

# NIXO

PATIO LOUNGE

**HAPPY HOUR 4P-7P**  
MONDAY THROUGH FRIDAY

**LIVE MUSIC**

SATURDAY


NEXT LEVEL LIVE

**CJ EMMONS BAND 8P-11P**

## SHARE PLATES

<b>SZECHWAN SPARE RIBS</b>	14
Braised/Maple Glazed/Kimchi Slaw	
<b>LOBSTER MAC &amp; CHEESE</b>	18
Main Lobster/Conchiglie Pasta/Four Cheese Fondue	
<b>CHAR SUI PORK FRIED RICE</b>	14
Chinese BBQ Pork/Peas/ Bok Choi/Fried Egg/Soy Sauce	
<b>AHI POKE TOSTADAS*</b>	13
Yellowfin/Avocado/Radish/Ginger Dressing/ Sriracha	
<b>FRIED CALAMARI</b>	13
Orange Truffle Honey/Sriracha Aioli	
<b>ASADA FRIES</b>	13
Golden Crisp Fries/Pecorino Cheese/Avocado Cream Chipotle Mayo/Heirloom radish	
<b>GLAZED WINGS</b> 	14
Hickory Scented/Honey-Habanero Orange Glaze	
<b>KOREAN STYLE SHORT RIBS</b>	15
Ginger Hoisin Marinade/Pickled Red Onions Micro radish/Shaved Jalapenos	
<b>SHRIMP LINGUINI</b>	23
Jumbo Shrimp/White Wine Butter Sauce/Garlic Shallots/Heirloom Tomatoes/Chili Flakes/Cilantro	

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

 Denotes gluten free items  
\*denotes raw or undercooked items

EXECUTIVE CHEF BEN DIAZ

## SALADS

<b>CAESAR</b> (KENTER FARMS, SUN VALLEY, CA) Romaine Hearts/Parmesan Dressing/Fresh Parmesan <b>Add Chicken \$9 or Grilled Shrimp \$10</b>	11
<b>HEIRLOOM TOMATO &amp; BURRATA</b> (MARTINEZ FARMS, SAN DIEGO, CA) Fresh Mozzarella/Hearts of Palm/Basil/Fig Balsamic	13
<b>ORGANIC KALE</b> (COUNTYLINE FARMS, PETALUMA, CA) Kale/ Goat Cheese/Roasted Corn Heirloom Radish/Cilantro-Lime Vinaigrette	12

## FROM THE WOODSTONE PIZZA OVEN

<b>MARGHERITA</b> Mozzarella/Roasted Tomato Sauce/Micro Basil <b>Add Pepperoni</b>	14 3
<b>CARNIVORE</b> Salsiccia/Spianata Picante/Coppa Dolce Buffalo Mozzarella Cheese/Parmesan/Basil	18
<b>BRIE &amp; PROSCIUTTO</b> Mozzarella Cheese/ Jalapeno Rosemary Balsamic Reduction/Tangerine Lace	16
<b>CHORIZO &amp; TOMATILLO FLATBREAD</b> Panela Cheese/ Micro Epazote/ Grilled Summer Corn Roasted Tomatillo Salsa/ Cotija/ Red Onions <b>Add Fried Egg</b>	17 2

## HANDHELDS

House Cut French Fries or House Salad

<b>AMERICAN BURGER*</b> American Cheese/Onion Butter Leaf Lettuce/Sliced Tomato	16
<b>STEAKHOUSE BURGER*</b> Chuck Blend/Thick Cut Double Smoked Bacon Gruyere Cheese/Caramelized Onions	18
<b>AL PASTOR BURGER</b> Buttered Telera/ Heritage Breed Pork Blended with King Mushrooms/ Huitlacoche Salad/Yuzu-Chipotle Aioli	17

## SWEET

<b>COPPA THREE CHOCOLATE</b> White/Milk/Dark Mousse	9
<b>CHOCOLATE CARAMEL CRUNCH</b> Rich Chocolate/Hazelnut Toppings	9