

# NIXO

## PATIO LOUNGE

### START

<b>BEETS &amp; ARUGULA</b>	14
Candied Walnuts/Baby Heirloom Tomatoes Humboldt Fog Goat Cheese/Pomegranate Vinaigrette	
<b>LITTLE GEM SALAD</b>	9
Red Radish/Avocado/Orange Segments Candied Pecans/Green Goddess Dressing	
<b>AHI TUNA POKE</b>	15
Sriracha/Avocado/Sesame/Ponzu/Wonton Chips	
<b>GUACAMAME</b>	9
Spicy Avocado, Edamame, Wonton Chips	
<b>PORK POT STICKERS</b>	14
Sweet Chili Sauce/Soy Sauce	
<b>ROASTED BRUSSELS SPROUTS</b>	12
Candied Pecans/Praline Bacon Pecorino Cheese/Pork Belly/Saba Reduction	

### CHEF'S SIGNATURE DELICATESSEN

**NEW ORLEANS GUMBO**  
Chicken/Sausage/Rice  
18

### SHARE

<b>KETTLE CHIPS</b>	9
House Made/Seasoned Salt/Spicy Dip	
<b>PORK BELLY TACOS</b>	14
Corn Tortillas/Pico De Gallo/Slaw	
<b>AHI TUNA TACOS</b>	15
Wontons/Avocado/Apples/Fresno Chili	
<b>FISH TACOS</b>	15
Flour Tortilla/Grilled Wahoo Slaw/Pico De Gallo Spicy Avocado Crème	
<b>SHISHITO PEPPERS</b>	9
Yuzu Ponzu/Ginger Salt	
<b>ARTIZAN CHEESE PLATTER</b>	27
Humboldt Fog/Purple Haze/French Brie/Manchego Fig Jam/Honey Comb/Smoked Sea Salt French Baguette	
<b>FRIED RICE</b>	12
Egg/Soy Sauce/Scallions Add Shrimp/Pork/Chicken	8

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness

### FROM THE GRILL

<b>NIXO BURGER</b>	16
Brioche Bun/Fig Compote/Praline Bacon Arugula/Gruyere Cheese	
<b>LATIN BURGER</b>	16
Brioche Bun/Chorizo/Pico de Gallo Avocado Mousse/Manchego Cheese	
<b>ASIAN BURGER</b>	16
Boa Bun/Fried Egg/Green Onion/Teriyaki Sauce	
<b>FRENCH BURGER</b>	16
Brioche Bun/Brie Cheese/Caramelized Onions Whole Grain Mustard/Butter Leaf Lettuce	

All Burgers Served With Choice of  
French Fries or House Made Kettle Chips

### FLAT BREADS

<b>PROSCIUTTO &amp; BUFFALO MOZZARELLA</b>	18
Fig Jam	
<b>SHRIMP SCAMPI</b>	18
Fontina Cheese/Béchalme Sauce/Lemon Zest	
<b>CHICKEN CORDON BLEU</b>	18
Marinara Sauce/Ham/Chicken/Truffle Oil Mozzarella Cheese/Arugula/Truffle Shavings	

### ENTREES

<b>CAJUN SEAFOOD CAPELLINI</b>	32
Seared Scallops/Sautéed Jumbo Shrimp Creamy Creole Sauce/Cayenne Pepper Sundried Tomatoes	
<b>GRILLED RIB EYE</b>	48
USDA Prime Cut Bone -In Crème De Cassis Bordelaise	
<b>MISO GLAZED SALMON</b>	34
Exotic Mushroom Risotto/Le	
<b>AHI TUNA</b>	32
Seared Ahi/Fresh Vegetables/Sticky Rice/ Sesame/Ponzu	

### ACCOMPANIMENTS

<b>LOBSTER MAC 'N CHEESE</b>	15
Three Cheese Macaroni Shells	
<b>EXOTIC SAUTÉED MUSHROOMS</b>	12
Shitake/Cremeni/Oyster Mixed Herbs/Port Wine/Garlic	
<b>SWEET POTATOES CASSEROLE</b>	10
Streusel/Pecan Crust	

An 18% service charge will be added to parties of 6 or more