

PETITE PLATES

- BAGUETTE** provençal butter, black salt 6
- MUSSELS + FRIES** coconut lime broth, butter, pommes frites 19
- BEEF CARPACCIO*** dijon crème, emmental, frisée, jalapeño, bread crumble, red wine gastrique 15
- GOAT CHEESE SPRING ROLLS** honey espelette, pickled vegetables, pistachio 15
- RAVIOLI** gruyere, spring vegetables, lump crab, hollandaise 18
- TUNA TARTARE*** chive crème fraîche, shallot, basil oil, cucumbers, sesame, shrimp chips 16
- ESCARGOT** provencal butter, puff pastry 19
- LA ROMAINE** emmental, bread cumble, radish, creamy sesame dressing 14
- OCTOPUS** corn, asparagus, tomato, sweet peppers, white beans, corn veloute 20
- CURRY CRAB SOUP** lump crab, peppers, celery, onions 14

LARGE PLATES

- LES LEGUMES** seasonal vegetables, coconut rice 20
- BOURRIDE** mussels, shrimp, fish, octopus, peppers, fennel, potato, aioli, crostini 32
- FISH "EN CROUTE"** butter crusted, tomato, white bean & leek fumet MKT
- SCALLOPS*** coconut rice & english peas, snap peas & corn, green curry beurre blanc 35
- DUCK** gnocchi, mushrooms, morel cream, peas 36
- PORK CHOP** corn, asparagus, sweet peppers, pea puree, lentils, lardon, demi glace 42
- PETIT FILET FRITES*** pomme frites, sauce entrecote 45

SIDE PLATES

- POMMES FRITES** cornichon sriracha ketchup 6
- SUCCUTASH** lentils, corn, asparagus, tomato 8
- COCONUT RICE** fresh peas 8
- MUSHROOMS** beurre monté 12
- WHITE BEANS & PEAS** corn veloute 9

UPCOMING SPECIAL EVENTS

April Wine Lunch ~ Saturday, April 13th, 1 PM
April Specialty Brunch ~ April 28th, 10:30 am-2 pm
Mothers Day Brunch ~ May 12th, 10:30 am- 2 pm

Email info@nicoromohg.com to inquire.

Chef de Cuisine • Jim O'Connor **Sous Chef** • Shane Parker

*Consuming raw or undercooked seafood, shellfish, eggs and meat may increase your risk of foodborne illness.
Parties of 6 or more are subject to one check and 20% gratuity • We reserve the right to refuse service to any guest

CRAFT COCKTAILS

BROWN BUTTER-WASHED OLD FASHIONED 14

butter-washed Four Roses, brown sugar-ginger syrup, Angostura & orange bitters

TEQUILA SALAD 14

Lunazul Blanco, cucumber-apple puree, jalapeño syrup, salt & pepper

PASSION OF THE YUZU 14

La Gritona Reposado tequila, Chinola passionfruit, St Germain, yuzu

PALM DOWN, HAVE A COCONUT 14

lemongrass-infused vodka, coconut milk, mint green tea, blueberry, basil

FRENCH 64 16

Cointreau Noir, brut sparkling, edible hibiscus flowers

BEE STONED, BURN SAGE 14

Bombay gin, apricot, honey, lemon, sage

OLD SPICE 14

Old Overholt Rye, ancho chile, maple syrup, chocolate bitters, lemon

PLUM HAPPY 16

Damson plum gin, sake, grapefruit, sparkling soda

ESPRESSO MARTINI 14

Firefly Vodka, Myers's Dark Rum, espresso, Orgeat syrup

SPIRIT-LESS COCKTAILS

BEURRE NOISETTE 14

butter-washed zero proof bourbon, brown sugar, ginger, bitters

THE SHAKEN, NOT SLURRED 14

Zero proof gin, olive brine, yuzu, espelette

MOCKTAILS

FRENCH TWIST 10

pineapple, coconut, strawberry, cream

BLUEBERRY BASIL REFRESHER 10

Basil, ginger beer, blueberry, lemon

LAVANDE MON CHERI 10

lavender, lemon, sparkling water

DEALER'S CHOICE 10

What are your favorite flavors? Let us decide your adventure, crafted to your taste!.

