

STARTERS

SHE CRAB SOUP

House made / crab meat / sherry / parsley / 13
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / olive oil / sea salt / sun-dried tomato tapenade
whipped butter / VGO / 6

BLISTERED SHISHITO PEPPERS

Sea salt / paprika lemon aioli / GF VGO DF / 7

CRISPY BRUSSELS SPROUTS

House fried / togarashi / sweet soy / cauliflower puree / GFO / 7

TUNA WONTON NACHOS**

Togarashi seared tuna* / wonton chips / wasabi aioli / avocado / scallions
DF / 16

CHEESE BOARD

Cheese / fig jam / crostinis / mustard / grapes / GFO V / 17
-Charcuterie upgrade +5

SPICY TUNA TACOS**

Sweet soy / avocado / tobiko / micro cilantro / DF / 11

CRISPY CALAMARI**

Lightly dusted pepperoncini / Fresno chilies / spicy marinara sauce / DF / 16

PORK BELLY BURNT ENDS

Soy sauce / brown sugar / garlic / marinated cucumbers / honey / sesame
seeds / DF / 12

FRIED GOAT CHEESE**

Panko crusted /grilled figs / balsamic glaze / honey / fresh rosemary / 14

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze
VGO GFO / 12
-Substitute vegan cheese +2

SALADS

add chicken +8, shrimp +10, steak* or salmon +16

HOUSE

House greens / slivered almonds / slow roasted tomatoes / cucumbers
heart of palm / balsamic vinaigrette / VG GF / 7
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes
Caesar dressing / GFO / 7
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / buttermilk bleu cheese dressing
GF VO / 10

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg
avocado / grilled corn / choice of dressing / GF VGO DFO / 16

SALMON SALAD

Spring mix / red onion / slow roasted tomatoes / feta / cucumber
avocado / balsamic vinaigrette / GF DFO / 23

HANDHELDS

gluten free bun +1 / add bacon or turkey bacon +2

NAPA BURGER

7 oz. Wagyu beef* / crispy onion ring / Monterey jack / mustard
mayonnaise / avocado / lettuce / fries / GFO DFO / 17

SMASH BURGER

Wagyu double patty* / American cheese / sesame seed bun / lettuce
pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries
GFO DFO / 17

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring lettuce / avocado
asparagus / GF VG / 16

IMPOSSIBLE TACOS

Crispy corn tortillas / Impossible® ground beef / spinach / pickled red onions
avocado / almond avocado "crema" / grilled asparagus
GF VG / 16
-Contains nuts

LOBSTER ROLL

Served warm / 1/4 lb. lobster meat / lemon / bibb lettuce / brown butter
chives / fries / 26

GRILLED CHICKEN SANDWICH

Chicken / Monterey jack / lettuce / tomato / pickles / avocado / bacon
ranch / fries / GFO DFO / 16

FISH SANDWICH

Breaded fresh fish** / tartar sauce / lettuce / tomato / onion / fries DFO / 18

FOCACCIA CAPRESE SANDWICH

Prosciutto / sun-dried tomato tapenade / fresh mozzarella / mixed greens
choice of side / GFO / 16

PO'BOY

Fried shrimp** or oysters** / lettuce / tomato / tartar sauce / fries / 16

ASIAN LETTUCE WRAPS

Shrimp and chicken / rice noodles / black bean garlic sauce / DF / 10

LUNCH ENTRÉES

all steaks or fish can be prepared 'simply grilled'

FILET MIGNON*

USDA Choice / Maître d'Hôtel butter / choice of two sides / GF / 37

MEDITERRANEAN MAHI MAHI

Pan seared / sun-dried tomato tapenade / basil / goat cheese whipped
potatoes / grilled asparagus / GF / 20

DYNAMITE SALMON

Spicy aioli / sesame rice / marinated cucumbers / GF DF / 18

CAULIFLOWER STEAK

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

Culinary Director - Tyler Barbaro
Executive Chef - Todd Johnson
Beverage Director - Christine O'Flanagan
Registered Dietitian - Julie Barbaro

20% gratuity added to parties of 8 or more.

DF = Dairy Free DFO = Dairy Free Option GF = Gluten Free GFO = Gluten Free Option V = Vegetarian VO = Vegetarian Option VG = Vegan VGO = Vegan Option
*Foods are cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.
Please inform your server of any allergies or intolerances.

**All items have potential for cross-contamination with some or all of the following: shellfish, fish, dairy, wheat and sesame.

0117.25

SUSHI

PARADISE**

Salmon* / cucumber / green onion / masago / eel sauce / micro cilantro
sesame seeds / DF / 14

BUDDHA

Asian pear / green onion / bleu cheese / sweet potato / Fresno chili
GF VGO / 9

CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF / 9

YELLOW BELT

Hamachi* / scallion / cucumber / sesame seeds / ponzu / 11

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy / 14

COBRA

Lump crab meat / cucumber / carrot / eel sauce / avocado / masago
spicy aioli / DF / 16

MIYAGI

Shrimp tempura** / avocado / tuna* / acevichado sauce / DF / 16

SUSHI LUNCH COMBO

Choice of sushi roll / choice of cup of soup, house salad or Caesar salad / 20

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime
soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

3.5

MEXICAN COCA-COLA

355 ml / 4.5

FRENCH PRESS COFFEE

Provided locally by Carytown
Coffee / 5

STASH HOT TEAS

Ask your server for selection / 3.5

SAN PELLEGRINO

750ml / Sparkling or still / 7

SIDES

ELOTE

On the cob / cotija / cilantro
GF V / 6

CRISPY HERB POTATOES

Fried fingerlings / kosher salt
parsley GF V / 5

ASPARAGUS

Grilled / Za'atar seasoned / GF V / 6

HARICOT VERTS

French-style / sun-dried tomatoes
GF VG / 6

ROASTED VEGETABLES

Oven roasted / herb seasonings
GF VG / 5

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings
GF V / 5

CRISPY BRUSSELS SPROUTS

House fried / togarashi / kosher
salt / 7

CHARRED BROCCOLINI

Grilled / seasoned / GF VG / 6

SWEET POTATO FRIES

GF V / 7

FRIES

GF V / 6

Happenings

Sunday

Jazz Brunch and unlimited mimosas

Happy Hour

Monday - Friday, 3-6:30pm

Events are subject to change.
Exclusions may apply.

Wine Club

Premier access. Exclusive wines. Elevated experiences.
Just \$35 per month.
Ask your server for more details!

Let's have a party!

Reserve your next private dining event with us!
Options for private dining room or wine lounge available.
Visit nkwine.com for more information.

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