

## NICK'S SMALL PLATES

- Shrimp and Grits 14.5**  
Jalapeño Cheddar Grits, Bacon, Green Onions, Citrus BBQ, Cheddar
- Chili Crusted Ahi Tuna\* 16**  
Chili Seared, Asian Slaw, Sake-Ginger Glaze, Sesame Seeds, Wasabi, Pickled Ginger, Soy Sauce
- Lobster Mac-N-Cheese 20**  
Cavatappi, Homemade Cheese Sauce, Parmesan, Gremolata
- Tomato Bruschetta 11.5**  
Baguette, Goat Cheese, Balsamic Glaze, Basil Oil, Parmesan
- Crab Cakes 16.5**  
Jalapeño Corn Salsa, Red Pepper Aioli, Basil Oil
- Chicken Pot Stickers 10.5**  
Asian Slaw, Sake Ginger Glaze, Sesame Vinaigrette, Sesame Seeds

## JAKE'S STARTERS

- Crispy Thai Shrimp 12.5**  
Panko Fried Shrimp, Spicy Aioli, Fried Wontons, Green Onions, Sesame Seeds
- Buffalo Wings 14**  
Ten Jumbo Wings, Blue Cheese or Ranch Dressing, Celery
- Chicken Quesadillas 12**  
Jalapeño Cheddar Tortilla, Pepper Jack, Red Onion Marmalade, Salsa, Sour Cream
- Fried Mozzarella 9.5**  
Four Jumbo Mozzarella Sticks, Marinara, Parmesan
- Irish Nachos 12**  
Fried Potatoes, Jack & Cheddar, Bacon, Green Onions, Pickled Jalapeños, Ranch
- Spinach & Artichoke Dip 11**  
Flour Tortillas, Tortilla Chips, Salsa

## BURGERS & SANDWICHES

- All burger and sandwiches come with a choice of side  
Add Cheese, Sautéed Mushrooms, or Grilled Onions .75  
Add Bacon 1.5
- Cheeseburger\* 11.5**  
1/2 lb. Burger Patty, Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun  
Cheese Choice: Cheddar, Swiss, Jack, Pepper Jack, Mozzarella, or Blue
- Chicken Grill 11.5**  
Lettuce, Tomato, Onion, Pickles, Brioche Bun
- Beyond Burger 13.5**  
Vegetarian, Lettuce, Tomato, Onion, Pickles, Brioche Bun
- Gourmet Burger of the Week\* Mkt**  
Ask your server for details!
- BBQ Pulled Pork Sandwich 12**  
Brioche Bun, Smoked Gouda Sauce, Candied Jalapeños, Crispy Onion Straws
- French Dip 15**  
Mozzarella, Hoagie, Au Jus, Horsey Sauce
- Reuben 12.5**  
Corned Beef, 1000 Island, Swiss, Sauerkraut, Marbled Rye
- Crispy Fried Chicken 13**  
Jack Cheese, Pickles, Shredded Cabbage, Honey Mustard, Mayo, Brioche Bun
- Salmon BLT\* 14.5**  
Applewood Bacon, Greens, Tomato, Chipotle Mayo, Swiss, Texas Toast
- Turkey Melt 11**  
Smoked Turkey, Jack, Sourdough, Red Pepper Jam
- Texas Club 14.5**  
Ham, Turkey, Lettuce, Tomato, Applewood Bacon, Mayo, Jack & Cheddar, Texas Toast
- California Chicken 14.5**  
Applewood Bacon, Swiss, Greens, Avocado, Tomato, Mayo, Wheat Bread



## DAILY PIG

Ask about our Daily Pork Special Mkt

\* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

## SOUPS & SALADS

- Steak Soup or Soup of the Day 4 Cup 5.5 Bowl**  
Dressing Choice: Buttermilk Ranch, Tuscan Vinaigrette, Blue Cheese, Caesar, Honey Mustard, 1000 Island, Honey Lime Vinaigrette, Mustard Vinaigrette, Sesame Vinaigrette

## HOUSE SALADS 7 SMALL | 10 LARGE

- Nick's Salad**  
Spring Mix, Almonds, Red Onions, Marinated Tomatoes, Blue Crumbles, Kalamata Olives, Tuscan Vinaigrette
- Jake's Salad**  
Lettuce Mix, Bacon, Jack & Cheddar, Tomatoes, Green Onions, Croutons, Choice of Dressing
- Caesar Salad**  
Romaine, Parmesan, Croutons

