

EST. 1986

Nicole's restaurant Drink Menu

COCKTAILS

FRENCH GREYHOUND MARTINI 13.

Titos Vodka, St. Germain, splash of grapefruit, sugar rim, lemon slice

PAPER PLANE 13.

Bulliet bourbon, Amara, Aperol, lemon juice

OLD FASHION ITALIANO 14.

Makers Mark, bitter, sweet vermouth, luxardo cherry, orange, Amaretto Di Saronno splash

ESPRESSO MARTINI 14.

Amaro, vanilla vodka, espresso, splash of baileys (optional)

BLOOD ORANGE NEGRONI 12.

Campari, sweet vermouth, gin, lemon juice, blood orange syrup

LUXARDO MANHATTAN 13.

Knob creek, sweet vermouth, Luxardo maraschino liqueur, bitters

APEROL SPRITZ 11.

Aperol, Prosecco, orange slice

SEASONAL

EMPRESS LAVENDER LEMONADE MARTINI 14.

Empress Gin, lemonade, lavender syrup, lemon juice

BASIL CUCUMBER SMASH 13

Gin, muddled basil and cucumber, lemon juice, simple syrup, splash of soda

STRAWBERRY LEMONADE SPARKLER 14

Strawberry vodka, pink moscato, lemonade, sliced strawberries

NICOLE'S MULE 13

Bourbon, Aperol, orange zest, lime juice, ginger beer

STRAWBERRY MOJITO 13

Bacardi, club soda, muddled strawberries, simple syrup, mint, lime

Mocktails

NA LAVENDER LEMONADE 6

lemonade, lavender syrup, simple syrup, lemon juice, club soda

NA STRAWBERRY MOJITO 6

Muddled strawberries, club soda, simple syrup, mint, lime

NA SPARKLING PEACH SUNRISE 6

Peach nectar, club soda, grenadine, simple syrup

BOTTLED BEER IMPORTED DOMESTIC

Heineken
Stella Artois
Guinness

Budweiser
Coors Lite
Miller Lite

CRAFT

Dogfish 60 Minute IPA

Lagunitas IPA

Crabbies Ginger Beer

Frog Alley Watermelon Crawl

Blue Moon
Mich Ultra
Corona

Sam Adams Seasonal

CIDERS AND SELTZERS

NINE PIN HARD CIDER 7.

Choice of Ginger or Classic Signature

WHITE CLAW 6.

Ask your server for flavor availability

DRAUGHT BEER

PERONI LAGER | BIRRA PERONI BREWERY

European Pale Style Lager | 4.7%ABV | Rome, Italy

SLOOP | JUICE BOMB IPA

A hazy, golden, unfiltered IPA.

6.5% ABV | Fishkill, NY

ALLAGASH | WHITE

Belgian style wheat beer

5.2% ABV | Portland, ME

OMMEGANG | RARE VOS AMBER ALE

Dry fruity, slightly fruity/hoppy with a beguiling spiciness | 6.5% ABV |

Cooperstown, NY

BOTTLED WATER

SAN PELLEGRINO SPARKLING MINERAL WATER 3.75 12 oz | 6.50 33.8oz

SARATOGA WATER SPARKLING OR STILL 3.75 12oz | 6.50 28oz

SANGRIAS

ROSÉ SANGRIA

Prosecco rosé, peach nectar, peach schnapps, Strawberry seltzer

NICOLES' RED SANGRIA

Red wine, simple syrup, cranberry juice, orange juice, with a lemon twist

NICOLES' WHITE SANGRIA

Pinot Grisio, vanilla vodka, pineapple juice, orange juice, fresh fruit.

Wine List WHITE | ROSE | SPARKLING

PLACIDO PINOT GRIGIO, VENETO, ITALY \$8 | \$30

Full, fresh, lively, notes of ripe pear on the finish

SANTA MARGHERITA PINOT GRIGIO, ITALY 375ML \$25 | 750ML \$49
dry, intense aromas, flavors of Golden Delicious apples, a long, multi-layered finish

HANS GREYL SAUVIGNON BLANC, MARLBOROUGH \$9 | \$34.
Grapefruit, passion fruit, lime, intense, fresh herbal feel and zesty acidity.

SEQUOIA GROVE NAPA VALLEY CHARDONNAY \$74

Flavors of lemon zest, honeysuckle, and pound cake.

KUNDE, SONOMA VALLEY, CHARDONNAY \$12 | \$42

JOSH, CHARDONNAY, CALIFORNIA \$9 | \$32.

BELLERUCHE CÔTES DU RHÔNE ROSÉ, FRANCE \$9 | \$38

Flavors of cherry, bitter orange, and rose petal

BERINGER WHITE ZINFANDEL, NAPA VALLEY, CA \$8 \$28

Crisp and refreshing, bursting with the aromas and flavors of fresh fruit

MASCHIO, PROSECCO, VENETO, ITALY \$8 | \$26

Full, fresh, lively, notes of ripe pear on the finish

MOET & CHANDON IMPERIAL BRUT, FRANCE \$89

Smoky note with flavors of dried pineapple, biscuit, salted almond and white peach

VEUVE CLICQUOT CHAMPAGNE "YELLOW LABEL", FRANCE \$125.

vibrant apple, grape and citrus flavours

CAMPO VIEJO CAVA BRUTE RESERVA \$32

Well-balanced sparkling wine that is versatile and food-friendly.

