumé, Loire, France (**sauvignon blanc**) 19

2017 Sziegl 'Hársfás-Ut', Hajós-Baja, Hungary (**olaszrizling**) 16

2016 Château Pierre-Bise 'Clos de Coulaine', Savennières, Loire, France (**chenin blanc**) 16

2018 Jérôme Bretaudeau 'Quartz', Gétigné, Loire, France (**sauvignon gris**) 16

2017 Guy Robin 'Vaillons', Chablis 1er Cru, Burgundy, France (**chardonnay**) 23

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

Red

2016 Forlorn Hope 'The Kerrigans', Mendo, California (**carignan**) 16

2016 Gouffier 'Clos L'Évêque', Mercurey 1er Cru, Burgundy, France (**pinot noir**) 26

2018 Domaine des Roches Neuves, Saumur-Champigny, France (**cabernet franc**) 19

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

2016 Fuentes del Silencio 'Las Jaras', León, Spain (**mencia blend**) 15

2016 Mas des Brousses, Terrasses du Larzac, Languedoc, France (**syrah blend**) 16

BEER | CIDER | HARD SODA

Oskar Blues, Wild Basin Black Raspberry 6

Hard Sparkling
Longmont, Colorado

Shacksbury, "Dry" Cider 7

Vergennes, Vermont

Three Weavers, "Seafarer," Kölsch-Style Ale 6

Inglewood, California

Stiegl, Radler (lager + grapefruit juice) 6

Salzburg, Austria

Mikkeller, "Belma & Jarrylouse" AIPA 9

San Diego, California

Epic Brewing, "Tart & Juicy" Sour IPA 6

Denver, Colorado

Faction Brewing "The Penske File" Pale Ale 7

Alameda, California

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