

SPECIALS

BEET STACK

Marinated beets / whipped goat and gorgonzola cheese spread / praline pecans / beet reduction / fresh mint / balsamic glaze / GF V / 9

BIRRIA TACOS

Braised beef short rib / Oaxaca cheese / onions / cilantro / dipping sauce / fries / GF DFO / 18

BROWN BUTTER & SAGE SCALLOPS

Local / dry pack scallops / pan seared / cauliflower puree / spinach / 36

ESPRESSO CRÈME BRÛLÉE

Chocolate cookie base / espresso custard / brown sugar / cocoa powder / 10

CHOCOLATE MOUSSE CAKE

Hudson Valley Bakery / sweet Genoise cake / rich chocolate mousse / chocolate shavings / fresh strawberry / 10

NKW WINE CLUB WINE BOTTLES OF THE MONTH

CALYPTRA VINEYARDS MOSAIKO SAUVIGNON BLANC (2024)

Alto Cachapoal, Chile / crisp / refreshing / lime zest / white peach / wet stone / herbaceous / 12 / 30

CALYPTRA VINEYARDS MOSAIKO CABERNET SAUVIGNON (2023)

Alto Cachapoal, Chile / bold / elegant / well-structured / black cherry / cassis / cedar / cocoa / smooth / dry / 12 / 30

SAKE THYME

Hakutsuru Sayuri Nigori sake / prosecco / grapefruit / thyme infused honey simple / 12

LAVENDER HAZE

Empress gin / lavender / lemon / lime / house made honey simple / egg white* / 14

Espresso, cappuccino, latte, and
Americano now available!



Print your own photo on Night Owl, Millionaire, Lavender Haze, or any beer!

Culinary Director - Tyler Barbaro
Beverage Director - Christine O'Flanagan
Chef de Cuisine - Desi Govan
Executive Chef - Greg Smiley
Registered Dietitian - Julie Barbaro

10.10.25