

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

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 +5

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

MAMA SORRENTINO'S MEATBALLS

House-made / beef / pork / red sauce / ricotta / mozzarella / basil / grilled garlic crostinis / GFO / 12

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

HANDHELDS

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

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 / 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 / 17

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 / market

GRILLED CHICKEN SANDWICH

Chicken / sesame seed bun / 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

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.

SUSHI & RAW

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

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

SASHIMI PLATE

Tuna* / hamachi* / salmon* / shrimp / house greens / cherry tomatoes / avocado / GF DF / 18

SPICY TUNA TACOS**

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

Happenings

Jazz Brunch

Every Sunday until 2pm featuring free-flowing mimosas.

Happy Hour

Monday - Friday, 3-6pm

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.

Events are subject to change. Exclusions may apply.

LUNCH ENTRÉES

all steaks or fish can be prepared 'simply grilled'

FILET MIGNON*

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

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

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

ROASTED VEGETABLES

Oven roasted / herb seasonings / GF VG / 7

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings / GF V / 5

CRISPY BRUSSELS SPROUTS

House fried / togarashi / kosher salt / 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

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