

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		

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
6.75	8.25
6.75	8.25
7	8.5
8	9.5
Mkt	Mkt

DRAFT BEERS

Bud Light
Coors Light
Miller Lite
Michelob Ultra
Yuengling Lager
Boulevard Wheat
Blue Moon
KC Bier Co Dunkel
Free State Yakamaniac
Bells Two Hearted Ale
Guinness Stout
Bartender's Choice (3 Tap Handles)

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

CHARDONNAY

	GLASS	BTL
Coastal Vines	California	9 34
St. Francis	Sonoma	12 42
Hahn	California	14 50
Sonoma-Cutrer	Russian River Valley	46
La Crema	Sonoma	48

OTHER WHITES

Caposaldo Pinot Grigio	Italy	10 36
Beringer White Zinfandel	California	9 34
Infamous Goose Sauvignon Blanc	New Zealand	12 44
Edna Valley Sauvignon Blanc	California	14 52
Urban Riesling	Germany	10 38
Paolo Saracco Moscato	Italy	10 19
AIX Rosé	France	11 40

CABERNET

Line 39	California	10 36
Columbia Crest Grand Estate	Washington	12 44
Joel Gott	California	15 54
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	11 40
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
Conundrum Red Blend	California	13 48
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

Benvolio 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!

BOTTLED BEER

Domestic

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

Light

Corona	5
Modelo Especial	5
Stella Artois	6.5
Sam Adams Lager	6.5

Fruity

Angry Orchard Crisp Cider	6.5
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Gluten Free

Holidaily Favorite Blonde Ale	6
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\$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

Hoppy

Boulevard Pale Ale	6.5
Boulevard Space	6.5
Camper Cosmic IPA	
Martin City Hardway IPA	6.5
Lagunitas IPA	6.6
Boulevard Tank 7	8.5

Seltzers

White Claw Black Cherry	5.5
Truly Wild Berry	5.5
Boulevard Quirk Seasonal	5.5

Non-Alcoholic

Bud Zero	4
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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