

THE NASH

RESTAURANT & BAR

LUNCH

Served Weekdays 11 a.m. - 4 p.m.

STARTERS

Tater Tots , roasted corn, jalapeno, cilantro crema fresca, aged smoked cheddar, fresh cut chives	7
Tequeños , Venezuelan artisan cheese wrapped in scratch-made dough	9
Forbidden Eggs* , crunchy, sweet & spicy eggs, sweet chili sauce, cilantro, Thai basil, crispy shallots	8
Wild Mushroom Toast , sourdough, duxelles, goat cheese, roasted wild mushrooms, fresh herbs, asiago cheese foam	8
Yellowfin Tuna Crudo* , black garlic vinaigrette, ginger, cucumber, jicama, puffed wild rice, avocado	15
Mussels , Spanish chorizo, garlic, chardonnay, blistered tomatoes, herbed butter, capers, grilled country bread	16
Graze , daily selection of cured meats & cheeses	18

SOUPS & SALADS

Soup & Salad , cup of chef's daily preparation and a small Star or Green Goddess salad	12
Roasted Beets , herbed labneh, mandarin vinaigrette, basil, arugula salad, dill pecan shortbread	9
Iberian Wedge , crispy Serrano ham, red pepper vinaigrette, blue cheese dressing, Valdeon blue cheese, blistered tomatoes	10
Green Goddess , romaine lettuce, lacinato kale, roasted asparagus, cucumber, parmesan crisp, green goddess dressing	8
The Star Salad , field greens, smoked cherry, cucumber, pickled red onion, radish, fennel, parmesan, lemon-oregano vinaigrette	8
Steak Salad , spinach, radicchio, warm bacon vinaigrette, goat cheese, balsamic glazed shallots	19
Add to any Salad ...Chicken 8, Salmon 12, Shrimp 10, Steak 15	

THE NASH FAVORITES

Atlantic Salmon* , artichoke risotto, crispy artichokes, sun-dried tomato relish	24
Shrimp & Grits , parmesan grits, stewed veggies, creole gravy	22
Herb Roasted Chicken , jasmine-wild rice medley, roasted garden vegetables, herb jus	22
Steak Frites* , flat iron, chimichurri, parmesan fries, truffle aioli	28
Cauliflower Paneer Curry , peas, jasmine rice, roasted tomato gravy, garlic flatbread	17

PIZZAS & PASTAS

Margherita , Italian plum tomato sauce, fresh mozzarella, basil, olive oil, black pepper	14
House Pizza , Italian plum tomato sauce, house cheese blend, pepperoni, bacon, corn, jalapeño	15
Thai Pizza , gluten free crust, peanut sauce, wild mushrooms, caramelized tofu, carrots, red bell pepper, cilantro	15
Short Rib Pappardelle , 12-hour ragu, mornay sauce, caramelized shallots, garden herbs, parmigiano Reggiano	22
Lemon Shrimp Bucatini , garlic, chardonnay, roasted broccoli, blistered cherry tomatoes, peas, parsley	22
Butternut Squash Ravioli , roasted butternut squash, brown butter, hazelnuts, crispy sage	16

HANDHELD CLASSICS

Served with side of chef's fries, side salad or cup of soup

The Nash Burger* , pecan wood smoked bacon, cheddar, spicy dijonaise, all the way, brioche bun	15
Black and Blue Burger* , sauteed wild mushroom, blue cheese, black garlic aioli, onion jam, brioche bun	18
The Nash Hot Chicken , Crispy Chicken, pickles, whole grain honey mustard, brioche bun	15
Falafel , herbed labneh, feta cheese, tomato, lettuce, pickled red onion, tahini, flatbread	14
Banh Mi* , smoked pork belly, gochujang bbq sauce, cucumber, carrot, jalapeno, cilantro, baguette	16
Vegetarian	13

SIDES

Chef's fries, mushroom risotto, loaded mashed potatoes, creamed spinach, roasted garden vegetables, adult's mac & cheese, house garlic bread

