

STARTERS

SHE-CRAB SOUP

House-made / crab meat / sherry / parsley / 14
-May contain shells

BASKET OF BREAD

Whole wheat focaccia / olive oil / sea salt / sun-dried tomato tapenade / whipped butter / V VGO / 8

CRISPY BRUSSELS SPROUTS

House-fried** / togarashi / sweet soy / cauliflower purée / GFO / 12

TUNA WONTON NACHOS**

Togarashi-seared tuna* / wonton chips / wasabi aioli / avocado / scallions / DF / 20

CHEESE BOARD

Cheese / fig jam / crostinis / mustard / grapes / GFO V / 22
-Charcuterie +5

CRISPY CALAMARI**

Lightly dusted pepperoncini / Fresno chilies / spicy marinara sauce / DF / 18

PORK BELLY BURNT ENDS**

Soy sauce / brown sugar / garlic / marinated cucumbers / honey / sesame seeds / DF / 14

FRIED GOAT CHEESE**

Panko-crust / grilled figs / balsamic glaze / honey / fresh rosemary / 17

MARGHERITA PIZZA

Tomato / fresh mozzarella / fresh basil / garlic oil / balsamic reduction glaze / VGO GFO / 15

ITALIAN PIZZA

Pepperoni / prosciutto / red onion / hot honey / mozzarella / parmesan / GFO DFO / 16

MAMA SORRENTINO'S MEATBALLS

House-made / beef / pork / red sauce / ricotta / mozzarella / basil / grilled garlic crostinis / GFO / 17

SALADS

Add chicken +9, shrimp +12, steak* +17 or salmon* +17

HOUSE

House greens / slivered almonds / slow-roasted tomatoes / cucumbers / heart of palm / balsamic vinaigrette / VG GF / 10
-Contains nuts

CAESAR

Romaine / garlic parmesan croutons / parmesan / cherry tomatoes / Caesar dressing / GFO / 11
-Anchovies upon request

WEDGE

Bacon / red onion / cherry tomatoes / buttermilk bleu cheese dressing / GF VO / 12

CALIFORNIA COBB

Strawberries / feta / cucumber / bacon / romaine / hard-boiled egg / avocado / grilled corn / choice of dressing / GF VGO DFO / 17

HARVEST

House greens / panko-crust / goat cheese** / toasted walnuts / Asian pears / apple cider vinaigrette / 12

SALMON*

Spring mix / red onion / slow-roasted tomatoes / feta / cucumber / avocado / balsamic vinaigrette / GF DFO / 28

HANDHELDS

Gluten-free bun +1 / add bacon or turkey bacon +3 / Premium sides +3

NAPA BURGER

7 oz. Wagyu beef* / sesame seed bun / crispy onion ring** / Monterey jack / mustard / mayonnaise / avocado / lettuce / fries** / GFO DFO / 19

SMASH BURGER

Wagyu double patty* / sesame seed bun / American cheese / lettuce / pickles / grilled onions / grilled mushrooms / mustard / mayonnaise / fries**
GFO DFO / 19

VEGAN BURGER

Impossible® patty / vegan cheese / crispy onion ring** / lettuce / avocado / asparagus / GF VG / 20

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 / 18

FISH SANDWICH

Breaded fresh flounder** / tartar sauce / lettuce / tomato / onion / fries** / 20

FOCACCIA CAPRESE SANDWICH

Prosciutto / sun-dried tomato tapenade / fresh mozzarella / mixed greens / choice of side / GFO / 18

ASIAN LETTUCE WRAPS

Shrimp and chicken / rice noodles / black bean garlic sauce / DF / 14

AVOCADO TOAST

Sourdough bread / radish / Fresno peppers / feta / cherry tomatoes / microgreens / balsamic glaze / house greens / VGO / 14
-Add egg* +2 / Add bacon +3 / Add turkey bacon +3

SPICY TUNA TACOS**

Sweet soy / avocado / masago / micro cilantro / house greens / DF / 18

Operating Partner - Rich Lion
Chef Partner - J.C. Rizzo
Executive Chef - Melissa Markowitz
Sommelier - Karla Tyler
Registered Dietitian - Julie Barbaro

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 / 16

BUDDHA

Asian pear / green onion / bleu cheese / sweet potato** / Fresno chili / GFO VGO VO / 11

CALIFORNIA

Lump crab meat / avocado / cucumber / sesame seeds / GF DF / 13

SENSEI

Spicy tuna* / cream cheese / crunch / scallions / sweet soy / 16

COBRA

Lump crab meat / cucumber / carrot / eel sauce / avocado / masago / spicy aioli / DF / 18

MIYAGI

Shrimp tempura** / avocado / tuna* / acevichado sauce / 17

SUSHI LUNCH COMBO

Choice of sushi roll / choice of cup of soup, house salad or Caesar salad / 23

SASHIMI PLATE

Tuna* / hamachi* / salmon* / shrimp / house greens / cherry tomatoes / avocado / GF DF / 20

Happenings

Brunch

Every Sunday until 2pm

Happy Hour

Monday - Friday, 4-6pm

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 and fish can be prepared 'simply grilled'. Premium sides +3

FILET MIGNON*

USDA Choice / Maître d'Hôtel butter / goat cheese whipped potatoes / charred broccolini / GF / 43

DYNAMITE SALMON*

Spicy aioli / sesame rice / marinated cucumbers / GF DF / 29

CAULIFLOWER "STEAK"

Grilled / chimichurri / roasted seasonal vegetables / VG / 16

SIDES

ELOTE

On the cob / cotija / cilantro / GF V / 6

CRISPY HERB POTATOES**

Fried fingerlings / kosher salt / parsley / GF V / 5

FRIES**

GFO VO / 6

PREMIUM SIDES

ASPARAGUS

Grilled / za'atar-seasoned / GF V / 7

CHARRED BROCCOLINI

Grilled / seasoned / GF VG / 7

CRISPY BRUSSELS SPROUTS

House-fried** / togarashi / kosher salt / 7

BEVERAGES

BLACKBERRY CUCUMBER SPRITZER

Cucumber / blackberry / lime / soda / 6

PASSION FRUIT ICED TEA

Passion fruit / lime / iced tea / 6

COKE PRODUCTS

4

MEXICAN COCA-COLA

355 ml / 5

FRENCH PRESS COFFEE

6

HOT TEAS

Ask your server for today's selection / 5

HANK'S CRAFT ROOT BEER

5

NORCAL CRAB CAKES

Jumbo lump crab meat / lemon butter / goat cheese whipped potatoes / grilled asparagus / GF / 35

HIBACHI STEAK FRIED RICE

Wok-fried rice / flat iron steak* / carrots / sweet soy / scallions / egg / ginger / yum yum / VO / 28

CAULIFLOWER PURÉE

Blanched / blended smooth / béchamel sauce / 5

GOAT CHEESE WHIPPED POTATOES

Goat cheese / garlic / seasonings / GF V / 5

SWEET POTATO FRIES**

GFO VO / 7

ROASTED VEGETABLES

Oven-roasted / herb seasonings / GF VG / 7

SARATOGA WATER

750ml / Sparkling or still / 8

ESPRESSO

Illy® intenso / deeply aromatic / notes of cocoa & dried fruit / rich / full-bodied / 4 / 7

CAPPUCCINO

Illy® espresso / thick milk foam / 7

LATTE

Illy® espresso / steamed milk / light milk foam / 7
Milk options include whole, almond and oat

AMERICANO

Illy® espresso / hot water / 7

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.