

Lunch & Dinner

Munchies

25% OFF All Munchies during Happy Hour

Kobe Sliders 3 Ways

3 Snake River Kobe sliders with bacon and blue cheese, marinara mozzarella, and bbq chipotle cheddar 10 Bucks

Avocado Mango Ceviche

Marinated shrimp, scallops, white fish, avocado, lime and spicy tomato juice served with baked flour tortilla points 8 Bucks

Applewood Smoked Chicken Wings

Tossed in either Buffalo or smoked pineapple BBQ sauce, served with apple slaw and blue cheese dressing 7 Bucks

Beer Steamed Clams

Clams steamed in Blue Moon beer with cippolini onions, red chile flakes, lardons and orange gremolata, served with grilled bread 10 Bucks

Fried Calamari

Crispy fried, house-breaded fresh calamari served with your choice of spicy marinara or buffalo sauce 9 Bucks

Crispy Mozza Sticks

Panko crusted mozzarella with a duo of spicy marina and buttermilk ranch 6 Bucks

Tuna Nachos

Wonton chips topped with ahi tuna tossed in adobo sauce, sesame seeds and queso 10 Bucks

Chips and Dips Trio

Blue, red and yellow tortilla chips served with Nob Hill salsa, guacamole and chile con queso 7 Bucks

Frizzled Fried Green Beans or Sweet Potato Fries

Served with Blue Cheese sauce and Sriracha queso 6 Bucks

Kobe Chili Nachos

Texas style Kobe chili, tri color corn tortilla chips topped with jalapeños, dices tomatoes, cheddar-jack cheese, shredded lettuce, guacamole and sour cream 10 Bucks

Greens

Add Chicken to any greens - 3 bucks

Grilled Salmon - 5 bucks

Flat-iron Steak - 6 bucks

{ **Dressings: Balsamic vinaigrette, Cilantro-Lime Vinaigrette, Buttermilk Ranch, Chipotle Ranch or Blue cheese** }

N/H House Salad

Mixed greens, marinated grape tomatoes, cucumbers, toasted pine nuts, fresh mozzarella, served with a house balsamic vinaigrette 7 Bucks

Nob Hill Caesar

Romaine wedge, anchovy parmesan dressing, smoked bacon, roasted garlic crouton, aged parmesan and our deviled eggs 7 Bucks

Greek Salad

Marinated tomatoes, kalamata olives, New Mexico feta cheese, frizzled red onions and a Greek-style vinaigrette 6 Bucks

Cobb Salad

Chopped Romaine and fresh spinach, topped with roasted turkey, avocado, roasted tomatoes, chopped egg, cucumbers, bacon lardons, and roasted red peppers 11 Bucks

Chili Glazed Shrimp Salad

Grilled jumbo shrimp over mixed greens with avocado, toasted piñons, roasted cherry tomatoes, tortilla strips, tossed in a cilantro vinaigrette 12 Bucks



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Turf

Nob Hill Cheeseburger

Served with cheddar cheese, tomato, lettuce, sea salt fries

Select you choice of any two toppings:

Smoked bacon - Chili con Queso - Fried egg - Green chile - "Kobe" chili

Guacamole - Frizzled onions - Grilled mushrooms - Red chile - Beeronnaise

Snake River "Kobe" 14 Bucks / Angus Beef 9 Bucks

Dirty "Kobe" Burger

Topped with chili con queso, "Kobe" chili, frizzled onions, bacon, fried egg, and beeronnaise, served with garlic-parsley fries 18 Bucks

This Ain't Yo' Momma's Meatloaf

"Kobe" beef stuffed with applewood smoked bacon and smoked mozzarella cheese, served with garlic smashed potatoes, fresh vegetables, and caramelized shallot gravy 15 Bucks

Grilled Apple Bourbon Pork Chop

14oz Bone-in chop served with roasted garlic smashed red potatoes, grilled asparagus, and a apple bourbon demi 18 Bucks

Steak Frites

Flat-iron steak seared in a cast iron skillet with a green peppercorn-cognac cream demi, served with garlic-parsley fries 17 Bucks

Pineapple Chipotle Baby Back Ribs (Half or Full Rack)

Smoked rack glazed in our house pineapple chipotle bar-b-que sauce, sweet roasted green chili-cheese fritters, and a watermelon salad Half Rack 15 Bucks / Full Rack 21 Bucks

Surf

Cast-Iron Atlantic Salmon

Seared Atlantic Salmon, warm pesto couscous, heirloom tomato bruschetta and a balsamic infused glaze 16 Bucks

