

## SIPS

### FREE-FLOWING MIMOSAS

Choice of classic / blood orange / guava / cranberry or pineapple / 15

### FRENCH 75

Bombay Sapphire gin / lemon / house-made simple / prosecco / 11

### BLOODY MARY

Tito's handmade vodka / Zing Zang / celery / lime / 10

### MIMOSA

Prosecco / fresh orange juice / 9

## 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 / V VGO / 6

### TUNA WONTON NACHOS\*\*

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

### 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 / 24

## BRUNCH

### SHRIMP & GRITS

Tasso ham / onion / local grits / parmesan / scallions / GF / 17  
-Add egg\* +2

### AVOCADO TOAST

Sourdough bread / radish / Fresno peppers / feta / cherry tomatoes / microgreens / balsamic glaze / house greens / VGO / 12  
-Add egg\* +2 / Add bacon +2 / Add turkey bacon +2

### CHICKEN & WAFFLES\*\*

House-made / hand-breaded / hot honey syrup / 17  
-Add egg\* +2

### SEASONAL WAFFLE

House-made / seasonal fruit / maple syrup / whipped cream / choice of side / VO / 14

### NAPA RANCH SKILLET

Organic eggs\* / spinach / asparagus / cauliflower / Monterey jack / avocado / mushrooms / scallions / breakfast potatoes / choice of applewood smoked bacon / sage sausage patties / or turkey bacon / DFO VO / 19

### THE LOCAL

Waffle / organic eggs\* / breakfast potatoes / English muffin / choice of applewood smoked bacon / sage sausage patties / or turkey bacon / 19

## BENEDICTS

### CLASSIC

Organic poached eggs\* / Canadian bacon / English muffin / hollandaise / breakfast potatoes / 14

### AVOCADO

Organic poached eggs\* / avocado / English muffin / hollandaise / breakfast potatoes / V / 14

### CRAB

Organic poached eggs\* / lump crab meat / English muffin / hollandaise / breakfast potatoes / 21

## OMELETS

### LOBSTER

Lobster / spinach / Monterey jack / breakfast potatoes / GFO / 24

### WEST COAST

Spinach / avocado / onion / fresh tomato / mushroom / feta / breakfast potatoes / GF V / 13

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.

6.12.25

## HANDHELDS Gluten-free bun +1 / add bacon or turkey bacon +2

### BRUNCH BURGER

Wagyu patty\* / sausage / fried egg\* / American cheese / caramelized onions / bacon / hollandaise / sesame seed bun / fries / GFO DFO / 15

### NAPA BURGER

7 oz. Wagyu beef\* / sesame seed bun / 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 mushrooms / mustard / mayonnaise / fries / GFO DFO / 17

### LOBSTER ROLL

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

### FOCACCIA CAPRESE SANDWICH

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

### IMPOSSIBLE TACOS

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

## BRUNCH ENTRÉES

### FILET MIGNON\*

USDA Choice / Maître d'Hôtel butter / choice of two sides / GF / 38

### CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables / VG / 14

## SIDES

### ENGLISH MUFFIN

Grilled / butter / jam / 3

### APPLEWOOD SMOKED BACON

Four slices / GF / 5

### TURKEY BACON

Four slices / GF / 5

### SAGE SAUSAGE PATTIES

Two patties / GF / 5

### EGGS\*

Two eggs cooked to preference / GF V / 4

### BREAKFAST POTATOES

Crispy / seasoned / caramelized onions / parsley / GF V / 5

### ASPARAGUS

Grilled / Za'atar seasoned / GF V / 6

### ROASTED VEGETABLES

Oven roasted / herb seasonings / GF VG / 7

### SWEET POTATO FRIES

GF V / 7

### FRIES

GF V / 6

## 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

5

### STASH HOT TEAS

Ask your server for today's selection / 3.5

### SAN PELLEGRINO

750ml / Sparkling or still / 7

## Happenings

### Jazz Brunch

Every Sunday until 2pm featuring free-flowing mimosas.

### Happy Hour

Monday - Friday, 3-6pm

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](http://nkwine.com) for more information.

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