

the NIXON

CHOPS & WHISKEY

CHILLED

Shrimp Cocktail
Mexican bay shrimp atomic horseradish, tostada
10.00

Kampachi Ceviche
Avocado, habanero,
Buttermilk Lime
10.00

Crab Guacamole
Lump crab meat, orange
segments, serranos chiles
12.00

Soup

**Mezcal Lobster
Bisque**
Garlic crema
8.00

OCEAN

Mussels
Beer and coconut broth, double cream
butter, mint, moronga fresno chile & lime
12.00

Fried Squid
Crunchy escabeche, aged hot sauce
12.00

Octopus
Heirloom beans, cecina, garlic & lime crema
12.00

LAND

Alitas
Spicy caramel, roasted pepitas seeds
8.00

Chicharrones
Fermented honey, Colima sea salt,
fresh lime
8.00

Bacon
Thick cut bacon, maple date jam
15.00

Roasted Bone Marrow
Corn sopes, salsa verde
15.00

SALAD

Corner Street Fruit
licama, cucumbers, pineapple, watermelon chile
piquin dressing
10.00

Baby Iceberg Salad
Iceberg, thick-cut bacon, snow blue cheese,
purple onion, tomato
12.00

Little Gem
Cotija cheese & anchovy dressing, croutons
10.00

Achiote Cobb Salad
Chicken, iceberg lettuce, bacon, egg, avocado,
tomato, achiote dressing
15.00

Steak Salad
Tamarind dressing, fresh herbs avocado, mango pickled
onions, baby roma, toasted coconut
15.00

Quinoa
Shaved brussels sprouts salad, cranberries,
tomatoes, cucumbers, almonds, cotija Yuzu dressing
11.00

CHOPS

100% All Natural Black Angus Beef. finished with grass-fed butter. Humanely raised,
no hormones or antibiotics.

Chefs Cut Bone-In Ribeye 32 Oz
85.00

New York Strip 16 Oz
35.00

Hand-Cut Filet Mignon
6 oz Petit-Cut — 10 oz Cut
27.00 - 34.00

Culotte 10 oz
22.00

**A4 Colorado Wagyu
Flat Iron 10 Oz**
39.00

ADDITIONAL OPTIONS

**Maple-Glazed Double-Cut
Duroc Pork Chop**
23.00

Old School Cheeseburger
Thick cut bacon, American cheese
18.00

Confit Half Pig Head For 2
Pickled vegetables, chimichurri
45.00

Umami Dime Bag
Ask what it is - 475.00

COMFORT

5.00

Corn Esquites

**Whipped Russet
Potatoes**

**Crispy Fingerling
Potatoes**
Dashi Aioli
Cotija Cheese

Mac & Cheese

**Charred Brussel
Sprouts**
Bacon and vanilla butter

Sauteed Mushrooms
Garlic, epazote

Sauteed Spinach
Hierba santa

Cauliflower
Capers, cranberries, yogurt tahina

Chiles Toreados

SEAFOOD ENTREES

Wild Oregon Salmon
Clams, pozole broth 26.00

Shrimp
Creamy gritts, bacon, pasilla and butter broth
23.00

Broiled Lobster
Chipotle butter, ayocotote beans
35.00

follow us:  • follow the chef •

a Katsuji Tanabe Restaurant
TOP CHEF

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CHOPS & WHISKEY