



Nido means Nest in Spanish. Perched above Vickery Village, we hope this café will be a sanctuary for your family and friends to gather, sip and savor all that life has to offer.

Espresso, Coffee & Tea

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

Lattes	12 oz	4
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Add Flavors .5

Cafe Nido (Mocha), Vanilla, Caramel, Honey Cinnamon, Lavender Honey, or Coconut.

Seasonal: Pumpkin Pie & Peppermint Mocha

*Alt Milks: Almond or Oat Milk .5

House Drip Coffee (hot or iced)	3
Hot Chocolate	3.5
Frosted Mocha	6

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 (free refills) 3

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

Pastries 3

Chocolate Croissant / Cinnamon Roll
Muffins-Chocolate, Blueberry, Banana Nut
Bagel & Cream Cheese

Breakfast 8a – 2p Daily

Nido Burrito! 9

Two eggs scrambled with chorizo, avocado, pico de gallo, and refried black beans all wrapped in a grilled flour tortilla for a full-sized breakfast! Served with a side of house-made salsa rioja.

Power Parfait 7

Greek Non-fat Vanilla Yogurt, Fruit, Granola and Local Honey

Egg Benedict Sandwich * 10

Poached egg on applewood smoked bacon covered in warm hollandaise sauce. Layered with fresh spring mix and fried green tomato between a toasted English muffin.

Crab Cake Benedict * 16

Two jumbo lump crab cakes with poached eggs and drizzled with hollandaise and served with sliced toast.

Protein Plate (GF) 10

Three scrambled eggs, sliced avocado, two strips of bacon and a cup of fresh fruit. *Add breakfast potatoes for \$3*

Bacon Egg and Cheese Croissant 7

Fluffy croissant with thick applewood smoked bacon, fried egg and warmed Monterey jack cheese.

Strawberry, Basil and Brie Egg Sandwich 8

Fried egg with crispy Serrano ham, strawberries, fresh basil warm brie and honey on a fresh croissant.

Breakfast Tacos (GF) 8

Two corn tortillas with scrambled eggs, grilled chorizo and Monterey cheese topped with cilantro cream and sides of our own fresh pico de gallo and salsa rioja.

** Continued

<u>Avocado Toast</u>		9
Two large pieces of toasted multigrain bread with sliced avocado and topped with pico de gallo. <i>Add an egg for \$2*</i>		
<i>++ Try our new smoked salmon avocado toast!</i>		13
<u>Frittata</u>	(GF)	10
Open face Spanish omelet with roasted potatoes, red pepper, black beans, pico de gallo and chorizo.		
<u>Huevos Tostadas</u>	(GF)	8
Two tostadas with black bean mash, fried egg, queso fresco, pico de gallo and house made salsa rioja.		
<u>French Toast</u>		9
Traditional French toast with all-natural maple syrup sprinkled with powdered sugar.		

Tapas & Lunch 11a – 2p Daily

Tapas & Entrees

<u>Lobster stuffed mushroom caps</u>		8
Four warm cremini mushrooms stuffed with sautéed lobster.		
<u>Hummus and Pita</u>		8
Two scoops of our hummus of-the-day served with warm pita points for dipping. Carrots & Celery available.		
<u>Spanish Cheese Fondue</u>		11
Spanish cheeses, melted with white wine and served with crusty bread for dipping.		
<u>Honey Goat Cheese Stuffed Beignets</u>		8
Four crispy beignets stuffed with honey goat cheese.		
<u>Brussel Sprouts</u>	(GF)	7
Crispy brussel sprouts tossed in sesame honey glaze.		
<u>Patatas Bravas</u>		7
Traditional crispy potatoes served with our spicy aioli.		
<u>Potato Skins</u>	(GF)	7
Three thick cut potatoes with cheddar cheese, serrano ham, chorizo and green onions.		
<u>Enfuego Chicken</u>		9
Spicy Chicken bites served with our cool caper cream sauce.		
<u>Chicken Empanadas</u>		10
Three puff pastries filled with shredded chicken, cream cheese, carrots, celery, onion and tangy cilantro sauce.		
<u>Steak Empanadas</u>		12
Three puff pastries filled with spiced shredded steak, warm cream cheese and diced green apples.		
<u>Crab Cakes on Basil</u>		14
Two jumbo lump crab cakes on basil cream sauce.		
<u>Spanish Steak Tostadas</u>	(GF)	14
Two corn tostadas topped with tender marinated steak, grilled pineapple salsa and house-made cilantro cream.		
<u>Spanish Butter Chicken</u>		12
Grilled marinated chicken with a tomato and curry sauce on white rice and grilled pita points.		

