

SPECIALS

GREEN CURRY MUSSELS

Thai coconut curry / grilled ciabatta / tomatoes / cilantro / GFO DF / 18

BULGOGI STEAK

USDA Choice Black Angus flat iron steak* / Korean marinade / char grilled / sesame rice / marinated cucumbers / 31

RIGATONI ALLA VODKA

Artisanal rigatoni / house-made vodka sauce / parmesan / basil / GFO / 20

GLAZED DONUT BREAD PUDDING

House-made / vanilla custard / Tahitian vanilla gelato / whipped cream / V / 13

LAVENDER HAZE

Empress gin / lavender / lemon / lime / house-made honey simple / egg white* / 15

GARDEN PARTY LEMONADE

Tito's handmade vodka / cucumber / elderflower / lemon / honey / Owen's club soda / 14

PALLINI LIMONCELLO

Rome, Italy / 3 oz / fresh / bright / sweet / 11

NKW WINE CLUB WINE BOTTLES OF THE MONTH

WINE TASTING FLIGHT

Choice of white / red & white / red / sweet / 15

PRIEST RANCH SAUVIGNON BLANC (2022)

Napa Valley, California / elderflowers / yellow peach / lemon zest / crisp & refreshing / 5 oz 15 / 9 oz 27 / BTL 65

GREENWING CABERNET SAUVIGNON BY DUCKHORN (2023)

Columbia Valley, Washington / wild strawberry / Rainier cherry / ripe plum / hint of baking spice / balanced / 5 oz 14 / 9 oz 25 / BTL 58



Are you a Wine Club member?
Scan here to join!

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

*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. **All fried items assume cross-contamination with some or all of the following allergens: sesame, wheat, shellfish, fish.