

1911



2018

SOCIAL HOUR FOOD

3-5 P.M DAILY

SMALL BITES

\$5 Nickel Nuts
Mixed Spices

\$6 Country Fries
Chicken Powder + Buttermilk + Fancy Sauce

LARGE PLATES

\$13 The Nickel Salad

Baby Greens + Red Onion + Radish + Fourme D'Ambert + Red Wine Vinaigrette

\$12 Beet + Goat Cheese

Sumac + Romaine + Pistachio

\$13 Chilled Pea Soup

Horseradish Snow + Olive Oil + Lemon

\$13 House-Made Hummus

Fried Chick Peas + Seasonal Vegetables + Sumac + House-Made Rosemary and Garlic Flatbread

\$13 Nickel Burger*

Angus Beef + Cheddar + L.T.O.P. + Fancy Sauce + Sesame Bun

PRIOR TO PLACING YOUR ORDER PLEASE INFORM OUR STAFF IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY. WHILE WE CANNOT MAKE ANY GUARANTEES OUR CULINARY TEAM WILL MAKE EVERY EFFORT TO ACCOMMODATE YOUR NEEDS.
*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

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SOCIAL HOUR DRINKS

3-5 P.M IN THE BARREL BAR

\$5 GLASS WINE

SPARKLING

Artelatino • Cava

ROSÉ

Les Trois Couronnes • Rosé

WHITE

Stemmari • Pinot Grigio

RED

Frico Rosso • Sangiovese

30% OFF ANY WINE BY THE BOTTLE FROM THE NICKEL WINE LIST

\$8 HAPPY HOUR COCKTAILS

Standard Rock Manhattan

Barrel-Aged Four Roses Bourbon +
Dolin Rouge Vermouth + Bitters + House Brandied Cherries

Aperol Spritz

Aperol + Absolut Mandrin + Sparkling Wine + Orange Bitters

\$3 BEER CAN

Pabst Blue Ribbon 16 OZ

\$5 18 OZ DRAFT

Pug Ryan's Pilsner, Avery 'White Rascal' Belgian Style White-Ale,
Renegade 'Redacted' Rye IPA, Telluride 'Facedown' Nitro Brown-Ale

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