NICK’S SMALL PLATES
Shrimp and Grits 13
Jalapeño Cheddar Grits, Bacon, Green Onions, Citrus BBQ
Chili Crusted Ahi Tuna 15
Soy Sauce, Asian Slaw, Wasabi, Pickled Ginger
Lobster Mac-n-Cheese 18
Cavatappi, Cheddar, Parmesan, Gremolata
Tomato Bruschetta 10
Baguette, Goat Cheese, Balsamic Glaze, Basil Oil, Parmesan Cheese
Crab Cakes 15
Jalapeño Corn Salsa, Red Pepper Aioli
Chile con Queso 8
White Queso, Chips, Salsa
* Add Homemade Chorizo for $2

JAKE’S STARTERS
Crispy Thai Shrimp 12
Flash Fried Shrimp, Spicy Aioli, Fried Wontons
Buffalo Wings 13
One Dozen, Blue Cheese or Ranch Dressing, Celery
Chicken Quesadillas 12
Jalapeño Cheddar Tortilla, Pepper Jack, Red Onion, Marmalade, Salsa, Sour Cream
Pork Pot Stickers 9
Asian Slaw, Sage Ginger Glaze, Sesame Vinaigrette
Fried Mozzarella 9
Mozzarella, Mannara
Irish Nachos 10
Fried Potatoes, Jack & Cheddar, Bacon, Green Onions, Pickled Jalapeños, Ranch

BURGERS & SANDWICHES
All burgers and sandwiches served with pickles and your choice of fries, homemade potato chip or slaw or cottage cheese.
1/2 Pounder* 9
Lettuce, Tomato, Onion, Pickles
Add Cheese or Bacon .75
Chicken Grill 10
Lettuce, Tomato, Onion, Pickles
Add Cheese or Bacon .75
Vegetarian Burger 12
Lettuce, Tomato, Onion, Pickles
Gourmet Burger of the Week* 13
Ask your server for details!
French Dip 13
Mozzarella, Hoagie, Au Jus, Horsey Sauce
Reuben 11
Corned Beef, 1000 Island, Swiss, Sauerkraut, Marbled Rye
Crispy Fried Chicken 12
Jack Cheese, Pickles, Shredded Cabbage, Honey Mustard, Mayo, Broiche Bun
Salmon BLT* 13
Applewood Bacon, Greens, Tomato, Chipotle Mayo, Swiss, Broiche
Turkey Melt 10
Smoked Turkey, Jack, Sourdough, Red Pepper Jam
Texas Club 12
Ham, Turkey, Lettuce, Tomato, Bacon, Mayo, Jack & Cheddar, Texas Toast
California Chicken 13
Bacon, Swiss, Greens, Avocado, Tomato, Mayo, Wheat Bread
*Substitute gluten free bun 1

SOUPS & SALADS
Dressings: Buttermilk Ranch, Tuscan Vinaigrette, Blue Cheese, Honey Mustard, 1000 Island, Honey Lime Vinaigrette, Raspberry Vinaigrette, Fat Free Balsamic Vinaigrette, Caesar, Mustard Vinaigrette, Sesame Vinaigrette
Steak Soup or Soup of the Day 4 Cup 5.5 Bowl
Nick’s Salad 5 Small 8 Large
Spring Mix, Pine Nuts, Red Onions, Marinated Tomatoes, Blue Crumbles, Kalamata Olives, Tuscan Vinaigrette
Jake’s Salad 5 Small 8 Large
Lettuce Mix, Bacon, Jack & Cheddar, Tomatoes, Green Onions, Croutons, Choice of Dressing
Caesar Salad 5 Small 8 Large
Romaine, Parmesan, Croutons
Add: Grilled Chicken 5 Grilled Salmon 6 Spicy Thai Shrimp 5
Asian Chicken Salad 13
Spring Mix, Sriracha Noodles, Edamame, Green Onions, Crispy Wontons, Carrots, Sesame Vinaigrette, Peanut Sauce, Peanuts
Fried Chicken Salad 12
Lettuce Mix, Bacon, Jack, Cheddar, Eggs, Carrots, Tomatoes, Green Onions, Croutons, Choice of Dressing
Firecracker Chicken Salad 12
Lettuce Mix, Jack, Cheddar, Eggs, Carrots, Tomatoes, Blue Crumbles, Cherry Peppers, Cucumbers, Tuscan Vinaigrette
Tuscan Chopped Salad 12
Spring Mix, Ham, Turkey, Chicken, Parmesan, Green Onions, Blue Crumbles, Cherry Peppers, Cucumbers, Tuscan Vinaigrette
Pear Pollo Pecan Salad 13
Spring Mix, Pears, Candied Pecans, Dried Cranberries, Grilled Chicken, Blue Crumbles, Honey Lime Vinaigrette
Substitute: Salmon* 3 Chili Crusted Tuna* 4 Spicy Thai Shrimp 3

NICK’S FAVORITES
Add a small Nick’s, Jake’s or Caesar Salad with Entrée 3.5
Mama’s Meatloaf 13
Brown Gravy, Tomato Glaze, Mashed Potatoes, Buttered Green Peas
Chicken Fingers 12
Honey Mustard, Ranch, Fries
Baby Back Ribs 15 Half Rack 28 Full Rack
Fries & Slaw
Grandma’s Chicken 14
Smoked Goiguda Sauce, Jalapeño Cheddar Grits, Green Beans
Chicken Pot Pie 12
Flaky Shell, Mushrooms & Peas, Parmesan Potato Crust
Grilled Chicken Breast 12
White Rice, Choice of Vegetable
Grilled Bourbon Salmon* 14
Mashed Potatoes, Buttered Brocoli, Brown Sugar Bourbon Glaze
Ahi Tuna* 16
Togarash: Crusted, Wasabi Mashed Potatoes, Brocoli, Asian Slaw, Sage Ginger Glaze
Jambalaya 12
Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice or Pasta
Smoky Chicken Pasta 13
Bacon & Corn Hash, Penne, Tomato Cream Sauce, Pepper Jack

