

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

Coollest Summer

blanco tequila / California sweet vermouth
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

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

HARICOTS VERTS lardo, tarragon	18
SALMON tomato, basil	20

Moyen

BLACK COD artichokep, beurre d'algues	32
PORK BELLY squash, arugula	30
CHANTERELLES fresh beans, marrow	30

DESSERT 10

CHOCOLATE MOUSSE blackberries, mint	
PEACH almond, beer sorbet	

LUNCH

August 27 - August 30



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

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

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

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

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

Red

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

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

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

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

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

2015 Mas des Brousses, Terrasses du Larzac, Languedoc, France (**syrah blend**) 16

BEER | CIDER | HARD SODA

Oskar Blues, Wild Basin Black Raspberry Hard Sparkling 6
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 & Jarrylouise" 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