

SPECIALS

GREEN CURRY MUSSELS

Prince Edward Island Mussels / Thai coconut curry /
grilled French baguette / tomatoes / cilantro / GFO
DF / 18

BLACK TRUFFLE PRIME NY STRIP*

USDA Prime / Allen Brothers® / 14 oz. / grilled / black
truffle whipped butter / goat cheese whipped
potatoes / steamed spinach / GF DFO / 65

BUCATINI CARBONARA

Bacon-infused / prosciutto / egg yolk / parmesan / 21

COCONUT CLOUD CAKE

Layered / whipped coconut cream / toasted coconut
/ powdered sugar / pineapple flower / V / 10

PALLINI LIMONCELLO

Rome, Italy / fresh / bright / sweet / 3 oz / 10

NKW WINE CLUB WINE BOTTLES OF THE MONTH

AZIENDA AGRICOLA COLLINA SAN PONZIO, ROERO ARNEIS DOCG (2024)

Piedmont, Italy / fruity / juicy / smooth / Old World /
non-oaky / 12 / 30

GIUSTINI, PATÙ, PRIMITIVO, SALENTO IGP (2024)

Puglia, Italy / ripe blackberries / plum jam / hint of
spicy black pepper / subtle notes of vanilla / 12 / 30

Espresso, cappuccino, latte, and
Americano now available!



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

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