

nirvana

kitchen & wine bar

FINDMYNIRVANA.COM

DINNER MENU

JOIN NIRVANA'S WINE CLUB!

The best small production wines from family wineries all over the world.
Earn Rewards! **1 POINT PER \$1 SPENT** | **150 POINTS = \$10-\$20 REWARD**,
depending on your membership.

Save 25% on all take-home wine purchases

Enjoy \$5 off all wine by the glass during lunch daily **and more**

APPETIZERS

Soup of the Day 8

Crab Cakes (GF) 24 Add Crab Cake **12**
Dijonaise, horseradish sriracha aioli, tomato salad

Tuna Wontons* (BT) 20.5 🥒
Raw tuna, chili oil, garlic, scallions, sriracha slaw, wasabi cream,
crispy tallow wontons, micro greens

Garlic and White Wine Mussels (GFA) 23.5
PEI mussels, garlic, white wine, shallots, butter, herbs
with house-made baguette

Brie Fondue (V, GFA) 23
With toasted pretzel bread, Add Bread **2.5**

Hummus (V, GFA) 17.5
Hummus and Greek salad (grape tomato, red onion,
cucumber, kalamata olives, feta cheese), carrots, celery, herb
baked flatbread

Cuban Black Bean Quesadilla (V) 20
Carr Valley chipotle cheddar, mozzarella, Cuban black beans,
stewed tomatoes, pico de gallo, sour cream.
Add Chicken **3.5**, Shrimp **6.5**, Short Rib **7.5**

Tenderloin Skewers (GFA) 23 Add Skewer **11.5**
Topped with horseradish creme, gorgonzola and shoestring potatoes

Beef Carpaccio (GFA) 20
Thinly sliced raw tenderloin, red onions, lemon vinaigrette,
smoked salt, baby arugula, toasted house-made baguette

Brie & Prosciutto Bruschetta 19.5
Baby arugula, pistachio dust, honey, toasted house-made baguette

Crispy Umami Spare Ribs (BT) 22 Add Rib **8**
Garlic and ponzu reduction, scallions, cilantro

Lamb Lollipops (GF) 28
Roasted garlic, honey, rosemary

ARTISAN CHEESES (GFA)

Choice of any two artisan cheese selections **20** | Cheeses comes with grapes, apple, honey and baguette
Choice of any three artisan cheese selections **29** | Cheeses come with grapes, apple, honey, mixed berry compote and baguette
Additional Cheese **8** | Additional Bread **1**

Prairie Breeze Amish White Cheddar, Iowa
Sweet flavor with a pleasant sharpness

Saint Agur Blue Cheese, France
A double crème blue, aged 60 days, with mellow profile

Mahon Curado D.O., Spain
Nutty, deep & long-lasting

Blue Shropshire, United Kingdom
Rich orange color with distinctive blue veining & a golden crust

Truffle Gouda, Wisconsin
Creamy, nutty, & earthy

Asiago, Italy Cow's milk cheese, produced only on the Asiago plateau in the Veneto foothills

Gouda 4 Year Aged, Holland
Sweet & complex, deep amber & burnt orange colors with a firm, flaky texture

Humboldt Fog, California
Creamy, light, & mildly acidic with a stronger flavor near the rind

Grand Val Manchego, Spain
Sharp in flavor though mellows out in the finish

Triple Cream Brie, France
Rich & smooth with a creamy interior

Carr Valley Chipotle Cheddar, Wisconsin
Chipotle throughout for wonderful spice

CHARCUTERIE (GF)

Prosciutto Di Parma 5.5
400 day aged Italian Ham

Wild Boar Salami 7.5
Natural meat blended with
Mediterranean spices

Peppercorn Duck Salami 7.5
Rich flavor, dry cured fermented,
red wine & black peppercorn

Duck Prosciutto 7
Cured and air dried, simply seasoned
with sea salt, peppercorn and garlic

FLATBREADS

With balsamic red wine reduction

Margherita (V) 19
Roasted garlic, Roma tomatoes,
mozzarella, basil

Crazy Caprese 19
Sun dried tomato pesto,
parmesan, mozzarella, pancetta

Farmer's Market (V) 18
Mushrooms, spinach, tomatoes, roasted red peppers,
caramelized onions, goat cheese, mozzarella

SALADS

Dressings: Balsamic Moroccan Dill, Honey Poppy Seed, Cilantro Lime, Italian Vinaigrette, Additional Dressing **1**
Add Steak **9**, Chicken **3.5**, Salmon **9**, Shrimp **6.5**, Avocado **3**

Everything You Love in a Chopped Salad (V, GFA) Entrée 19, Single 10.5
Chickpeas, red onion, toasted almonds, diced tomatoes, dried cranberries, long grain brown rice, gorgonzola, mixed greens