## GOURMET SALADS

- Asian Chicken Salad 14.5**  
Spring Mix, Sriracha Noodles, Edamame, Green Onions, Crispy Wontons, Carrots, Sesame Vinaigrette, Peanut Sauce, Peanuts
- Fried Chicken Salad 14**  
Lettuce Mix, Bacon, Jack & Cheddar, Eggs, Carrots, Tomatoes, Green Onions, Croutons, Choice of Dressing
- Firecracker Chicken Salad 14**  
Lettuce Mix, Jack & Cheddar, Bacon, Tomatoes, Croutons, Celery, Buffalo Chicken Tenders, Blue Cheese Dressing & Crumbles
- Tuscan Chopped Salad 14**  
Spring Mix, Ham, Turkey, Chicken, Parmesan, Green Onions, Blue Crumbles, Cherry Peppers, Cucumbers, Tuscan Vinaigrette
- Pear Pollo Pecan Salad 14.5**  
Spring Mix, Pears, Candied Pecans, Dried Cranberries, Grilled Chicken, Blue Crumbles, Honey Lime Vinaigrette

## ADD PROTEINS

- Grilled Chicken 6  
Fried Chicken 5  
Grilled Salmon 9  
Chili Crusted Ahi Tuna 9  
Grilled Shrimp 6  
Spicy Thai Shrimp 6



## SUBSTITUTE PROTEINS

- Grilled Chicken 1  
Grilled Salmon 4  
Chili Crusted Ahi Tuna 4  
Grilled Shrimp 4  
Spicy Thai Shrimp 4

## NICK'S FAVORITES

- Mama's Meatloaf 16**  
Brown Gravy, Tomato Glaze, Mashed Potatoes, Buttered Green Peas
- Chicken Fingers 16.5**  
Honey Mustard, Ranch, Fries, Slaw
- Baby Back Ribs 17 Half Rack 30 Full Rack**  
Fries & Slaw
- Grandma's Chicken 19.5**  
Smoked Gouda Sauce, Jalapeño Cheddar Grits, Green Beans
- Chicken Pot Pie 14.5**  
Flaky Shell, Mushrooms & Peas, Parmesan Potato Crust
- Grilled Chicken Breast 14**  
White Rice, Choice of Vegetable

## JAKE'S STEAKS

- Side Choice: Baked Potato, Mashed Potatoes, French Fries  
Add Blue Cheese, Sautéed Mushrooms or Grilled Onions .75  
Add Grilled Shrimp 6
-  **14oz. Ribeye\* 33** Iowa Premium, Aged 21 Days
-  **12oz. Kansas City Strip\* 29** Iowa Premium, Aged 21 Days
- 6oz. Center Cut Filet Mignon\* 30**

## CATCH & PASTA

- Short Rib Pappardelle \$22**  
Slow Roasted Whiskey Pulled Short Ribs, Roasted Red Peppers, Cremini Mushrooms, Sautéed Onions, Pappardelle Pasta, Whiskey Demi Glaze, Shaved Parmesan, Gremolata
- Seasonal Catch of the Day\* Mkt**  
Ask your server for details!
- Grilled Bourbon Salmon\* 20**  
Mashed Potatoes, Buttered Broccoli, Brown Sugar Bourbon Glaze
- Jambalaya 19**  
Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice or Pasta
- Smokey Chicken Pasta 17**  
Bacon & Corn Hash, Penne, Tomato Cream Sauce, Pepper Jack

# NICK AND JAKE'S

REAL FOOD. HONEST DRINK.

## SIDES

French Fries	4	Sweet Potato Fries	4
Coleslaw	4	Cottage Cheese	4
Homemade Potato Chips	4	Mac-n-Cheese	4
Buttered Green Peas	4	Sweet Potato Fries	4
Green Beans	4	Buttered Corn	4
Mashed Potatoes	4	Buttered White Rice	4
Sautéed Spinach	4	Asparagus	5
Buttered Broccoli	4	Sautéed Mushrooms	5
Jalapeño Cheddar Grits	4	Baked Potato	5

\*After 5:00pm

Asparagus, Mushrooms and Baked Potato will add \$1 when you substitute for any side that comes with your meal

## PINT SLUGGER

4.25	5.75
4.5	6
5.5	7
6.25	7.75
6.25	7.75
6.25	7.75
6.75	8.25
7	8.5
Mkt	Mkt

## DRAFT BEERS

Bud Light
Michelob Ultra
Yuengling Lager
Boulevard Wheat
Sierra Nevada Pale Ale
Blue Moon
Bells Two Hearted Ale
Guinness Stout
Bartender's Choice (Two Tap Handles)

