

FEINSTEIN'S AT THE NIKKO

COCKTAILS – \$16

KILLER QUEEN

Reinvented Gypsy Queen

infanta lambanog, new amsterdam vodka,
benedictine, dry vermouth, orange liqueur

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



\$14

\$55

MOET & CHANDON

"IMPERIAL BRUT", NV
Champagne, France

\$22

\$85

ROEDERER ESTATE

BRUT ROSE, NV
Anderson Valley, CA

\$17

\$68

SCARBOLO

SAUVIGNON BLANC
Friuli-Venezia Giulia, Italy 2016

\$15

\$33

\$60

TRIMBACH

PINOT BLANC
Alsace, France 2015

\$14

\$31

\$55

MATANZAS CREEK

CHARDONNAY
Sonoma County, CA 2015

\$18

\$39

\$76

AU BON CLIMAT

PINOT NOIR
Santa Barbara, CA 2015

\$16

\$35

\$64

TERRAZAS DE LOS ANDES RESERVA

MALBEC
Mendoza, Argentina 2015

\$14

\$31

\$56

SEAN MINOR

CABERNET SAUVIGNON
Napa Valley, CA 2015

\$17

\$37

\$68

RAMEY CLARET

CABERNET BLEND
Napa Valley, CA 2015

\$22

\$48

\$88

FEINSTEIN'S AT THE NIKKO

Sound Check

HOUSE SPICED BAR NUTS	7
seasoned with shichimi togarashi	
FURIKAKE TRUFFLE POTATO CHIPS	10
served with yuzu aioli	
SWEET & SAVORY POPCORN	9
locally sourced and popped daily from Peter's Kettle Corn in Berkley <i>Ask your server for the daily flavors</i>	

Opening Acts

GARDEN ROLL <i>vegan</i>	12
vine ripened tomato, cucumber, inari, shiso	
MARIN FARMS BAKED BRIE	18
applewood smoked bacon marmalade, crostini	
SPICY AHI TUNA ROLL	16
sriracha spiced tuna belly, pickled ginger, wasabi	
PRAWN COCKTAIL <i>gluten free</i>	18
poached gulf prawns, wasabi cocktail sauce	
CHARCUTERIE	20
whole grain mustard, olives, crackers	
ARTISAN CHEESE BOARD	18
fig jam, mixed nuts, crostini	

Show Stoppers

AGED CHEDDAR CHEESE NACHO	14
nacho cheese, guacamole, pico de gallo, jalapeño, cilantro	
<i>add cumin spiced all natural ground beef +6</i>	
<i>add slow cooked Impossible "meat" +6</i>	
AHI TUNA POKE BOWL	20
yuzu sesame soy seasoned tuna, steamed rice avocado, tamago, pickled vegetables, furikake	
72 HOUR BEEF SHORT RIB SLIDERS (3)	16
Hawaiian rolls, chimichurri aioli, pickled red onions	

“Dough” — Re — Mi

MARGHERITA PIZZA <i>vegetarian</i>	14
mozzarella, sundried tomato, basil, balsamic reduction	
A WHOLE LOTTA MEATZA PIZZA	18
mozzarella, calabrese, prosciutto, coppa, banana peppers	
IMPOSSIBLE PIZZA <i>vegetarian</i>	16
cumin spiced impossible burger, cheddar, dill pickles	
AVOCADO PIZZA <i>vegetarian</i>	20
sliced haas avocado, lemon oil, jalapeno, cilantro	

After Party

HONEY RICOTTA FLAT BREAD	14
creamy bellwether farms ricotta mousse marshall farms honey, cinnamon sugar	
CARAMELIZED BANANA SUNDAE	16
chocolate & vanilla ice cream bourbon caramel, whipped cream	
FLIGHT OF THE CANNOLI	14
matcha, strawberry, tahitian vanilla	
MIC DROP	18
our take on a classic “DrumStick” waffle cone, chocolate fudge vanilla ice cream, toasted almonds	
STICKY BUN BREAD PUDDING	14
toasted croissants, candied pecans vanilla bean ice cream	
SEASONAL FRUIT	14
selection of fresh fruits and berries scoop of artisan sorbet	

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs
may increase your risk of food borne illness,
especially if you have a preexisting medical condition*