Salad-Soup-Sandwich

<u>Nido Salad</u>	(GF)	9
Mixed greens with candied walnuts, goat cheese, tomatoes & cranberries drizzled with our own red balsamic vinaigrette. <i>Add Grilled Chicken for \$4.</i>		
<u>Smoked Salmon Salad</u>	(GF)	10
Smoked salmon on bed of arugula mix with cherry tomatoes, cucumbers, and our house-made citrus dill dressing.		
<u>Traditional Cuban Sandwich</u>		9
Slow-cooked marinated pork, ham, Swiss cheese, dill pickle, and Dijon mustard melted on a warm baguette.		
<u>Chicken Salad Sandwich</u>	made with apple, cranberry, red grapes, walnuts & celery on a warm croissant	7
<u>Ham and Cheese</u>	grilled with pico & chipotle sauce on warm croissant	7
<u>Kiddie Tapas</u>		7
<u>Grilled Cheese</u>	Buttered bread and cheese grilled	
<u>Chicken Fingers</u>	Three crispy chicken fingers & ketchup	
<u>Cheese Pizza</u>	6-inch deep dish pizza	
	• Add bowl of fruit \$2	

Chocolate

<u>Chocolate Truffles</u>	7
Four truffles of Spanish dark chocolate surrounding chocolate mousse all drizzled with glaze.	
<u>Chocolate & Churro Bites</u>	8
Dark & Milk Spanish chocolate served with cinnamon Sugar churro bites for dipping.	
<u>Chocolate Fondue</u>	13
Melted chocolate for dipping apples, bananas, strawberries, pound cake, and marshmallows. Choose Dark or Milk.	
<u>Hot Chocolate Molten Cakes and Ice Cream</u>	10
Two mini molten dark fudge cakes with hot lava chocolate inside and a side of cold creamy all-natural vanilla ice cream. (12-minute cook time)	
<u>OMG Chocolate Espresso Cookie</u>	8
Two warm triple chocolate cookies with a whipped espresso cream center, then drizzled with warm chocolate sauce.	
<u>Classic Cookies</u>	7
Three ooey gooey soft chocolate chip cookies served with a shot of ice cold milk.	
<u>Light & Layered Chocolate</u>	7
Layers of vanilla ice cream, espresso cream and whipped cream.	
<u>Nutella Crepe</u> (GF)	9
Hot homemade chocolate crepe stuffed with delicious Melted Nutella. <i>Add Bananas or Strawberries for \$2</i>	
<u>Salted Caramel or Vanilla Ice Cream</u> (GF)	4
Bowl of ice cream made from grass grazed milk and super smooth.	

8a-5p*

*Coffee Bar & Pastries

ONLY 2p-5p

8a-2p on Sunday

Serving of Wine & Beer begins at
9a Mon-Sat and 11a Sundays

- Follow us on Facebook and Instagram
- Join our Perka coffee and tea rewards to earn free drinks. Use your receipt to register and accumulate points.
- To order on-line pickup orders, visit our website at www.nidocafevickery.com.

* These items may be served raw or undercooked based on your specification, or contain raw or undercooked ingredients. The consumption of raw or undercooked eggs, poultry or seafood may increase your risk for food borne illness.

Cash Discount: Our posted price reflects our cash price. All other forms of payment incur a 2.9% merchant processing fee.

Please ask for a manager with any questions.

NOV 2020

Thank You for joining us at Nido Café!