LUNCH SPECIALS
Monday
Blackened Prime Rib Sandwich / Southwest Chopped Salad
Tuesday
Chicken Fried Chicken / Marinated Grilled Steak Salad
Wednesday
Texadelphia / Seasonal Spinach Salad
Thursday
Chicken Fried Steak / Beef Taco Salad
Friday
Lasagna / Grilled Chicken Salad
Saturday
$9 Lunch Specials 11 00am to 3 00pm
SIDES
Buttered Green Peas 4
Green Beans 4
Asparagus 5
Mashed Potatoes 4
Sautéed Spinach 4
Buttered Broccoli 4
Jalapeño Cheddar Grits 4
Homestyle Mac-n-Cheese 4
Sweet Potato Fries 4

DESSERTS
Double Layer Carrot Cake 7 Small 11 Large
Cream Cheese Frosting and Crème Anglaise Sauce
Double Layer Chocolate Cake 6 Small 10 Large
Buttercream Chocolate Frosting, Homemade Whipped Cream and Chocolate Sauce
Apple Crisp 4 Small 7 Large
Vanilla Bean Ice Cream, Granola and Caramel Sauce
Daily Cheesecake 9
Ask your server for details!

BEVERAGES
Coca Cola, Diet Coke, Coke Zero Sugar, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper 2.70
Louisburg Lost Trail Root Beer 3
Red Bull, Sugar Free Red Bull, Tropical Red Bull 5
Fresh Squeezed Orange or Grapefruit Juice 5
Homemade Lemonade 3.5 Refill 2
Iced Tea/Sweet Tea 2.70
Raspberry Tea 3
Arnold Palmer 3
Perrier Sparkling Water 3.5
Pellegrino 1 liter 6

HAPPY HOUR
MONDAY- FRIDAY 3PM- 6PM
& REVERSE MONDAY- SATURDAY 9PM- CLOSE

$6
Chile con Queso,
Fried Mozzarella,
Pork Pot Stickers,
Tomato Bruschetta

$8
Crispy Thai Shrimp,
Chicken Quesadilla, Irish Nachos,
Buffalo Wings (no modifications)

$10
Chili Crusted Ahi Tuna,
Lobster Mac-n-Cheese,
Shrimp and Grits,
Crab Cakes

$1 OFF: Draft Sluggers, Wine by the Glass,
Well Drinks
$5 Cocktail Menu
DINE-IN ONLY

WHITE WINES BY THE GLASS
Cooperidge Chardonnay, California 8
Kendall Jackson “Avant” Chardonnay, California 10
La Crema Chardonnay, Sonoma 13
Beringer White Zinfandel, California 8
Caposaldo Pinot Grigio, Italy 9
Ecco Domani Pinot Grigio, Italy 9
White Haven Sauvignon Blanc, New Zealand 11
Saint M Reisling, Pfalz Germany 9
Mia Dolce Moscato, Italy 9
M. Chapoutier, Belleruche Rosé, France 9

RED WINES BY THE GLASS
Cooperidge Cabernet Sauvignon, California 8
7 Moons Red Blend, California 9
Estancia Cabernet Sauvignon, Paso Robles 9
Columbia Crest Grand Estate Cabernet, Washington 11
Blackstone Merlot, California 8
Mirassou Pinot Noir, California 9
Rodney Strong Pinot Noir, California 13
Alamos Malbec, Mendoza, Argentina 10
Clos du Bois Merlot, California 375ml 16
Kendal Jackson Vintner’s Reserve, Sonoma County 375ml 18

SPARKLING
Kenwood Brut, California 187ml split 8
La Marca Prosecco, Italy 187ml split 9
Ask your server for our complete wine list and remember that any unfinished bottles can travel home in our ‘Wine Doggy Bags’!

DRAFT BEERS
Bud Light 4 5.5
Coors Light 4 5.5
Miller Lite 4 5.5
Michelob Ultra 4.25 5.75
Blue Moon 5.5 7
Boulevard Wheat 5.5 7
Boulevard Pale Ale 5.5 7
KC Bier CO Dunkel 6 7.5
Bell’s Two Hearted Ale 6.5 8
Guinness Stout 6.5 8
Stella Artois 6.5 8
Boulevard Tank 7 Farmhouse Ale 8oz 7
Bartenders Choice Mkt Mkt

BOTTLE & CANS
Bud, Bud Light, Bud Select, Coors Light, Miller Light, O’Douls, O’Douls Amber, Busch Light Tallboy 3.75
Michelob Ultra, Bud Light Lime, Shiner Bock, Beck’s NA 4
Blvd Single Wide IPA, Blvd KC Pils, Blvd Seasonal, Corona, Corona Light, Fat Tire, Heineken, Omission Lager (GF), Omission Pale Ale (GF), Amstel Light, Sam Adams Lager, Sol Cerveza, Newcastle Brown Ale, Angry Orchard Cider, Truly Wild Berry 5
Blvd The Calling IPA, Duvel Golden Ale 8

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