

NICK'S SMALL PLATES

- Shrimp and Grits 15**
Jalapeño Cheddar Grits, Bacon, Green Onions, Citrus BBQ, Cheddar
- Chili Crusted Ahi Tuna* 17**
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 12**
Baguette, Goat Cheese, Balsamic Glaze, Basil Oil, Parmesan
- Crab Cakes 17**
Jalapeño Corn Salsa, Red Pepper Aioli, Basil Oil
- Chicken Pot Stickers 11**
Asian Slaw, Sake Ginger Glaze, Sesame Vinaigrette, Sesame Seeds
- Lemon Garlic Hummus 10**
Cucumber, Toasted Mini Naan, Extra Virgin Olive Oil

JAKE'S STARTERS

- Crispy Thai Shrimp 13**
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 10**
Four Jumbo Mozzarella Sticks, Marinara, Parmesan
- Irish Nachos 12**
Fried Potatoes, Jack & Cheddar, Bacon, Green Onions, Pickled Jalapeños, Ranch
- Chile con Queso 9**
Tortilla Chips, Salsa * Add Chorizo \$2

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* 12**
1/2 lb. Burger Patty, Cheese, Lettuce, Tomato, Onion, Pickles, Brioche Bun
Cheese Choice: Cheddar, Swiss, Jack, Pepper Jack, Mozzarella, or Blue
- Chicken Grill 12**
Lettuce, Tomato, Onion, Pickles, Brioche Bun
- Beyond Burger 14**
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 13**
Corned Beef, 1000 Island, Swiss, Sauerkraut, Marbled Rye
- Crispy Fried Chicken 13**
Jack Cheese, Pickles, Shredded Cabbage, Honey Mustard, Mayo, Brioche Bun
- Salmon BLT* 15**
Applewood Bacon, Greens, Tomato, Chipotle Mayo, Swiss, Texas Toast
- Turkey Melt 11.5**
Smoked Turkey, Jack, Sourdough, Red Pepper Jam
- Texas Club 15**
Ham, Turkey, Lettuce, Tomato, Applewood Bacon, Mayo, Jack & Cheddar, Texas Toast
- California Chicken 15**
Applewood Bacon, Swiss, Greens, Avocado, Tomato, Mayo, Wheat Bread



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 | 12 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 15**
Spring Mix, Sriracha Noodles, Edamame, Green Onions, Crispy Wontons, Carrots, Sesame Vinaigrette, Peanut Sauce, Peanuts
- Fried Chicken Salad 14.5**
Lettuce Mix, Bacon, Jack & Cheddar, Eggs, Carrots, Tomatoes, Green Onions, Croutons, Choice of Dressing
- Firecracker Chicken Salad 14.5**
Lettuce Mix, Jack & Cheddar, Bacon, Tomatoes, Croutons, Celery, Buffalo Chicken Tenders, Blue Cheese Dressing & Crumbles
- Tuscan Chopped Salad 14.5**
Spring Mix, Ham, Turkey, Chicken, Parmesan, Green Onions, Blue Crumbles, Cherry Peppers, Cucumbers, Tuscan Vinaigrette
- Pear Pollo Pecan Salad 15**
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 17**
Brown Gravy, Tomato Glaze, Mashed Potatoes, Buttered Green Peas
- Chicken Fingers 17**
Honey Mustard, Ranch, Fries, Slaw
- Baby Back Ribs 17 Half Rack 30 Full Rack**
Fries & Slaw
- Grandma's Chicken 20**
Smoked Gouda Sauce, Jalapeño Cheddar Grits, Green Beans
- Chicken Pot Pie 16**
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* 35 Aged 21-35 Days
12oz. Kansas City Strip* 30 Aged 21-35 Days

