

THE NASH

RESTAURANT & BAR

STARTERS

- Tater Tots**, roasted corn, jalapeño, herbed crema fresca, aged smoked cheddar, fresh cut chives9
- Tequeños**, venezuelan artisan cheese wrapped in scratch-made dough 10
- Forbidden Eggs***, crunchy, sweet & spicy eggs, sweet chili sauce, cilantro, thai basil, crispy shallots9
- Graze**, daily selection of cured meats & cheeses20
- Wild Mushroom Toast**, country bread, creamy duxelle, goat cheese, roasted wild mushrooms, fresh herbs, asiago cheese foam.....9
- Yellowfin Tuna Crudo***, black garlic vinaigrette, ginger, cucumber, jicama, puffed wild rice, avocado 15
- Mussels**, spanish chorizo, garlic, chardonnay, blistered tomatoes, herbed butter, capers, country bread..... 17
- Korean Bacon***, gochujang bbq sauce, bao buns, cucumber, kimchi, sliced pear, peanuts, cilantro 17
- vegetarian*..... 13

SOUPS & SALADS

- Today's Soup** chef's daily soup8 cup 12 bowl
- Roasted Beets**, herbed labneh, mandarin vinaigrette, basil, arugula salad, dill pecan shortbread..... 10
- Iberian Wedge** crispy serrano ham, red pepper vinaigrette, blue cheese dressing, Valdeon blue cheese, blistered tomatoes 11
- Green Goddess**, romaine lettuce, lacinato kale, roasted asparagus, cucumber, parmesan crisp, green goddess dressing9
- The Star Salad**, field greens, smoked cherry, cucumber, pickled onion, radish, fennel, parmesan, lemon-oregano vinaigrette9
- Add to any salad** Chicken 8, Salmon 12, Shrimp10

PIZZAS

- Margherita**, Italian plum tomato sauce, fresh mozzarella, basil, olive oil, black pepper 16
- House**, Italian plum tomato sauce, house cheese blend, pepperoni, bacon, corn, jalapeño 17
- Thai** Gluten free crust, peanut sauce, caramelized tofu, wild mushrooms, carrots, red bell pepper, cilantro 17
- Prosciutto**, italian plum tomato sauce, house cheese blend, wild mushrooms, prosciutto di parma, arugula, parmigiano reggiano 18

THE NASH FAVORITES

- Atlantic Salmon***, broiled, artichoke risotto, crispy artichokes, sun dried tomato relish 28
- Tuna Roll** rare, tempura, nori, asparagus, wasabi aioli, stir fry veggies 35
- Pan-Seared Snapper**, parsnip purée, braised leeks, vadouvan roasted baby carrots 33
- Herb Roasted Chicken**, jasmine-wild rice medley, roasted garden vegetables, herb jus 25
- The Nash Burger***, smoked bacon, aged cheddar, dijonnaise, all the way, poppy seed bun, chef's fries 16
- The Nash Hot Chicken** Crispy chicken, pickles, whole grain honey mustard, poppy seed bun 16
- Cauliflower Paneer Curry**, peas, jasmine rice, spiced tomato gravy, garlic flatbread..... 19

PASTAS

- Short Rib Pappardelle**, 12-hour ragu, mornay sauce, caramelized shallots, garden herbs, parmigiano reggiano 25
- Butternut Squash Ravioli**, butternut squash, brown butter, hazelnuts, crispy sage 18
- Lemon Shrimp Bucatini**, garlic, chardonnay, roasted broccoli, cherry tomatoes, peas, pepperoncini, 25

Texas Certified Angus Beef STEAKS & CHOPS*

All of our steaks are finely seasoned with kosher salt, black pepper & butter. Served with loaded mashed potatoes.

- Sirloin** 8oz 32
- Filet Mignon** 8oz 44
..... 10oz 49
- Prime Ribeye**..... 16oz 55
- Colorado Rack Of Lamb** 39

SIDES

- Chef's fries, to Mushroom Risotto, loaded mashed potatoes, creamed spinach, roasted garden vegetables, adult's mac & cheese, house garlic bread6 each

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please alert your server of any allergies.*