

nightcap

FEATURED WINES

OLD WORLD

WHITES

DOMAINE CHANSON VIRÉ
viré-classe
14/54

J. MOREAU & FILS
chablis
80

REDS

NICOLAS POTEL
gamay
14/54

GEORGES DUBOEUF
juliéna
15/56

BOUCHARD AÎNÉ & FILS
pommard
150

NEW WORLD

WHITES

THE CRUSHER
clarksburg california, chardonnay
13/50

REDS

THE CRUSHER
clarksburg california, pinot noir
13/50

MATUA
new zealand, pinot noir
15/58

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*

nightcap

SNACKS AND SIDES

FRIED CHICKEN
by the piece
-wing, leg, and/or thigh-
3

ADAMS OLIVES
marinated castlevetrano, potato crisp,
gorgonzola aioli
8

CHEESE PLATE
goat brie, truffle honey, asian pear,
pine nuts
15

HOUSE SALAD
arugula, watermelon radish, onion
vinaigrette
7

THE BURGER

NIGHTCAP BURGER
homemade brioche, double patty, caramelized onion, pickles, american cheese,
house made crisps, gorgonzola aioli
16

ADD ONS:

seared foie graas
6

extra patty
3.5

bacon jam
3

truffle aioli
3

seasonal shrooms
3

sunny side up egg
2

pickled fresno peppers
1

chèvre
4

gruyere
3

gorgonzola
3

tomato, onion, arugula
2

american
1

house made pickles
1

caramelized onion
.50

SWEETS

****ASK YOUR SERVER OR BARTENDER FOR THIS SUNDAYS SWEET SELECTIONS****

{chef}

Drew Dunston

{sous chef}

Adam Winters

**consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.*