

**FEINSTEIN'S  
AT THE NIKKO**

**RE-INVENTED CLASSICS**

**COCKTAILS**

**\$16**

**KILLER QUEEN**

*Reinvented Gypsy Queen*

infanta lambanog, new amsterdam vodka,  
Benedictine, dry vermouth orange liquor

**ORANGE COLORED SKY**

*Reinvented Paloma*

casa noble tequila, st. germaine, pineapple,  
grapefruit syrup, lime, salt

**STAYIN' ALIVE**

*Reinvented Penecillin*

rayu mezcal, johnnie walker red scotch, wasabi  
liqueur, sake, lime, ginger

**AUTUMN IN NEW YORK**

*Reinvented Manhattan*

sagamore rye, cochi torino, byrrh,  
black sesame infused olorosso, chocolate, walnut

**STORMY WEATHER**

*Reinvented Chartreuse Swizzle*

goslings rum, yellow chartreuse, spiced pear, kiwi,  
lime pineapple, falernum

**BOTTLED BEER**

**\$8**

**LAGUNITAS**

IPA, Petaluma CA 6.2% ABV

**SIERRA NEVADA**

Pale Ale, Chico CA, 5.6% ABV

**KIRIN ICHIBAN**

Lager, Japan 5% ABV

**HEINEKEN**

Lager, Netherlands, 5% ABV

**WINE**

**RUFFINO PROSECCO BRUT, NV**

Prosecco, Italy

**Glass 14 Bottle 55**

**MOET & CHANDON "IMPERIAL BRUT",  
NV**

Champagne, France

**Glass 22 Bottle 85**

**ROEDERER ESTATE BRUT ROSE, NV**

Anderson Valley, CA

**Glass 17 Bottle 68**

**SCARBOLO SAUVIGNON BLANC**

Friuli-Venezia Giulia, Italy 2016

**Glass 15 Carafe 33 Bottle 60**

**TRIMBACH PINOT BLANC**

Alsace, France 2015

**Glass 14 Carafe 31 Bottle 55**

**STEPHEN EHLEN RIESLING**

Spatlese Mosel Valley, Germany 2014

**Glass 16 Carafe 35 Bottle**

**MATANZAS CREEK CHARDONNAY**

Sonoma County, CA 2015

**Glass 18 Carafe 39 Bottle 60**

**AU BON CLIMAT PINOT NOIR**

Santa Barbara, CA 2015

**Glass 16 Carafe 35 Bottle 64**

**TERRAZAS DE LOS ANDES RESERVA  
MALBEC**

Mendoza, Argentina 2015

**Glass 14 Carafe 31 Bottle 56**

**SEAN MINOR CABERNET SAUVIGNON**

Napa Valley, CA 2014

**Glass 17 Carafe 37 Bottle 68**

**RAMEY CLARET CABERNET SAUVIGNON  
BLEND**

Napa Valley, CA 2015

**Glass 22 Carafe 48 Bottle 88**



# SHARED PLATES

<b>GARDEN ROLL</b> <i>vegan</i>	12	<b>BEEF CHILI NACHOS</b>	12
vine ripened tomato, avocado, cucumber, shiso leaf, inari, soy reduction		cheese, beef, guacamole, pico de gallo, jalapeño	
<b>SPICY AHI TUNA ROLL</b>	12	<b>JUMBO PRAWN COCKTAIL</b> <i>gluten free</i>	14
pickled ginger, wasabi		six jumbo prawns, spicy cocktail sauce	
<b>LITTLE GEM LETTUCE</b> <i>vegetarian</i>	12	<b>ARTISAN CHEESE BOARD</b>	15
parsnip chip, toy box tomato, burrata mousse, yuzu vinaigrette		chef's selection of gourmet cheeses	
add 5oz chicken (4) add 5oz salmon (6)		<b>CHARCUTERIE</b>	18
<b>TOMATO CAPRESE</b> <i>vegetarian gluten free</i>	12	chef's selection of cured meats	
fresh mozzarella, vine ripened tomato, basil		<b>MARGHERITA PIZZA</b> <i>vegetarian</i>	12
		mozzarella, sundried tomato, basil	

# SMALL PLATES

<b>TOMATO BASIL SOUP</b> <i>vegetarian/gluten free</i>	10
shiitake mushroom relish, crème fraiche	
<b>COBB SALAD</b> <i>gluten free</i>	15
iceberg, bacon, tomato, egg, avocado, point Reyes gorgonzola, poppy seed vinaigrette	
add 5oz chicken (4) add 5oz salmon (6)	
<b>GINGER CHICKEN STIR FRY</b> (8 oz)	17
fried rice, pickled cucumber, carrot, fried tofu, teriyaki sauce	
<b>AHI TUNA POKE BOWL</b>	18
steamed rice, avocado, scallion, furikake, sushi ginger, yuzu vinaigrette	
<b>SLOPPY JOE</b>	14
brioche bun, macaroni and cheese, coleslaw	
<b>PORK BELLY RICE BOWL</b> (5 oz) <i>gluten free</i>	14
star anise barbeque sauce	
<b>CRISPY SKIN SCOTTISH SALMON</b> (6 oz) <i>gluten free</i>	23
wild mushroom, spicy corn with raclette cheese, seasonal vegetable, kaffir-lime beurre blanc	
<b>72 HOUR SHORT RIBS</b> (6 oz) <i>gluten free</i>	25
yuzu pomme puree, charred shishito pepper, shiso gremolata	

# SPECIALS

<b>THE DELIGHT</b>	29	<b>THE LUXURIOUS</b>	34
Tomato Basil Soup		Garden Roll	
Vine Ripened Tomato Caprese		Little Gem Lettuce	
Pork Belly Rice Bowl		Crispy Skin Scottish Salmon	
Mini Panna Cotta		Fruit Salad	