# nirvana
## kitchen & wine bar

FINDMYNIRVANA.COM

**JOIN NIRVANA'S WINE CLUB!**

The best small production wines from family wineries all over the world.

Earn Rewards! **1 POINT PER $1 SPENT** | **UNCORK A REWARD AT 100–250 POINTS** 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**

# DINNER MENU

## APPETIZERS

**Soup of the Day 9**

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

**Tuna Wontons*** (BT) **21**
Raw tuna, chili oil, garlic, scallions, sriracha slaw, wasabi cream, crispy tallow wontons, micro greens

**Garlic and White Wine Mussels** (GFA) **25**
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) **19**
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) **24** Add Skewer **12**
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 20**
Baby arugula, pistachio dust, honey, toasted house-made baguette

**Crispy Umami Spare Ribs** (BT) **24** 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-lingering

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

**Truffle Gouda, Wisconsin**
Creamy, nutty, & earthy

**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

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

## 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, pepperorn and garlic

## FLATBREADS

With balsamic red wine reduction

**Margherita** (V) **21**
Roasted garlic, Roma tomatoes, mozzarella, basil

**Crazy Caprese 21**
Sun dried tomato pesto, parmesan, mozzarella, pancetta

**Farmer's Market** (V) **21**
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 **20**, Single **11**
Chickpeas, red onion, toasted almonds, diced tomatoes, dried cranberries, long grain brown rice, gorgonzola, mixed greens

**Chicken Caesar Salad** (GFA) **20**
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 **18**, Single **10**
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

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.

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## DINNER MENU

## 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

**Crispy Salmon** (GF) **25**
Ponzu glaze, chili lime cream, bright apple pineapple celery slaw

**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 23**
Cheddar cheese, sautéed onion, brioche bun, homestyle pickles

**House 25**
Nirvana sauce, cheddar cheese, lettuce, tomato, onions, brioche bun

## PASTA

Served with House-Made Focaccia, Olive Oil, Parmesian
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) **32**
Fresh House-made Garganelli, Basil-Walnut Pesto, Heavy Cream

**Spinach, Tomato and Gorgonzola w/ Fresh Pappardelle Pasta** (V) **36**
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, Sauteed Mushrooms and Butter, Tallow Fries

**Ribeye (16oz)** (GF) **65**
Certified Angus Beef, Sauce Au Poivre, Roasted Broccolini, Garlic-Herb Smashed Potatoes

**Seafood Paella** (GF) **52**
U6 Shrimp, Scallops, Mussels, Saffron Broth, Chorizo, Red Pepper

**Roasted Chicken Tikka Masala** (GF) **34**
Aromatic Coconut-Tomato Masala, Chicken, Onion, Carrot, Cauliflower, Snap Pea, Basmati Rice, Chili Oil (optional)

**French-Cut Rack of Lamb** (GF) **59**
Garlic-Herb Smashed Potatoes, Grilled Asparagus, Red Wine Cranberry Reduction

## SIDES

**Crispy Brussels Sprouts** (GF, BT) **10**

**Roasted Broccolini** (V, GF) **8**

**Beef Tallow Fries** (GF, BT) **9**

**Garlic-Herb Smashed Potatoes** (V, GF) **8**

**Sautéed Spinach** (V, GF) **9**

**Caesar Salad** (V, GFA) **9**

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