

**Happy Happy Hour Tuesday-Friday 3-6pm**  
**Happier Mondays 3-8pm**

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**SNACKS**

**CALAMARI** \$5  
House sauce

**CRISPY KOREAN WINGS** \$6  
Blue cheese, house pickles

**LENTIL HUMMUS** \$4  
Veggies and lahvosh crackers

**HOUSE MADE POTATO CHIPS AND DIP** \$4  
Rosemary and salt, French onion dip

**POTACHOS** \$6  
House chips, cheese, pickled red onion, jalapenos, spicy queso  
Add Green Chili \$1  
Add Braised Bison \$2

**ROASTED PETITE BAGUETTE** \$2  
Whipped and salted honey butter, fruit preserves

**SWEET POTATO FRIES** \$4  
Jalapeno basil sauce

**DRESSED EDAMAME** \$4  
In the pod, house sauce

**EDAMAME** \$3  
In the pod, salted

**GREEN CHILI CHEESE FRIES** \$5  
Vegetarian green chili smothered over fries

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**SOUPS AND SALADS**

**CUP OF TOMATO SOUP** \$3

**CUP OF SPICY LENTIL SOUP** \$4

**CUP OF PUMPKIN SOUP** \$3

**HOUSE GREENS** \$4  
Miso Vinaigrette

**HOUSE GREENS WITH THE WORKS** \$8  
House with sugared bacon, candied nuts, apples and labna

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**THINGS IN A BUN**

**NOSH BURGER** \$7  
Chili relish, white cheddar, crispy onions

**BACON BURGER** \$9  
Melted blue cheese crumbles, sugar peppered bacon

**GREEN CHILI CHEESEBURGER** \$8<sup>50</sup>  
Open faced, spicy cheese sauce,  
vegetarian green chili, crispy onions

**MUSHROOM SWISS BURGER** \$8  
Sautéed mushrooms, basil mayo

**AHI TUNA STEAK SANDWICH** \$7  
Cucumber, tonnato, herb salad

**FEATURED COCKTAIL**  
**THE NOSH SOUR** \$3<sup>50</sup>  
(Infinitely changing cocktail)

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**SANGRIAS**

**WHITE SANGRIA** \$4  
**ELDERFLOWER, POMEGRANATE, OR BLUEBERRY** \$5

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**FEATURED WINES**

**WHITE WINE**

**CRISTALINO CAVA** SPAIN \$4

**ARANCIO PINOT GRIGIO** ITALY \$4

**FRISK "PRICKLY" RIESLING** AUSTRALIA \$4

**PASO A PASO VERDEJO** SPAIN \$4

**RED WINE**

**WINDMILL ZINFANDEL** LODI, CA \$5

**SEPTIMA MALBEC** ARGENTINA \$4

**AIRES MONTEPULCIANO** ITALY \$4

**BORSAO GARNACHA** SPAIN \$4

**OTHER WINES**

**WHITE WINE**

**CONUNDRUM 5-GRAPE BLEND** CA \$7

**PONZI PINOT GRIS** WILLAMETTE VALLEY, OR \$7

**DAISY HILL SAUVIGNON BLANC** MARLBOROUGH \$6

**CHATEAU ST. JEAN CHARDONNAY** SONOMA, CA \$6

**RED WINE**

**PETITE PETIT PETITE SIRAH/PETIT VERDOT** LODI, CA \$7

**MITOLO "JESTER" CABERNET** McLAREN VALE, AUS \$8

**ANGELINE MERLOT** SONOMA COUNTY, CA \$6

**MEIOMI PINOT NOIR** CA \$8

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**DRAFT BEER** \$2

**BRISTOL BREWING'S LAUGHING LAB SCOTTISH ALE**

**BRISTOL BREWING'S BEEHIVE HONEY WHEAT**

**AVERY BREWING'S IPA**

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**MARTINIS** \$6

**POMEGRANATE LEMONADE**

Bright pomegranate, lemon, slight effervescence

**FRENCH PEAR**

Big pear flavor, elderflower, bubbles

**NOSH COSMO**

Zesty lime, hints of orange, sweet white cranberry

**SOBIESKI VODKA MARTINI**

Highly acclaimed Polish vodka, served to your liking

**PINNACLE GIN MARTINI**

From the makers of Grey Goose vodka, served to your liking

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**COCKTAILS** \$5

**MARGARITA**

Freshly made house sour mix

**DARK N' STORMY**

Caramel and vanilla (Goslings Dark Rum), lemon and ginger

**CUBAN PASSION**

Tropical fruit flavors of pineapple and coconut

**MOSCOW MULE**

Classic cocktail with fresh lime and ginger