DESSERT COCKTAILS

STRAWBERRY TUXEDO 14

Vodka, Baileys, Creme de Cocoa, strawberry, chocolate

COFFEE AND BANANA BREAD 14

Cannon Coffee vodka, horchata, banana liqueur, black walnut bitters

CLASSIC CHOCOLATE MARTINI 14

vodka, Creme de Cocoa, cream, cocoa

MEZCAL CHOCOLATE MARTINI 16

Del Maguey Vida, Kahlua, Bailey's, cocoa

BOURBON CHOCOLATE MARTINI 16

brown butter-washed bourbon, brown sugar, ginger, cocoa, cream

BEER/ SAKE

EDMUND'S OAST "BOUND BY TIME 12

IPA • 16oz • 7%

REVELRY "POKE THE BEAR" 8

American Pale Ale • 12oz • 5.5%

LA CHOUFFE BLONDE 12

Belgian Ale • 11.2oz • 8%

COAST BREWING 32°/50° 7

German Style Kolsch • 12oz • 4.8%

MUNKLE SILVER SHOES STOUT 9

Belgian style Stout • 12oz • 6.1%

ATHLETIC BREWING UPSIDE DAWN (NON-ALCHOLIC) 8

Golden Ale • 11.2oz • <0.5%

KRONENBURG 1664 LAGER 9

French Lager • 11.2 oz • 5.0%

TOZAI NIGHT SWIM SAKE balanced; berry • melon • banana • JP 180 ML **13**

SPARKLING WINE

- ELISA BRUT** Sparkling Brut • Loire Valley • FR **14 | 54**
- BOUVET ROSE** Sparkling Cab Franc Rose • Loire • FR **14 | 54**
- HATON** Meunier • Pinot Noir • Champagne • Brut • FR **27 | 105**
- CLOS HIRISSOU** Mauzac • Petite Sirah • Petnat • FR **65**
- CHAPUY L'ESPRIT** Meunier • Pinot Noir • Chardonnay • Champagne • Brut • FR **105**
- ERIC TAILLET EXCLUSIV'T** Blanc de Meunier • Champagne • Brut • FR **170**
- ETIENNE CALSAC ROSE** Chardonnay • Pinot Noir • Champagne • FR **170**
- MOET CHANDON IMPERIAL BRUT ROSE** Chardonnay • Pinot Noir • Meunier Champagne • FR **180**
- BILLECARTE-SALMON** Pinot Noir • Chardonnay • Champagne • Brut • FR **145**

ROSÉ

- LA JOLIE FLEUR** Grenache • Carignan • Provence • FR '22 **15 | 56**
- ELOUAN ROSE** Pinot Noir • OR '22 **13 | 50**
- BIRICHINO VIN GRIS** Grenache • Mourvèdre • CA '21 **62**

