

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
4.25	5.75
4.25	5.75
4.5	6
5.5	7
6.25	7.75
6.25	7.75
6.25	7.75
6.25	7.75
6.75	8.25
7	8.5
7	8.5
Mkt	Mkt
8oz.	7.5

DRAFT BEERS

	Bud Light
	Coors Light
	Miller Lite
	Michelob Ultra
	Yuengling Lager
	Boulevard Wheat
	Boulevard Pale Ale
	Blue Moon
	KC Bier Co Dunkel
	Bells Two Hearted Ale
	Stella Artois
	Guinness Stout
	Bartender's Choice
	Boulevard Tank 7 Farmhouse Ale

BEVERAGES

Coca Cola, Diet Coke, Coke Zero, Sprite, Sprite Zero, Dr. Pepper	3
Louisburg Lost Trail Root Beer and Diet 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
Dasani Bottled Water	3.5

CHARDONNAY

	GLASS	BTL
Copper Ridge	California 8.5	33
K-J Avant	California 11	43
La Crema	Sonoma 15	59
Franciscan	Napa Valley	48
Sonoma-Cutrer	Russian River Valley	75
Cakebread	Napa Valley	95

OTHER WHITES

Beringer White Zinfandel	California 8.5	33
Caposaldo Pinot Grigio	Italy 10	39
Ecco Domani Pinot Grigio	Italy 10	39
Santa Margherita Pinot Grigio	Italy	60
Noble Vines Sauvignon Blanc	New Zealand 10	39
Whitehaven Sauvignon Blanc	New Zealand 12	47
Chateau St Michelle Riesling	Washington 10	39
Mia Dolcea Moscato	Italy 12.5	49
Kim Crawford Rosé	France 12.5	49

CABERNET

Copper Ridge	California 8.5	33
Columbia Crest Grand Estate	Columbia Valley 11.5	45
St Francis	Sonoma 15	59
Wild Horse	Central Coast	56
Charles Krug	Napa Valley	75
Caymus	Napa Valley	145
Stag's Leap Artemis	Napa Valley	125
KJ Vintner's Reserve	Sonoma 375ml half bottle	28

MERLOT

Chateau Ste. Michelle	Washington 12	47
Clos Du Bois	California	36
Raymond	Napa Valley	48
Kendall Jackson Vintner's Reserve	Sonoma	50
Emmolo "Wagner Family"	Napa Valley	70

OTHER REDS

Bogle Pinot Noir	California 10	39
Rodney Strong Pinot Noir	Russian River Valley 15	59
7 Moons Red Blend	California 11.5	45
Alamos Malbec	Mendoza 10.5	41
7 Deadly Zins	California	48
J Vineyards Pinot Noir	California 375ml half bottle	30

CHAMPAGNE | SPARKLING

Kenwood Brut	California 187ml Split	10
La Marca Prosecco	Italy 187ml Split	12
Domaine Chandon Brut	California	55
Taittinger Brut	France	100

\$25 bottles of wine on Sundays

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

BOTTLED BEER

Domestic

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

Light Beers

Corona	6
Corona Light	6
Modelo Especial	6
Sam Adams Lager	6
Amstel Light	6
Dos XX Lager	6
Heineken	6
Duvel Golden Ale	9

Malty

Shiner Bock	5
Fat Tire	6
Newcastle Brown Ale	6

Seltzers - Gluten Free

White Claw	5.25
Black Cherry	
Truly - 16oz	5.75
Wild Berry	
High Noon	5.25
Pineapple	
Boulevard Quirk	5.25
Strawberry Lemon & Basil	

Gluten Free

Martin City "Operation Yoga Pants"	6
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Hoppy

Boulevard Single Wide IPA	6
Boulevard Space	6
Camper Cosmic IPA	
Rad AF IPA	6

Fruity

Angry Orchard Crisp Cider	6
Blake's Hard Cider Seasonal	6

Non-Alcoholic

O'Doul's	4
O'Doul's Amber	4
Beck's NA	4.25
Lagunitas NA IPA	5

\$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

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