

NIXO

PATIO LOUNGE

HAPPY HOUR 4P-7P
MONDAY THROUGH FRIDAY


LIVE MUSIC

SATURDAY
NEXT LEVEL LIVE


CJ EMMONS BAND 8P-11P

SUNDAY
JAZZ/BLUES/THE CLASSICS
GERRY ROTHSCHILD BAND 4P-7P

SHARE PLATES

PORK DIM SUM Pork Bao/Ponzu Sauce/Green Onion	12
LOBSTER MAC & CHEESE Main Lobster/Conchiglie Pasta/Three Cheese	15
CHAR SUI PORK FRIED RICE Chinese BBQ Pork/Peas/Mushrooms Bok Choi/Fried Egg/Soy Sauce	12
AHI POKE* Yellowfin/Avocado/Rice Crisp/Ginger Dressing	12
FRIED CALAMARI Orange Truffle Honey/Sriracha Aioli	12
ASADA FRIES Golden Crisp Fries/Pecorino Cheese/Avocado Cream Chipotle Mayo/Heirloom radish	12
GLAZED WINGS  Hickory Scented/Honey-Habanero Orange Glaze	12
KOREAN STYLE SHORT RIBS Ginger Hoisin Marinate/Pickled Red Onions Micro radish/Shaved Jalapenos	14
LOADED TOTS Candied Bacon/Jalapeno Peppers/Pecorino Cheese Pickled Red Onions/BBQ Sauce	8
SARATOGA CHIPS House Made Kettle Chips/Melted Blue Cheese Fresno Chilies/House Made Ranch Sauce	8

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

 denotes gluten free items
*denotes raw or undercooked items

SALADS

CAESAR	9
(KENTER FARMS, SUN VALLEY, CA)	
Romaine Hearts/Parmesan Dressing/Fresh Parmesan	
Add Chicken \$8 or Grilled Shrimp \$9	
HEIRLOOM TOMATO & BURRATA	12
(MARTINEZ FARMS, SAN DIEGO, CA)	
Fresh Mozzarella/Hearts of Palm/Basil/Fig Balsamic	
ORGANIC KALE	11
(COUNTYLINE FARMS, PETALUMA, CA)	
Kale/ Goat Cheese/Roasted Corn	
Heirloom Radish/Cilantro-Lime Vinaigrette	

FROM THE WOODSTONE PIZZA OVEN

MARGHERITA	12
Mozzarella/Roasted Tomato Sauce/Micro Basil	
Add Pepperoni	2
CARNIVORE	16
Salsiccia/Spianata Picante/Coppa Dolce	
Buffalo Mozzarella Cheese/Parmesan/Basil	
BRIE & PROSCIUTTO	14
Mozzarella Cheese	
Jalapeno/Rosemary Balsamic Reduction/Tangerine Lace	

HANDHELDS

With House Cut Fries

AMERICAN BURGER*	14
American Cheese/Onion	
Butter Leaf Lettuce/Sliced Tomato	
STEAKHOUSE BURGER*	16
Chuck Blend/Thick Cut Double Smoked Bacon	
Gruyere Cheese/Caramelized Onions	
WAYGU BEEF SLIDERS	15
Brioche Bun/Smoked Gouda Cheese/Citrus Aioli	
Watercress/Pickled Red Onions	

LARGE PLATES

SHRIMP LINGUINI	22
Jumbo Shrimp/White Wine Butter Sauce/Garlic	
Shallots/Heirloom Tomatoes/Chili Flakes/Cilantro	
MOUILLE FRITS	22
Black Mussels/ House Made French Fries	
White Wine/Butter/Garlic/Shallots/Chili Flakes	

EXECUTIVE CHEF BEN DIAZ