

GREENS

Salad Toppers

Grilled Chicken, Krab or Tofu 7
Grilled Salmon, Salmon Poké,*
Fresh Catch* or Shrimp 9
Seared Tuna*, Tuna Poké*
or Beef Tenderloin 12

Ginger House Salad

Crispy rice noodles, shredded carrots, sliced cucumbers, and cherry tomatoes atop mixed greens and served with homemade ginger-orange dressing. Small 8 Large 14

New American Salad

Hass Avocado, edamame, sliced cucumbers, charred corn kernels, crispy wonton strips, cherry tomatoes and cotija cheese all atop mixed greens and served with a jalapeno cilantro dressing. 14

Sesame Caesar Salad

Our Original Sesame infused black pepper Caesar Dressing tossed with romaine lettuce, shaved parmesan cheese and garlic croutons. Small 9 Large 15

GRAND FINALE

Fruity Pebbles Cheesecake 12
Chocolate Chip Fudge Cake 11
Margarita Key Lime Pie 9

SAUCES

\$1 EACH
MAKE IT A FLIGHT OF 3 FOR \$2!
Spicy Mayo
NITRO Secret Sauce
Avocado Ranch
Cusabi Ranch
Garlic Cilantro Aioli
Jalapeno Cilantro Aioli
Tropical Reaper Aioli
Chimichurri
Ponzu
Eel Sauce
NEW! Peanut Sauce
Korean BBQ
NEW! General Tso
Sweet Thai Chili
Sweet Gochujang 🏆
NEW! Bourbon Glaze
Chef Sauce (Honey Kimchi)

SIDES

4
Seasoned Fries
Crispy Tostones
Black Beans & Rice
Sesame Soy Cucumbers
Garlic Mashed Potatoes
Mandarin Coleslaw

PREMIUM SIDES

6
Seaweed Salad
Chaufa Fried Rice
Cinnamon Sugar Maduros
Bok Choy
Grilled Asparagus



ORIGIN STORY

Chef JL started NITRO as a renegade food truck that had locals chasing his flavors across the county for one more hit of those bold, tricked-out dishes. Now he's brought that same explosive energy from the streets into NITRO Kitchen & Cocktails. Nitro Kitchen offers chef-driven New American fusion cuisine, reimagining American comfort food with bold Latin and Asian flavors, ingredients, and techniques. Our menu puts creative spins on familiar favorites, delivering approachable food with a fresh, flavorful twist. Welcome to your new obsession. Time to become #FlavorChasers



LIL' FIRECRACKERS

For 12 and under, Served with a drink. 8

Liliana's Fried Rice
Evan's Soft Taco with Fries
Leo's Cheeseburger with Fries
Cassie's Quesadilla with Fries
Mallory's Chicken Nuggets with Fries

*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



Gluten Friendly
Menu SCAN HERE

CHASE THE FLAVOR!

225 North Sykes Creek Parkway, Merritt Island

NITROrestaurant.com

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Instagram Facebook @NITROkitchen321



Best New
Restaurant



Best Wings
in Brevard

FIRE STARTERS

Turbo Edamame

Pan fried with roasted red pepper and garlic infused oil then tossed in pink Himalayan salt. 9.50

Dynamite Fries

Shaved sirloin, garlic-cilantro aioli, creamy queso, fire-roasted street corn salsa, and citrus pico de gallo, all stacked atop crispy golden french fries. 20

Dip Your Chip

Choice of: Guacamole, White Queso or Fire-Roasted Street Corn Salsa. Served with tri-color corn tortilla chips. 10
Sample of all three, 17

Crunchy Cali Roll

Classic California sushi roll stuffed with cucumber, Hass avocado, cream cheese and spicy krab. Panko-fried, topped with spicy mayo and eel sauce. 16.50

Fuego Poké Nachos*

Raw Salmon and tuna with charred corn, Hass avocado, mango, edamame and jalapeños, all tossed in honey kimchi chef sauce then layered into crispy wonton chips, drizzled with jalapeño cilantro aioli and topped with masago, sesame seeds, and cilantro. 20

Seared Tuna*

Sesame-crusting tuna loin, seared rare and sliced thin. Topped with ponzu, masago, scallion, and sesame. 17

Tropical Tuna-tini*

Raw tuna tossed in honey kimchi chef sauce and layered with fresh Hass avocado, diced mango, orange segments, edamame, and cucumber cubes. Topped with seaweed salad, sesame seeds, scallions, masago, and a drizzle of spicy mayo. Served with crispy wonton chips. 18.50

Rangoon Flautas

Krab, cream cheese, spicy mayo, scallions, and avocado rolled in a crispy tortilla, golden-fried, and served with sweet Thai chili sauce. 13

Gyoza

Dumplings golden fried and served with house made ponzu sauce and topped with sliced scallions. 9.50

- Pork
- **NEW!** Shiitake Mushroom

Beef Empanadas

Seasoned ground beef, onions, potatoes, and peppers wrapped in flaky crust. Served with a side of avocado ranch. 12

Winning Chicken Wings

Crispy fried *traditional or boneless wings*. Choice of:

- Sweet Gochujang
- Garlic Teriyaki
- Sriracha Buffalo
- Korean BBQ
- **NEW!** Peanut Sauce
- **NEW!** General Tso's
- **NEW!** Bourbon Glaze

Topped with sesame seeds and scallions. Served with blue cheese or cusabi ranch. 17

MAINS

Add a small Ginger House or Sesame Caesar Salad for \$5

Katsu Chicken & Chaufa Rice

Japanese crispy fried chicken on Peruvian fried rice made with diced carrots, white onions, bell peppers, and edamame. Finished with a drizzle of teriyaki glaze and topped with scallions. 20

