

# THE NICKEL

## DINNER MENU

4PM - 10PM TUESDAY - THURSDAY

3PM - 10PM FRIDAY & SATURDAY

ALL ITEMS AVAILABLE FOR CARRY OUT OR IN-ROOM DINING

### TO START

- CALAMARI** SAFFRON DILL AIOLI + GRILLED LEMON 19
- BRUSSEL SPROUTS** SHISHITO + POMEGRANATE HOT HONEY + PISTACHIO POWDER 15
- FRY BREAD** URBAN FARMHOUSE PICKLED FRUIT JAM + WHIPPED TALLOW BUTTER 11
- BAKED RICOTTA** CITRUS SQUASH CONFIT + GRILLED COUNTRY BREAD 15
- LOX TARTARE** CURED ATLANTIC SALMON + RED ONION JAM + HERBED BOURSIN + BAGEL CHIPS 17
- BEET & GOAT FLATBREAD** CURED BEETS + GOAT CHEVRE + TARRAGON PESTO 17

### SALAD

- PURPLE ROMAINE CAESAR SALAD** PICKLED TOMATO + GRATED PARMESAN + GRILLED SHISHITO DRESSING + OLIVE BREAD CROUTON 16
- SQUASH GNOCCHI SALAD** ARUGULA + ROASTED OLIVES + ASPARAGUS PESTO + URBAN FARMHOUSE CHILI PEPPER VINAIGRETTE 17
- GARDEN SALAD** WINTER VEGETABLE + RED LEAF LETTUCE + CHARD + CREAMY LEMON TARRAGON DRESSING 15

### SOUP

- SMOKED CLAM CHOWDER** PORK BELLY + MIREPOIX + SAFFRON HOUSE CRACKER 17
- BEET BORSCHT** PURPLE CABBAGE + GOAT CHEESE CREME FRESH 15

### MAINS

- SHORT RIB BURGER\*** TALLOW AIOLI & CHOICE OF FRENCH FRIES OR SIDE SALAD 20  
OPTION TO SUBSTITUTE IMPOSSIBLE PATTY (VEGAN) AND GLUTEN FREE BUN
- ATLANTIC SALMON** SQUID INK RISOTTO + PEA PUREE + GRILLED ASPARAGUS 32
- CIOPPINO** CLAMS + SALMON + SQUID + POTATO + MIREPOIX + TOMATILLO + GRILLED COUNTRY BREAD 35
- SHORT RIB** CREAMED SQUASH POLENTA + PORT WINE DEMI + URBAN FARMHOUSE CHIMI SHRUB 34
- ROHAN DUCK BREAST\*** WHITE BEAN PUREE + ESPRESSO ROASTED CARROTS + STRAWBERRY TARRAGON JUS + SMOKED TOMATO "CAVIAR" 38
- PRIME RIB** SMASHED RED POTATO + SEASONAL VEGETABLE + ESPRESSO JUS + HORSERADISH SOUR CREAM  
8oz 34    12oz 38    16oz 44

### SWEETS

- GOAT CHEESE CHEESECAKE** ALMOND CRUST + RED BEET COULIS + PISTACHIO BRITTLE 11
- AMARETTO TOFFEE CAKE** ESPRESSO CARAMEL + BUTTERSCOTCH ICE CREAM + OAK LEAF TUILES 11
- COCONUT PANNA COTTA** RUM RAISIN REDUCTION + CITRUS SUGAR GLASS 11

PARTIES OF 7 OR MORE WILL BE SUBJECT TO 20% GRATUITY

\*THESE ITEMS MAY BE SERVED RAW OR UNDERCOOKED BASED ON YOUR SPECIFICATIONS OR CONTAIN RAW OR UNDERCOOKED INGREDIENTS. 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 CONTACT OUR PRIVATE DINING AND SALES COORDINATOR, BELKIS, TO BOOK YOUR PRIVATE EVENT.  
EMAIL [bMorales@HOTELTEATRO.COM](mailto:bMorales@HOTELTEATRO.COM) OR CALL 303-228-1106.

THIS EVENING'S MENU WAS PROUDLY PREPARED FOR YOU BY OUR CHEF DE CUISINE CODY WELLNER AND SOUS CHEF ANTHONY FARRIS