B E V E R A G E S

SAN PELLEGRINO 3.5
LEMONADE 3.5
*upgrade to a blackberry lemonade +1
ORANGE JUICE 3
COKE, DIET COKE, SPRITE, OR CLUB SODA 3
NAPOLEON ICED TEA (SWEET OR UNSWEETENED) 3
CHAI TEA LATTE (HOT OR ICED) 5
VANILLA OR RASPBERRY CREAM SODA 5
MIGHTY LEAF HOT TEAS 3.5
JOE VAN GOGH DRIP COFFEE 2.5
DOUBLE ESPRESSO 3
*upgrade to an affogato +4
AMERICANO OR MACCHIATO 3
LATTE OR DOUBLE CAPPUCCINO 4.5
MOCHA (HOT OR ICED) 5.5
HOT CHOCOLATE 4.5
*substitute for soy milk +3
*add vanilla, chocolate OR raspberry +3

C R A F T B R E W S

STONE BREWING: IPA 4.5
MOTHER EARTH: Endless River 4
DURTY BULL: Lager 4
D9 BREWING: Mocha Brown Ale 5

D E S S E R T S

MOLTEN LAVA CAKE WITH AMARENA CHERRY GELATO 8
TRIPLE CHOCOLATE MOUSSE LAYER CAKE 7
& CHANTILLY
ITALIAN TIRAMISU WITH KAHHLUA ANGLAISE 7
& ALMOND CANTUCCI
FRENCH APPLE TART WITH VANILLA BEAN GELATO 8
& CINNAMON DUST
RUSTIC BERRY TART WITH HONEYED GELATO 7
& CANDIED ORANGE
LEMON BLUEBERRY CHEESECAKE 7
& ALMOND CANTUCCI
CHOCOLATE CHUNK OR OATMEAL CRANBERRY COOKIE 2
VANILLA BEAN, AMARENA CHERRY OR HONEY GELATO
FOREST FRUIT SORBET 1 SCOOP- 4  2 SCOOPS- 7

W H I T E S

CASTILLO PERELADA, BRUT NATURE CAVA, 2015:
Penedes, Spain 8 • 32
dry, smooth and complex with bright fruity notes and intense bubble
TENSHAN, CHARDONNAY, 2016:
Santa Maria, CA  9 • 36
tangerine and melon aromas with a balanced apricot and toasted hazelnut finish
MAYU, PEDRO XIMENEZ, 2017:
Valle de Elqui, Chile 8 • 32
dry and crisp with electric acidity and hints of white flowers and stone fruits
DOMAINE du SALVARD, CHEVERNY BLANC, 2017:
Napa, CA 9 • 36
balanced minerality with some creamy coconut and crisp pear notes
NxNW, RIESLING, 2015:
Horsehills, WA 8 • 32
crisp, clean and refreshingly dry with notes of peach and tangerine
ESPRIT GASSIER, ROSE, 2017:
Provence, France 9 • 36
aromas of peach and white flowers with notes of citrus fruits and healthy acidity

R E D S

CLINE CELLARS, MOURVEDRE 2016:
Contra Costa, CA 10 • 40
hints of Eucalyptus with distinct chocolate notes and a luscious deep plum flavor
CANTINE COLOSI, NERO D’AVOLO 2017:
Sicily, Italy 9 • 36
dark, ruby red with intense fruit aromas and a dry, full-bodied finish
KERMIT LYNCH SELECTIONS, LANGUEDOC ROUGE, 2015:
Lodi, CA 9 • 36
brambly fruit, a brush of tannins, and an underlying earthiness create depth and character
DECERO, MALBEC, 2016:
Mendoza Argentina 40
medium bodied with intense aromas of violet over a core of red fruits and pepper
BR COHN, CABERNET SAUVIGNON 2016:
North Coast, CA 42
full, rich flavors of berry, cassis and black cherry with hints of vanilla