Pale Ale Shrimp Pasta

Tiger shrimp sautéed with artichoke hearts, spinach, mandarin oranges tossed in a Sierra Nevada pale ale sauce over angel hair pasta 15 Bucks

Fish Tacos

Grilled marinated Mahi Mahi wrapped in corn tortillas with cabbage, guacamole, mango salsa and queso, served with a cheesy rice cake and borracho black beans 12 Bucks

Fish and Chips

Marble Brown ale battered cod, waffle fries, apple slaw and malt vinegar 12 Bucks

Sky

Roasted Tequila-Lime Chicken

Free-range chicken, marinated and pan roasted in a tequila-lime sauce, over dirty black beans and rice accompanied by sautéed spinach 14 Bucks

Buffalo Chicken Sandwich

Grilled chicken breast topped with house buffalo sauce, bacon, green leaf lettuce, gorgonzola cheese on a brioche bun, served with choice of fries, house chips or fresh fruit 9 Bucks

N/H Turkey Club

On marble rye toast with turkey, sliced avocado, sprouts, lettuce, tomato, peppered bacon and caramelized onion aioli, served with choice of fries, house chips or fresh fruit 10 Bucks



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Garden

Nob Hill Veggie Burger

Edamame and mushroom burger on a whole wheat bun with ginger/lime mayo, caramelized onions, avocado, lettuce, tomato and sprouts, served with choice of fries, house chips or fresh fruit 9 Bucks

Americano Grilled Cheese Dinner

Brie Grilled Cheese with heirloom tomato relish served with choice of any soup and a mini N/H house salad 12 Bucks

Mac Mac and Cheese

Baked in an iron skillet with a 3 cheese sauce, grilled vegetable salad, roasted portabella, and frizzled red onions 12 Bucks

Chef's Vegetarian Du Jour

Ask your server for details

Bowls

Fire-Roasted Tomato Bisque

Served with a mini grilled cheese sandwich and basil crème fraîche 6 Bucks

Tecaté Tortilla Soup

Vegetable beer broth, roasted tomatoes, corn, green chili, tortilla strips cilantro lime crema 5 Bucks

Soup of the Day

Chefs seasonal pick 5 Bucks

Soup and Salad

Choose one of the first 3 salads with any soup 9 Bucks

Desserts

Brownie Ice Cream Sandwich

Cocoa Nib brownie, house-spun mint ice cream, served with a strawberry daiquiri coulis 6 Bucks

Guinness Waffle Car Bomb

Belgium waffle, house-spun Guinness ice cream, Jameson whiskey caramel topped with Bailey's sweet cream 6 Bucks

Mascarpone Cheesecake

Layered with blackberry jam, almond shortbread crust and limoncello sauce 6 Bucks

Trés Leches

Dense, moist sponge cake with "trés leches," topped with vanilla whip and berries, served with a chili piñon brittle 6 Bucks

Dark Flourless Chocolate Torte

Chocolate chip and pistachio biscotti and sweet red wine sauce 7 Bucks

Baked Dulce de Leche

Caramel pastry cream wrapped in a graham cracker crust, macerated strawberries and sweet cream 6 Bucks

Sorbet Trio or Ice Cream Trio (Ask you server for details)

Made in house 5 Bucks



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After Dinner Drinks

Dessert Wines and Spirits

Taylor Fladgate 10yr Port	6
Ramos Pinto 20yr. Port	8
Toro Albala PX Sherry '79	8
Selenium Pacific	
Rim Reisling	7
Essensia Orange Muscat	6

Croft Distinction Porto

Special Reserve	10
Casta Diva	8
Yalumba Muscat	7
Courvoisier VSOP	9
Hennessey YS	7

Coffee And Cocktails

Agapao Coffee Organic fair trade from Santa Fe 2 Bucks

Espresso Agapao organic fair trade served with a lemon twist 3 Bucks

Cappuccino/Latte Two shots of Agapao espresso, topped with steamed milk and cinnamon 4 Bucks

Mocha Two shots of Agapao espresso mixed with steamed milk and chocolate syrup, topped with foam 5 Bucks

Café Orale Agapao espresso, Illy espresso liqueur, 1921 Tequila Crema, Agave syrup 6 Bucks

"Chocolate-Covered Strawberries" Godiva White Chocolate Liqueur, Stoli Strasberi Vodka, Meletti Cioccolato, fresh strawberries 7 Bucks

Enhance your coffee with Bailey's, Kahlua, Grand Marnier
or our other fine liquors and liqueurs.



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