

Little NICKEL

STARTERS

Octopus-Avocado Cocktail 14

grapefruit, cilantro,
jalapeno, red onion,
corn & plantain chips **GF**

Hawaiian Nachos 16

chicken, pork or black bean,
crispy bacon, grilled pineapple,
queso blanco (contains flour), white
cheddar cheese, pickled red onion,
jalapeno, cilantro crema, pico de
gallo, cabbage, salsa verde

Salt & Pepper Calamari 15

crispy fried in rice
flour, with peppers,
scallion, & chili
vinegar sauce **GF**

Lumpia 8

filipino style egg rolls,
ground beef, cabbage,
carrots, onions

Fried Halloumi 13

fried halloumi cheese,
harissa-yogurt mint sauce **GF**

General Tso's Wings 15

a classic mid-century
favorite in wing form,
black & white sesame

Flaming Pu-Pu 30



GENERAL TSO'S WINGS, CRAB RANGOON,
BEEF SKEWERS, COCONUT SHRIMP, LUMPIA

CHOPPED SALADS

Romano 13

romaine, radicchio,
crispy chickpea, grated
egg, pecorino, smoked
paprika breadcrumb,
tahini-lemon-caesar
dressing

Royal Siam 13

romaine, napa cabbage,
oranges, avocado,
cilantro, basil, peanuts,
crispy shallots,
chili-lime vinaigrette

Santina 13

arugula, shaved
brussels, fennel,
grapefruit, scallions,
baby peas, avocado,
pecorino cheese, citrus
vinaigrette **GF**

ADD: *Burger 7, *Lamb Burger 8, Beyond Burger 9, Grilled Chicken 6,
Shrimp 7, Salmon Cake 7, *Salmon 7, *Steak (12oz) 12

SANDWICHES SHOESTRINGS or SLAW

GLUTEN FREE BUN +1

Grilled Chicken 13

whipped jalapeno feta,
tomato, spinach,
red onion

Filet 'O Nickel 13

crispy cod, nickel slaw,
caper tartar sauce

Lamb Cheesesteak 14

chopped lamb, queso blanco,
bell + cherry pepper,
onion, arugula

Ipanema 12

sweet potato, kale,
caramelized onion,
gruyere, lemon-garlic aioli

*Nickel Burger 14

grilled pineapple, bacon,
white cheddar, jalapeno,
avocado aioli,
beyond meat patty +3

*Lamb Burger 15

fennel, cucumber,
feta, lemon-garlic aioli
beyond meat patty +3

Coconut Shrimp Roll 13

coconut shrimp,
miso-honey mustard,
cucumber-daikon-jalapeno slaw

Salmon Cake 14

classic salmon cake
with nickel slaw,
caper tartar

AN 18% GRATUITY WILL BE ADDED FOR PARTIES 5 OR MORE

GF- MADE WITH GLUTEN FREE INGREDIENTS, ALL FRIED ITEMS IN SAME FRYER AS ITEMS CONTAINING GLUTEN.

*Notice: These items may be prepared raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs may increase your risk of foodborne illness.

MAIN COURSE

Lamb Shank Tacos 25

with corn tortilla, cabbage,
radish, pickled red onion,
salsa verde, pico de gallo,
cilantro crema

Picadillo Stuffed Poblano 17

vegan, roasted poblano stuffed
with beyond meat, currant pinenut
crumble, salsa ranchera,
cilantro rice GF

Whole Roasted Fish mp

catch of the day,
jalapeno basil sauce,
served with cilantro rice,
as taco entree +3 GF

*Poke Bowl 22

soy marinated ahi tuna,
edamame, radish, pineapple,
harissa mayo, nori, sesame,
cucumber, avocado, rice

Cauliflower a La Plancha 17

brown butter, pecorino, capers,
citrus dressed arugula salad GF

Hawaiian Pork or Chicken Bowl 17

with pineapple, bacon, salsa verde,
pico de gallo, pickled red onion, cilantro
rice, coconut black beans, cilantro crema

Crab Spaghetti 24

roasted artichoke, fennel,
with lemon zest panko,
chili flakes

*Grilled Steak 25

n.y. strip with chimichurri
& grilled sweet potato
fingerlings GF

Peri-Peri Half-Chicken 22

with house peri-peri sauce,
brussels sprouts, and
sweet potato mash GF

*Salmon L'Orange 22

orange honey-ginger spiced glaze,
with garlic bok choy & rice GF

SIDES

Shoestring Fries

aegean salt & herbs 5

Sweet Potato Fingerlings

with chimichurri GF 6

Coconut Black Beans GF 5

Nickel Slaw GF 4

Garlic Bok Choy GF 6

Cilantro Rice GF 4

Cauliflower Rice GF 5

DESSERTS

Pineapple Upside-Down Cake 8

pineapple ring,
maraschino cherry,
salted caramel rum soak GFO

Coconut Cream Pie 8

coconut wafer crust,
cream of coconut filling,
toasted coconut

Banana Split Tropicale 8

chocolate, pineapple
& strawberry sauces,
spiced peanuts

Spiced Chocolate Pot de Crème 8

with whipped cream GF

REFRESHMENTS

ONE COMPLIMENTARY REFILL

Coke 3

Diet Coke 3

Sprite 3

Ginger Ale 3

Shirley Temple 3

Iced Tea 3

Arnold Palmer 3

Coffee 3

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