C O C K T A I L S

BLACKBERRY COLLINS 12
Stoli vodka, blackberry syrup, lemon juice, club soda, lemon garnish
COCONUT GIN FIZZ 13
Hendricks gin, cava blend, raspberry syrup, coconut cream
HIBISCUS SPARKLER 12
Perelada Cava, hibiscus syrup, orange bitters, edible flower garnish
GINGER & JASMINE 13
Hendricks gin, ginger syrup, lemon juice, jasmine extract, sparkling, lemon garnish
NASHER in MANHATTAN 13
Knob Creek bourbon, Angostura bitters, sweet vermouth, beaten orange, bourdeaux cherry
CHOCOLATE ESPRESSO CREAM 14
Stoli Vanil vodka, Godiva Chocolate Liquer, Bailey’s Irish cream, chilled espresso, chocolate covered espresso bean
JOE VAN GOGH IRISH COFFEE 13
Jameson Irish whiskey, Bailey’s Irish cream, Joe van gogh coffee, fresh chantilly

*upgrade to a blackberry lemonade +1
*add vanilla, chocolate OR raspberry +3

*upgrade to an affogato +4
*substitute for soy milk +3
*add vanilla, chocolate OR raspberry +3

*add vanilla, chocolate OR raspberry +3
APPETIZERS

ARTISANAL CHEESE PLATE 15
dried michigan cherries, mixed nuts, seasonal fruit, cornichons, kalamata olives, stone ground mustard, flat bread crackers

CHOOSE THREE: St. Andre, Double Creme Brie, Chevre, Gorgonzola, Manchego, Burrata, Feta, OR Aged Hook Cheddar

SMOKED SALMON PLATE 15
hard-boiled egg, diced red onion, capers, kalamata olives, pickled cucumber salad, dill cream sauce, everything flat bread crackers

CAPRESE PLATTER 15
torn burrata, hot house tomato, basil leaves, pesto, balsamic reduction, extra virgin olive oil

GIORGIO’S MEZZE 16
roasted garlic hummus, quinoa, tabbouleh, tzatziki, stuffed grape leaves, kalamata olives, cubed feta, seasoned pita

FRIED MUSHROOM RAVIOLI PLATE 16
browned rosemary butter, sage, roasted garlic, roasted red peppers, asparagus tips, grana padano

SIGNATURE SALADS

MEDICI 13
red beets, orange quarters, dried cranberries, pepitas, burrata, chopped brussel sprouts & kale, lemon champagne vinaigrette

FALL CABBAGE SALAD 11
cubed tofu, quinoa, roasted corn, julienned carrots, cucumber, bell peppers, cilantro, red & napa cabbage, ginger miso vinaigrette

KALE CAESAR 12
blanched asparagus, focaccia croutons, kalamata olives, anchoyces, stemmed chopped kale, grana padano, creamy caesar dressing

WARM MUSHROOM 12
roasted wild mushrooms, quinoa, fried leeks, marsala shallots, toasted cashews, breaded chevre, purple baby kale, sherry agave vinaigrette

HONEY ROASTED SQUASH 12
butternut squash, purple sweet potato, sour cherries, sunflower seeds, pecorino, agrodulce drizzle, spinach & arugula, marsala shallot vinaigrette

NASHER COBB 12
applewood bacon, hard boiled eggs, poached pear, candied pecans, dried cranberries, avocado, gorgonzola, organic field greens, poppy seed vinaigrette

ENTREES

SURF AND TURF 32
USDA choice filet mignon cooked to order, shrimp skewer, flash steamed asparagus, creamed garlic potatoes, fried leeks

HANGER STEAK 28
flat top grilled hanger steak cooked to order, flash steamed asparagus, roasted rainbow carrots, herbed baby potatoes, mushroom au jus

SEAFOOD RISOTTO 28
scallops, shrimp, jumbo lump crab meat, onions, tomatoes, basil, lemon butter, grana padano

PANKO SALMON 25
Atlantic salmon filet cooked medium, sauteed spinach, creamed garlic potatoes, mustard lemon sauce

LEMON LINGUINE 20
wild mushrooms, asparagus, spinach, tomatoes, onions, feta, cashew pesto cream, lemon
*add chicken breast +4 OR sautéed shrimp +8

PASTA AL FORNO 18
fresh linguine, chipotle pomodoro, onions, basil, shredded mozzarella
*add chicken breast +4 OR sautéed shrimp +8

*Please speak to your server for dietary or allergen modifications.
*Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of foodborne illness
A 20% service charge will be added to parties of 6+ & for split checks