K-Thai Salmon*

Grilled fresh salmon fillet glazed with our Korean sweet gochujang sauce then topped with cilantro, sesame seeds, and a drizzle of spicy mayo on a bed of white rice with grilled bok choy. 22

NEW! Tenderloin Chimichurri*

Tenderloin tips served over Peruvian chaufa fried rice with grilled asparagus. Topped with house-made chimichurri sauce. 28

NITRO Pot Roast

A hearty portion of beef, carrots, button mushrooms, and onions with aromatic Japanese seasoning. Served over garlic mashed potatoes with a side of bok choy. 21



NEW! Land & Sea*

Tenderloin tips paired with blackened shrimp, finished with bourbon glaze and topped with chimichurri. Served on a bed of Peruvian chaufa fried rice with a side of grilled asparagus. 34

JL's Red Dragon Sushi-rrito*

Nori-wrapped and breaded with Flamin' Hot Cheetos, filled with sushi rice, raw tuna, Hass avocado, cucumber, sriracha, and jalapeños. Served with citrus tropical reaper aioli. 21



NEW! Peanut Grilled Chicken

Grilled chicken breast with tangy peanut sauce, sautéed bell peppers, and sweet onions. Topped with scallions and served over white rice. 19

NEW! Lemon Garlic Catch

Blackened seasonal fish with lemon garlic sauce served over garlic mashed potatoes and grilled asparagus then topped with scallions. 24

NEW! Bourbon Glazed Shrimp

Blackened shrimp finished in a rich bourbon glaze, served over a bed of Peruvian chaufa fried rice with grilled asparagus and topped with scallions. 21

NITRO Sushi Stack*

Raw tuna and salmon tossed in honey kimchi chef sauce then topped with cucumber, avocado, seaweed salad, krab and fried onions between two crispy fried sushi rice patties. 20



Birria Ramen*

Shredded birria beef in a rich beef consommé broth served over soft ramen noodles then topped with a soft-boiled egg, cilantro, scallions, diced white onion, and lime wedge. 20

Caribbean Collision Bowl

Mojo pork served over seasoned black beans and white rice with cinnamon sugar maduros, fire-roasted street corn salsa, and citrus pico de gallo all topped with jalapeño cilantro aioli. 19
Sub birria beef for 3

Fiesta Shrimp Bowl

Blackened shrimp served over seasoned black beans and white rice topped with fire-roasted street corn salsa, citrus pico de gallo, sliced Hass avocado, and NITRO secret sauce. 21

JL's TacoPoké Bowl*

Raw tuna tossed in honey kimchi chef sauce with Hass avocado, cucumber, and seaweed salad on top of sticky sushi rice. Served in a crispy fried flour tortilla and topped with spicy mayo, masago, sesame seeds, and scallions. 20

HANDHELDS

Add a Side for \$3

Wok & Roll

Hibachi in a chimichanga! Shaved teriyaki sirloin, chaufa fried rice, grilled mushrooms, fried onions and spicy mayo packed into a flour tortilla, golden fried to perfection. 19

Birria Tacos

Two crispy cheese-crusting flour tortillas filled with tender beef birria, topped with fresh cilantro and onions. Served with flavorful consomé for dipping. 17

Blackened Shrimp Tacos

Three flour tortillas packed with blackened shrimp, Mandarin coleslaw and charred corn kernels then topped with spicy mayo, scallions, sesame seeds and crispy wonton strips. 17

Blackened Catch Sandwich

Blackened seasonal fish fillet served with romaine lettuce, sliced tomato, sliced red onion and NITRO secret sauce on a sesame seed brioche bun. 18

NITRO Cuban

Slow-roasted mojo pork, classic yellow mustard, garlic cilantro aioli, provolone cheese, and dill pickle on pressed authentic Cuban bread. 16

Korean Chicken Sandwich

Crispy fried chicken breast topped with sweet gochujang sauce, mandarin coleslaw, sesame soy pickled cucumbers and spicy mayo all on a sesame seed brioche bun. 18



Mojo Pork Banh-mi

Inspired by the Vietnamese Bahn-Mi Sandwich. Seasoned mojo pork with mixed greens, shredded carrots, sliced cucumbers, fresh cilantro, scallions, shaved purple cabbage and spicy mayo. Served on toasted Cuban bread. 18

Teriyaki Chicken Caesar Wrap

Grilled teriyaki chicken breast wrapped in a flour tortilla with crisp romaine lettuce tossed with a sesame Caesar dressing, wonton strips and shaved parmesan cheese. 17

Avocado Ranch Chicken Deluxe

Grilled chicken breast, crispy bacon and provolone cheese with avocado ranch, romaine lettuce, tomato, red onion and smashed Hass avocado. Served on a sesame seed brioche bun. 18

Bulgogi Cheesesteak

Shaved sirloin glazed in a sweet and peppery Korean BBQ with sautéed bell peppers, onions, mushrooms, and provolone on toasted Cuban bread. 20

BURGERS

Add a Side for \$3



The Mac Stack*

Two smash burger patties stacked high on the famous triple bun with crispy bacon, romaine lettuce, American cheese, golden fried onions, house-made soy pickles and NITRO secret sauce. 19

All-American Cheeseburger*

Two smash burger patties with American cheese, romaine lettuce, tomatoes, red onion and dill pickles served on a sesame seed brioche bun. 15

TikTok Smash Burgers*

TikTok Inspired! Two smash burger patties on flour tortillas, topped with cheddar-jack cheese, ketchup, yellow mustard, dill pickle, romaine lettuce, diced tomatoes, and white onions. 14



Check Out
Pictures
of our dishes!

CHEF'S FAVORITES **AWARD-WINNING**

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