TEA, SODA & WATER

Black Iced Tea	3
Hibiscus Iced Tea	3
Dammann Hot Tea	4
Fountain Soda	3
Topo Chico 500mL	4
Topo Chico 750mL	7
Aqua Panna 500mL	4
Aqua Panna 750mL	7

**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.*

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WINE BY THE GLASS

BUBBLES

Ruffino Prosecco DOC, <i>Italy</i>	8
Bodegas Torre Oria Cava Brut NV <i>Requena, Spain</i>	7
Rivarose Brut Prestige Rose NV <i>Provence, France</i>	11

LIGHT AND REFRESHING WHITES

Luchi Pinot Grigio <i>Venezie, Italy</i>	7
Babich Sauvignon Blanc <i>Marlborough, New Zealand</i>	9
Emmolo Sauvignon Blanc <i>Napa Valley, California</i>	9
Tiefenbrunner Pinot Grigio <i>Alto Adige, Italy</i>	10

FULL-BODIED WHITES

d'Arenberg The Hermit Crab Blend <i>McLaren Vale, Australia</i> 10	
No Curfew Chardonnay <i>California</i>	9
Crossbarn by Paul Hobbs Chardonnay <i>Sonoma Coast, California</i> 12	
Madame Veuve Point Pouilly Fuisse <i>Burgundy, France</i>	14

ROSÉ

Angels & Cowboys Dry Rosé <i>Sonoma, California</i>	9
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LIGHT SAVORY REDS

Pavette Pinot Noir <i>California</i>	8
Cune Rioja Tempranillo Crianza <i>Rioja, Spain</i>	10
Iris Vineyards Pinot Noir <i>Willamette Valley, Oregon</i>	12
Belle Glos Balade Pinot Noir <i>Santa Barbara, California</i>	16

FULL-BODIED REDS

Famille Perrin Reserve Rouge <i>Cotes-du-Rhone, France</i>	8
Alto Las Hormigas Malbec <i>Mendoza, Argentina</i>	8
Broadside Cabernet Sauvignon <i>Paso Robles, California</i>	10
Cevant Galileo Cabernet Sauvignon <i>Napa Valley, California</i> 11	
Chateau Lamouroux Rouge <i>Graves, Bordeaux, France</i>	16
Austin Hope Cabernet Sauvignon <i>Paso Robles, California</i>	20

CRAFT COCKTAILS

Arod Blood orange vodka, cranberry, orange liqueur.....	12
Paloma reposado tequila, honey, grapefruit, lime, salted rim 12	
The Nash Texas whiskey, sweet vermouth, angostura	16
Honeysuckle rum, honeysuckle liqueur, lemon	12
High Tea hemp vodka, Italicus, earl grey, lemon	14
Fall on the Boulevardier apple infused rye, cardamaro, Carpano Antica	14
Prickly Rose Gin, lemon, prickly rose, lavender mist, vanilla 13	
Perfect Gentleman whiskey, sweet & dry vermouth, bitters .15	
Loose Tai tequila, curacao, orgeat, lime	12
Downtown Espresso rye, espresso, brown sugar, oat milk 13	

MOCKTAILS

Best Behavior Raspberry, lime, honey, ginger ale	7
Piña for your thoughts Pineapple, lime, orgeat, coconut ..	7
Blueberry Lemon Smash Blueberry, Lemon, Mint, Soda 7	

BEER

Saint Arnold Art Car IPA	draft 7
Southern Star Buried Hatchet	draft 7
8th Wonder Weisstheimer.....	7
Eureka Heights Mini Boss IPA.....	7
Bud Light	6
Michelob Ultra.....	6
Shiner Bock	6
Dos XX Lager.....	7
Heineken	7
Stella Artois	7

HAPPY HOUR AT THE NASH

Join us for select eats, wine and cocktails
in our bar or on the patio.

Weekdays 4:00-6:30 pm