6oz. Center Cut Filet Mignon* 30

CATCH & PASTA

- Chicken Parmesan 20**
Roasted Garlic Buttered Angel Hair, House Marinara, Mozzarella, Parmesan
- Seasonal Catch of the Day* Mkt**
Ask your server for details!
- Grilled Bourbon Salmon* 21**
Mashed Potatoes, Buttered Broccoli, Brown Sugar Bourbon Glaze
- Jambalaya 20**
Chicken, Shrimp, Andouille Sausage, Peppers, Creole Tomato Sauce, Rice or Pasta
- Smokey Chicken Pasta 18**
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	Buttered Corn	4
Green Beans	4	Buttered White Rice	4
Mashed Potatoes	4	Asparagus	5
Sautéed Spinach	4	Sautéed Mushrooms	5
Buttered Broccoli	4	Baked Potato	5
Jalapeño Cheddar Grits	4	*After 5:00pm	

Substitute Baked Potato, Asparagus and Mushrooms +\$1
Substitute Cup of Soup +\$1.5 | Substitute Side Salad +\$2.5

PINT SLUGGER

4.5	6
4.5	6
4.5	6
4.75	6.25
6	7.5
6.5	8
6.5	8
6.5	8
6.5	8
7	8.5
7	8.5
7.5	9
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	3.15
Louisburg Lost Trail Root Beer and Diet Root Beer	3.75
Red Bull, Sugar Free Red Bull, Tropical Red Bull	5
Fresh Squeezed Orange or Grapefruit Juice	5
Homemade Lemonade	4 Refill 2
Iced Tea/Sweet Tea	3 Raspberry Tea 3.5
Harney and Sons Hot Tea	3.15
Roasterie Coffee	3.15
Arnold Palmer	3.5
Perrier Sparkling Water	4 Pellegrino 1 liter 7

CHARDONNAY

	GLASS	BTL
Copper Ridge	California	9 33
K-J Avant	California	12 43
La Crema	Sonoma	15 59
Fransiscan	Napa Valley	48
Sonoma-Cutrer	Russian River Valley	75
Cakebread	Napa Valley	95

OTHER WHITES

Beringer White Zinfandel	California	9 33
Caposaldo Pinot Grigio	Italy	10 39
Ecco Domani Pinot Grigio	Italy	11 39
Santa Margherita Pinot Grigio	Italy	60
Giesen Pinot Gris Non-Alcoholic	New Zealand	31
Noble Vines Sauvignon Blanc	New Zealand	11 39
Whitehaven Sauvignon Blanc	New Zealand	13 47
Chateau St Michelle Riesling	Washington	10 39
Stella Rosa Moscato D'Asti	Italy	11 49
Kim Crawford Rosé	France	11 49

CABERNET

Copper Ridge	California	9 33
Columbia Crest Grand Estate	Columbia Valley	12 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 30

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	11 39
Rodney Strong Pinot Noir	Russian River Valley	15 59
7 Moons Red Blend	California	12 45
Alamos Malbec	Mendoza	11 41
7 Deadly Zins	California	48
J Vineyards Pinot Noir	California	375ml half bottle 32

CHAMPAGNE | SPARKLING

Freixnet 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	5.5
Black Cherry	
Truly - 16oz	6
Wild Berry	
High Noon	5.5
Pineapple	
Boulevard Quirk	5.5
Strawberry Lemon & Basil	

Hoppy

Boulevard Single Wide IPA	6
Boulevard Space	6
Camper Cosmic IPA	
Rad AF IPA	6
BOHO Parkville Pale Ale 16oz	9

Fruity

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

Non-Alcoholic

O'Doul's	4
O'Doul's Amber	4
Beck's NA	4.25
Lagunitas NA IPA	5.5

Gluten Free

Martin City "Operation Yoga Pants"	6
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DINE-IN ONLY

HAPPY HOUR

Monday - Friday | 3PM - 6PM

REVERSE HAPPY HOUR

Monday - Thursday | 9PM - 10PM

Friday & Saturday | 9PM - 11PM

\$6	Lemon Garlic Hummus
	Chile con Queso
	Fried Mozzarella
	Chicken Pot Stickers
	Tomato Bruschetta

\$8	Crispy Thai Shrimp
	Chicken Quesadilla
	Irish Nachos

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

DRINKS

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

\$5 Cocktail Menu