



At Night!

Thursday, Friday, and Saturday 6:00-9:30 PM

Starters

Start with a glass of Cava!

- Lobster stuffed mushroom caps** 7
Warm crimini mushrooms stuffed with sautéed lobster.
- Honey Goat Cheese Stuffed Beignets** 5
Two crispy beignets stuffed with honey goat cheese.
- Hummus and Pita** 6
Two scoops of our house-made flavored hummus of-the-day served with warm pita points for dipping. Carrots & Celery available.

Salad

Try with the Vinho Verde or Botani Blanco

- Nido Salad (GF)** 9
Local spring mix with candied walnuts, goat cheese, tomatoes & cranberries drizzled with our red balsamic vinaigrette (GF) – May also be ordered as side salad
- Smoked Salmon Salad** 10
Smoked salmon on bed of spring mix with cherry tomatoes, cucumbers, and our house-made citrus dill dressing.

Entrées

Served with sesame flatbread and your choice of a side

- Crab Cakes on Basil** 19
Two jumbo lump crab cakes on basil cream sauce.
Pairs nicely with the Rose Cava or Kentia Albarino
- Chicken Cordon Bleu** 17
Batter encrusted tender white chicken breast stuffed with aged swiss cheese and premium ham. A classic.
Try with one of our Chardonnays by the glass or bottle!
- Steak Chimichurri** 22
Tender sliced angus steak with a side of chimichurri sauce.
Pair with a bottle of Sanford Pinot Noir or Juan Gil Monastrell
- Paella** 24
Lobster, shrimp, mussels, and chorizo on a bed of saffron rice.
Recommended pairings with Vina Eguia Rioja Blanco or Alto Moncayo Veraton
- Chicken Empanadas** 14
Three puff pastries filled with shredded chicken, cream cheese, carrots, celery, onion and tangy poblano sauce.
Try with Migration Pinot Noir or Santa Julia Pinot Grigio
- Grilled Eggplant Three Ways** 14
Three large pieces of grilled eggplant: Mushroom & Carmelized Onion, Avocado, and Tomatoes with Goat Cheese.
Pairs well with Juan Gil Rose or Seeker Cabernet

Sides

- Brussel Sprouts (GF)**
Crispy brussel sprouts tossed in sesame honey glaze
- Patatas Bravas**
Traditional crispy fried potatoes with a light seasoning and spicy aioli
- Side Salad**
A smaller but just as flavorful version of our Nido salad

- Asparagus**
Three large spears grilled with olive oil and sea salt
- Broccoli**
Fresh broccoli florets with a sprinkle of melted parmesan
- * Additional sides \$4



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Desserts & Chocolate

- Chocolate Truffles** 7
Four truffles of Spanish dark chocolate surrounding chocolate mousse all drizzled with glaze.
- Chocolate & Churro Bites** 8
Dark & Milk Spanish chocolate served with cinnamon Sugar churro bites for dipping.
- Chocolate Fondue for Two** 13
Melted chocolate for dipping apples, bananas, strawberries, pound cake, and marshmallows. Choose Dark or Milk. *Or Try Peanut Butter & Chocolate!*
- Hot Chocolate Molten Cakes and Ice Cream** 10
Two mini molten dark fudge cakes with hot lava chocolate inside and a side of cold creamy all-natural vanilla ice cream. (10-minute cook time)
- OMG Chocolate Espresso Cookie** 8
Two warm triple chocolate cookies with a whipped espresso cream center, then drizzled with warm chocolate sauce.
- Gluten Free Peanut Butter Brownie** 7
How can this be Gluten Free? That's what you will say when you bite into this warm brownie with a peanut butter top and bottom.

Specialty Coffee

- Espresso** 2 oz 3
Cortado 4 oz 3.5
Cappuccino 6 oz 4
Americano 6 oz/12oz 3/3

Lattes 10 oz 5

Flavors

- Cafe Nido (Mocha Latte with Spanish chocolate), Vanilla, Caramel, Honey Cinnamon, Lavender* 6

Non-coffee: Matcha Green Tea Latte or Chai Latte

- House Brewed Coffee** 3
Iced Coffee 3
Hot Chocolate 3.5
Frosted Mocha 6
Apple Caramel Cider 4

Organic Tea (hot or iced)

- Moonlight Jasmine (Green)** 3.5
Turmeric & Ginger (Herbal) 3.5
English Breakfast or Earl Gray (Black) 3.5
Hibiscus Berry (Herbal) 3.5

Fountain Drinks 2.75

Coke, Diet Coke, Sprite, Sweet or Unsweet Tea, Lemonade, OJ, Whole Milk, or Chocolate Milk