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**

LUNCH MENU

Soup of the Day 8

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

Tuna Wontons* (BT) **18.5**
Raw tuna, chili oil, garlic, scallions, sriracha slaw, wasabi cream, crispy tallow wontons, micro greens

Garlic and White Wine Mussels (GFA) **21.5**
PEI mussels, garlic, white wine, shallots, butter, herbs with house-made baguette

Brie Fondue (V, GFA) **22**
With toasted pretzel bread, Add Bread **2.5**

Hummus (V, GFA) **16.5**
Hummus and Greek salad (grape tomato, red onion, cucumber, kalamata olives, feta cheese), carrots, celery, herb baked flatbread

APPETIZERS

Cuban Black Bean Quesadilla (V) **18**
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) **20.5** Add Skewer **10**
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 18
Baby arugula, pistachio dust, honey, toasted house-made baguette

Crispy Baby Back Umami Ribs (BT) **18.5** Add Rib **6.5**
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

Point Reyes Truffle Toma, California
A semi-firm cow's milk cheese infused with the earthy aroma of black truffles

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

Marieke Golden Gouda, Wisconsin
Caramel, toasted nuts, and brown butter, finished with a delicate crystalline crunch

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, pepperorn and garlic

FLATBREADS

With balsamic red wine reduction

Margherita (V) **17.5**
Roasted garlic, Roma tomatoes, mozzarella, basil

Crazy Caprese 18
Sun dried tomato pesto, parmesan, mozzarella, pancetta

Farmer's Market (V) **17.5**
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**

Soup and Salad (V, GF) **15.5**
A bowl of soup and select between our single everything salad, single field salad, or side Caesar

Everything You Love in a Chopped Salad (V, GFA) Entrée **18**, Single **10**
Chickpeas, red onion, toasted almonds, diced tomatoes, dried cranberries, long grain brown rice, gorgonzola, mixed greens

Chicken Caesar Salad (GFA) **18.5**
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**, Single **9**
Mixed greens, walnuts, grapes, apples, gorgonzola

Sesame Crusted Tuna Salad* (GF) **22**
Seared rare tuxedo crusted tuna, ponzu vinaigrette, frisée and spring mix salad

Spinach Salad (GF) **20**
Grilled chicken breast, dried cranberries, red onion, roma tomato, mandarin oranges, toasted walnuts, goat cheese

Wedge Salad (GFA) **17.5**
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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LUNCH MENU

HAND-HELDS

TACOS

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

Asada (GF) **18.5**
Certified Angus Beef, tenderized and marinated flank steak, fresh cilantro, onion

Shrimp (GF) **18** 🌶️
Chili rubbed shrimp, sriracha slaw, avocado salsa, queso fresco

Crispy Salmon (GF) **18.5**
Ponzu glaze, chili lime cream, bright apple pineapple celery slaw

Chicken (GF) **17**
Braised chipotle chicken, pico, avocado cream, queso fresco

SMASHED BURGERS (GFA)

Two certified angus beef patties served with beef tallow fries. Gluten Free **3**
Sub roasted broccolini, sautéed spinach, garlic-herb smashed potatoes, crispy brussels sprouts **1.5**

Amish Cheddar 23
Amish white cheddar cheese, bacon, lettuce, tomato, onion, garlic aioli, brioche bun

Oklahoma 17
Cheddar cheese, sautéed onion, brioche bun, homestyle pickles

House 21
Nirvana sauce, cheddar cheese, lettuce, tomato, onions, brioche bun

PASTA & RICE

Sub Gluten Free Penne **4.** Add Chicken **3.5** Shrimp **6.5** Italian Sausage **4.5** Pancetta **4** Fresh Focaccia, Parmesan, Olive Oil **4.5**

Merguez Lamb Sausage Bolognese (GFA) **19.5**
Fresh House-made Pappardelle, Grated Parmesan, Arugula

Fresh Garganelli Pasta w/ Creamy Pesto (V, GFA) **14.5**
Fresh House-made Garganelli, Basil-Walnut Pesto, Heavy Cream

Spinach, Tomato and Gorgonzola w/ Fresh Pappardelle Pasta (V) **18**
Fresh House-made Pappardelle, Grape Tomatoes, Spinach, Gorgonzola Cream Sauce

Roasted Chicken Tikka Masala (GF) **17.5**
Aromatic Coconut-Tomato Masala, Chicken, Onion, Carrot, Cauliflower, Snap Pea, Basmati Rice, Chili Oil (optional)

ENTREES

Caramelized Atlantic Salmon (GF) **42**
Ginger-Cilantro Marinade, Molasses, Grilled Asparagus, Sesame-Soy Mushroom Wild Rice

Tenderloin (8oz) (GF) **58**
Sliced Certified Angus Beef, Jeow Som, Crispy Brussels Sprouts, Garlic-Herb Smashed Potatoes

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

NY Strip (16oz) (GF) **65**
Certified Angus Beef, Sauteed Mushrooms and Butter, Tallow Fries

Braised Short Rib (GF) **48**
White Truffle Polenta, Espagnole Sauce, Roasted Mixed Vegetables

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

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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