HAPPY HOUR

NIC+JUNIOR'S

WINTER 2025

Bites

SOURDOUGH FOCACCIA
made daily | served with olive oil, saba, herbs 10

BREAD PAIRINGS:
- *24-Month Aged Prosciutto* 12
- *N'duja* 8
- *Buffalo Mozzarella* 7
- *Black Truffle Butter* 15
- *Whipped Ricotta* 8

OYSTERS*
smoked mignonette, lemon oil 12/24

STEAMED SNOW CRAB CLAWS*
drawn garlic butter, chili flakes 28

Cocktails

ESPRESSO MARTINI
vodka, coffee liqueur, cold brew 8

OLD FASHIONED
bourbon, bitters, orange 8

BOULEVARDIER
bourbon, campari, sweet vermouth 8

N+J'S MARTINI
gin, N+J's vermouth blend, garnish salad 9

NEGRONI
gin, campari, sweet vermouth 9

DRY VODKA MARTINI
ice cold vodka, straight up, twist or olive 9

PASSIONFRUIT MARGARITA
100% agave tequila, passionfruit, lime 10

CAIPIRINHA
cachaça, lime 10

BRAZILIAN CHEESE STICKS
arrabbiata sauce, pecorino, oregano 14

BURGER*
gruyère, shallot jam, maitake aioli aged cachaça au poivre, yuca fries 18

YUCA FRIES
house smoked hot sauce 9

SOFT SERVE
stracciatella, shaved chocolate 7

Wine by the Glass

NV BISOL 'JEIO' PROSECCO
veneto, italy 9

2024 JACQUES DUMONT SAUVIGNON BLANC
loire valley, france 12

2023 CATENA 'VISTA FLORES' MALBEC
mendoza, argentina 12

2024 SCARPETTA SANGIOVESE
tuscany, italy 12

Beer

Kolsch Draft 5
Dovetail Brewery

Anti-Hero IPA Draft 5
Revolution Brewery

Zombie Dust Draft 5
3 Floyds Brewing Co.

Guinness Draft 5

Industry Handshake 9
Miller High Life Pony + a shot of Fernet

***Consuming raw or undercooked meats poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*