## BOTTLED BEER

### Domestic

Busch Light	3.5
PBR Tallboy Can	3.5
Bud Light	4
Budweiser	4
Bud Select	4
Coors Light	4
Miller Lite	4
Michelob Ultra	4.25
Yuengling Flight	4.5

### Hoppy

Boulevard Pale Ale	6
Boulevard Space	6
Camper Cosmic IPA	
Martin City Hardway	6
IPA	
Lagunitas IPA	6
Fields & Ivy	6
Breezedale Hazy IPA	
Boulevard Tank 7	8

### Light

Corona	4.75
Corona Light	4.75
Dos Equis XX Lager	4.75
Modelo Especial	4.75
Sam Adams Lager	6
Heineken	6

### Dark Beers

Left Hand Milk Stout	6
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### Fruity

Angry Orchard Cider	6
Stella Artois Cidré	6

### Malty

Shiner Bock	4.25
KC Bier Co Dunkel	6

### Seltzers

White Claw	5.25
Black Cherry	
High Noon	5.25
Pineapple	
Boulevard Quirk	5.25
Seasonal	

### Non-Alcoholic

Bud Zero	4
Sam Adams Just the Haze IPA	6

### Gluten Free

Holidaily Favorite	6
Blonde Ale	

## DINE-IN ONLY

## HAPPY HOUR

Monday - Friday | 3PM - 6PM

## REVERSE HAPPY HOUR

Monday - Thursday | 9PM - 10PM

Friday & Saturday | 9PM - 11PM

## DRINKS

\$1 off Draft Sluggers, Wine by the Glass and Well Drinks

\$5 Cocktail Menu

## BEVERAGES

Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper, Diet Dr. Pepper	3
Louisburg Lost Trail Root Beer	3.5
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	3 Raspberry Tea 3.5
Harney and Sons Hot Tea	3
Roasterie Coffee	3
Arnold Palmer	3.5
Perrier Sparkling Water	4
Pellegrino 1 liter	6

## CHARDONNAY

	GLASS	BTL
Coastal Vines	California 8.5	33
St. Francis	Sonoma 12	42
DeLoach	Russian River Valley 14	50
Sonoma-Cutrer	Russian River Valley	46
La Crema	Sonoma	48

## OTHER WHITES

Caposaldo Pinot Grigio	Italy	10	36
Beringer White Zinfandel	California	8.5	30
Infamous Goose Sauvignon Blanc	New Zealand	11	39
Kim Crawford Sauvignon Blanc	New Zealand	14	52
Urban Riesling	Germany	10	38
Paolo Saracco Moscato	Italy	10	19
AIX Rosé	France	11	40

## CABERNET

Line 39	California	9.5	36
Columbia Crest Grand Estate	Washington	11.5	43
Joel Gott	California	14	52
Treana	Napa Valley		56
Mount Veeder	Napa Valley		74
Jordan	Alexander Valley		90
Caymus	Napa Valley		110
Silver Oak	Alexander Valley		120

## OTHER REDS

Chateau Ste. Michelle Merlot	Washington	12	46
Textbook Merlot	Napa Valley		48
Emmolo "Wagner Family" Merlot	Napa Valley		70
Bogle Pinot Noir	California	10	37
Cherry Pie Pinot Noir	California	13	48
A to Z Wineworks Pinot Noir	Oregon		45
Alamos Selección Malbec	Mendoza, Argentina		44
Girard Petite Syrah	Napa Valley		55
7 Moons Red Blend	California	11.5	40
Z Alexander Brown "Uncaged" Red Blend	California		52
8 Years in the Desert Red Blend	California		80
The Prisoner Red Blend	Napa Valley		85

## CHAMPAGNE | SPARKLING

Zonin Prosecco	Italy	187 ml Split	9.5
Bouvet Brut Rosé	France		36
Domaine Chandon Brut	France		44
J Sparkling	Russian River Valley		52
Veuve Clicquot	France		100

\$25 bottles of wine on Sundays

\*Any unfinished bottles can travel home in our to-go wine bags!

**\$6** Fried Mozzarella  
Chicken Pot Stickers  
Tomato Bruschetta

**\$8** Spinach & Artichoke Dip  
Crispy Thai Shrimp  
Chicken Quesadilla  
Irish Nachos

**\$10** Chili Crusted Ahi Tuna  
Blackened Shrimp Mac-n-Cheese  
Shrimp and Grits  
Crab Cakes  
Buffalo Wings