WHITE

- BERTHIER "L'INSTANT** Sauvignon Blanc • Sancerre • FR '22 **16 | 62**
- DOMAINE DE LA BERGERIE** Chenin Blanc • Loire Valley • FR '20 **18 | 70**
- LAND OF SAINTS** Chardonnay • Santa Barbara • CA '21 **17 | 66**
- DOMAINE DU COLOMBIER CHABLIS** Chardonnay • Chablis • FR '20 **20 | 78**
- PAZO CILLEIRO** Albarino • Rias Baixas • SP '22 **15 | 58**
- CORA** Pinot Grigio • Abruzzo • IT '22 **13 | 50**
- LUCIEN ALBRECHT** Riesling • Alsace • FR '22 **57**
- CHATEAU LA NERTHE** Chateauneuf-du-Pape Blanc • Rhône Valley • FR '21 **140**
- KINGS RIDGE** Pinot Gris • Willamette Valley • OR '22 **52**
- CALVET LES HAUTES SANCERRE** Sauvignon Blanc • Sancerre • Loire Valley • FR '22 **95**
- STAGS LEAP** Chardonnay • Napa • CA '22 **80**
- SANTIAGO ASSINATURA** Vinho Verde • Felgueiras • PT **48**
- TWO RIVERS "THE SPRING"** Chardonnay • Wairau Valley • Marlborough • NZ **120**
- LIEU DIT MELON** Melon de Bourgogne • Santa Maria valley • CA '23 **70**
- DIETRO LA CASE** Inzolia • IT '21 **70**
- J. DE VILLEBOIS POUILLY-FUME** Sauvignon Blanc • Loire • FR '21 **85**

DESSERT WINE

- HAUT CHARMES** Sauternes • Bordeaux • FR '17 **18**
- GRAHAMS' 20 YEAR TAWNY PORT** Duoro Valley • PT **20**
- TORO ALBALA** Pedro Ximenez • Montilla-Moriles • SP '99 **20**

RED

- HOPE FAMILY AUSTIN** Cabernet Sauvignon • Paso Robles • CA '20 **19 | 75**
- GIOVENTU CHIANTI** Sangiovese • Canaiolo • Ciliegiolo • Tuscany • IT '21 **15 | 56**
- VIGNERONS DE BUXY** Pinot Noir • Bourgogne • FR '21 **17 | 66**
- LES FINES GRAVES BEAUJOLAIS** Gamay • Chenas • FR '21 **17 | 66**
- CRU MONPLASIR** Merlot • Cabernet Sauvignon • Cabernet Franc • Bordeaux • FR '21 **19 | 74**
- DOMAINE LA GUICHARDE** Syrah • Grenache • Mourvèdre • Cote du Rhône • FR '22 **15 | 58**
- CHATEAU LES CROISILLE "CALCAIRE"** Malbec • Cahors • FR '20 **64**
- QUPE** Grenache • Santa Barbera • CA **77**
- NICOLAS GROSBOIS** Cabernet Franc • Chinon • FR '21 **70**
- MOULIN DE LA ROQUE BANDOL** Mourvedre • Carignan • Provence • FR '16 **85**
- ORIN SWIFT EIGHT YEARS IN THE DESERT** Zinfandel • Syrah • Napa • CA '22 **140**
- PONZI LARELWOOD** Pinot Noir • Willamette Valley • OR '21 **115**
- FAR NIENTE BELLA UNION** Cabernet Sauvignon • Rutherford • Napa • CA '21 **155**
- CHATEAU CAP SAINT GEORGES** Merlot • Cabernet Franc • Saint Emilion Grand Vin • FR '18 **95**
- BOUCHARD BEAUNE DU CHATEAU** Pinot Noir • Bourgogne • FR '20 **130**
- CHATEAU DES JAQUES FLEURIE** Gamay • Cru Beaujolais • FR '20 **85**
- TWO MOUNTAIN** Cabernet Sauvignon • Yakima Valley • WA '21 **70**
- VIEUX LAZARET** Châteauneuf-du-Pape • Rhône • FR '20 **140**
- JP BOURGEOIS BELLULA** Pinot Noir • Pays d'Oc • FR '21 **56**

LIQUEUR

FRANGELICO 14
DISARONNO 10
CHAMBORD 11

GRAND MARNIER 11
LIMONCELLO 8

AMARO

AVERNA 10
SEE THE ELEPHANT 17
FERNET BRANCA 10

MONTENEGRO 12
NONINO 12
CAMPARI 10

COGNAC & BRANDY

HENNESSY 16
PIERRE FERRAND 9
REMY 1738 14
CALVADOS V.S.O.P 18