Chicken Caesar Salad (GFA) 20, Single 13
Chopped romaine lettuce, house Caesar dressing, grilled chicken breast, grape tomato, parmesan crisp, brioche croutons
Sub Steak **5.5**, Sub Salmon **5.5**, Sub Shrimp **3**

Field of Greens Salad (V, GFA) Entrée 16.5, Single 9
Mixed greens, walnuts, grapes, apples, gorgonzola

Sesame Crusted Tuna Salad* (GF) 24
Seared rare tuxedo crusted tuna, ponzu vinaigrette, frisée and spring mix salad

Spinach Salad (GF) 22
Grilled chicken breast, dried cranberries, red onion, roma tomato, mandarin oranges, toasted walnuts, goat cheese

Wedge Salad (GFA) 19
Baby iceberg lettuce, shaved onion, crisp pancetta, St. Agur blue cheese dressing, cherry tomato

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HAND-HELDS

TACOS

Three tacos served on corn tortillas with Spanish rice, and stewed black beans. Add Jalapeno **.5**, Sub Flour Tortillas **1**
Make it a bowl!

Asada (GF) 25

Tenderized and marinated flank steak, fresh cilantro, onion

Shrimp (GF) 23 🌶️

Chili rubbed shrimp, sriracha slaw, avocado salsa, queso fresco

Chicken (GF) 22

Braised chipotle chicken, pico, avocado cream, queso fresco

SMASHED BURGERS

Two certified angus beef patties served with beef tallow fries.
Sub roasted broccolini, sautéed spinach, garlic-herb smashed potatoes, crispy brussels sprouts **1.5**

Amish Cheddar 26

Amish white cheddar cheese, bacon, lettuce, tomato, onion, garlic aioli, brioche bun

Oklahoma 22

Cheddar cheese, sautéed onion, brioche bun, homestyle pickles

House 24

Nirvana sauce, cheddar cheese, lettuce, tomato, onions, brioche bun

PASTA

Served with House-Made Focaccia, Olive Oil, Parmesan
Sub Gluten Free Penne **4** Add Chicken **3.5** Shrimp **6.5** Italian Sausage **4.5** Pancetta **4**

Merguez Lamb Sausage Bolognese (GFA) 37

Fresh House-made Pappardelle, Grated Parmesan, Arugula

Fresh Garganelli Pasta w/ Creamy Pesto (V, GFA) 29

Fresh House-made Garganelli, Basil-Walnut Pesto, Heavy Cream

Spinach, Tomato and Gorgonzola w/ Fresh Pappardelle Pasta (V) 34

Fresh House-made Pappardelle, Grape Tomatoes, Spinach, Gorgonzola Cream Sauce

ENTREES

Caramelized Atlantic Salmon (GF) 42

Ginger-Cilantro Marinade, Molasses, Grilled Asparagus, Sesame-Soy Mushroom Wild Rice

Braised Short Rib (GF) 48

White Truffle Polenta, Espagnole Sauce, Roasted Mixed Vegetables

Tenderloin (8oz) (GF) 58

Sliced Certified Angus Beef, Jeow Som, Crispy Brussels Sprouts, Garlic-Herb Smashed Potatoes

NY Strip (16oz) (GF) 65

Certified Angus Beef, Sautéed Mushrooms and Butter, Tallow Fries

Ribeye (16oz) (GF) 61

Certified Angus Beef, Sauce Au Poivre, Roasted Broccolini, Garlic-Herb Smashed Potatoes

Seafood Paella (GF) 50

U6 Shrimp, Scallops, Mussels, Saffron Broth, Chorizo, Red Pepper

Roasted Chicken Tikka Masala (GF) 30

Aromatic Coconut-Tomato Masala, Chicken, Onion, Carrot, Cauliflower, Snap Pea, Basmati Rice, Chili Oil (optional)

French-Cut Rack of Lamb (GF) 57

Garlic-Herb Smashed Potatoes, Grilled Asparagus, Red Wine Cranberry Reduction

SIDES

Crispy Brussels Sprouts (GF, BT) 9.5

Roasted Broccolini (V, GF) 8

Beef Tallow Fries (GF, BT) 8.5

Garlic-Herb Smashed Potatoes (V, GF) 7.5

Sautéed Spinach (V, GF) 9

Caesar Salad (V, GFA) 9.5

20% Gratuity added to parties of six or more V=Vegetarian GF=Gluten Free GFA=Gluten Free Available - please ask your server for details regarding this item
*Consuming raw ingredients may increase your risk of foodborne illness. (BT) These items are made with Beef Tallow.