

SPECIALS

CEVICHE

Shrimp* / scallops* / cilantro / fresh lime juice / avocado / corn tortillas / DF GF / 21

WHITE PIZZA

Garlic / spinach / ricotta / mozzarella / parmesan / red pepper flakes / basil / GFO V / 16

FISH 'N CHIPS**

House-battered cod / malt vinegar / tartar sauce / cilantro fried tortilla chips / guacamole / 23

FILET* CAPRESE

USDA Choice / fresh mozzarella / fresh Roma tomato / grilled asparagus / goat cheese whipped potatoes / GF / 45

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

SEAN MINOR CHARDONNAY (2023)

Sonoma Coast, California / Golden apple / pear / lemon curd / vanilla / 5 oz 15 / 9 oz 27 / BTL 60

KLINKER BRICK OLD VINE ZINFANDEL (2022)

Lodi, California / blackberry jam / ripe plum / dark cherry / baking spices / 5 oz 14 / 9 oz 25 / BTL 56

WINE TASTING FLIGHT

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



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.