RED

LOCA CIUCA, CHIANTI \$10. | \$34.

Deep and full-bodied Chianti,

BANFI CENTINE, TUSCANY ITALY \$9 | \$30

Intense ruby red. Bouquet: Fragrant, with dark fruit and floral nuances.

CASTAÑO SOLANERA VIÑAS VIEJAS, SPAIN \$42.

COLORES DEL SOL MALBEC, MENDOZA, ARGENTINE \$9 | \$35

Raspberry and blueberry flavors, light tannin, bright acid

LAETITIA PINOT NOIR, ARROYO GRANDE VALLEY \$12 | \$42

Red Cherry, current, cranberry and a hint of strawberry and rhubarb

KUNDE MERLOT, SONOMA CA \$12. | \$45.

Ripe cherry and plum flavors that are accented by toasty oak

MASI CAMPOFIORIN, VENETO, ITALY \$40.

Valpolicella, dark and exuberant fruit flavors. Fresh fruit aromas of blackberry and cherry, dried aromas of raisin and prune

CASTELLO BANFI BRUNELLO DI MONTALCINO, TUSCANY \$95

Smooth velvety style, notes of dried cherry and raspberry

ASKA BANFI CAB SAV-FRANC BLEND, MAREMMA \$58

Powerful structure, full, very soft with round and elegant tannins

MOUNT PEAK, SENTINEL CABERNET SAUVIGNON \$89

Sonoma | Blackberry, cherry, anise and toasted cedar, notes of sweet cream

PIO CESARE BAROLO, PIEDMONT, ITALY \$98

PAPILLON BORDEAUX BLEND, ORIN SWIFT, CALIFORNIA \$98

Dark garnet, ripe boysenberry, kirsch, dark berry pie, sagebrush and chaparral

Blend Cabernet Sauvignon, Cabernet Franc, Malbec, Petit Verdot, Merlot

BOLLA AMARONE DELLA VALPOLICELLA CLASSICO \$110.

Ripe bold flavors

WINES BY THE GLASS

Chardonnay | Pinot Grigio Reisling | Sauvignon Blanc | Rose | White
Zinfandal | Moscato

Cabernet Savignon | Merlot | Pinot Noir | Centine | Chianti

SMALL PLATES

ROASTED WATERMELON AND TOMATO GAZPACHO 10

Roasted watermelon | tomato | vegetable medley
Add one shrimp 3

FRIED CALAMARI 14

Hot peppers | marinara

CRISPY ARTICHOKEs v 10

Lemon-caper aioli

ROASTED BRUSSELS SPROUTS v 12

Pancetta | lemon vinaigrette | roasted onion

AHI TUNA NACHOS v GF 18

Ahi tuna | fried wonton | ponzu | pico de gallo | cucumber wasabi

HERBED GOAT CHEESE POLENTA FRIES v 11

Raspberry-Dijon aioli

CAPRESE FLATBREAD v 15

Fresh mozzarella | blistered heirloom tomatoes | basil

MEATBALL FLATBREAD 16

Meatballs | herbed goat and ricotta cheese

ZUPPA DI CLAMS GF 16

Spicy pan marinara sauce

CLAM BAKE 18

Corn | beer | peppers | pancetta | potatoes

SHRIMP COCKTAIL GF 14

Nicole's cocktail sauce

STRAWBERRY BURRATA 14

Burrata | candied walnuts | sliced strawberries | strawberry pearls

SIDES

Broccoli Rabe 9

Garlic oil | parmesan

Italian Potatoes 6

Roasted and seasoned

Spaghetti squash 8

with marinara

Classic Italian Meatballs 7.50

Tomato sauce

Garlic Bread

4 pieces 5. | 8 pieces 8.

SALADS

SALAD ADDITIONS

Grilled chicken 1/2 breast 5 | full breast 7

Grilled shrimp 3 pieces 9 | 5 pieces 14

Grilled salmon 14

STRAWBERRY FIELD GREEN SALAD v GF 15

Field greens | candied walnuts | coconut | strawberries |
cucumbers | strawberry vinaigrette

NICOLE'S FIELD GREEN SALAD VG GF 7 | 11

Garden vegetables | balsamic vinaigrette

CLASSIC CAESAR SALAD v 7 | 11

Garlic-toasted croutons | Romano cheese | anchovies

PASTAS

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 3.

SHORT RIB RAGU 28

Braised | pappardelle | tomato gravy | Romano cheese

PAPPARDELLE & MEATBALLS 19

PENNE ALLA VODKA v 19

Add 1/2 breast chicken 5, full breast 7.50

Shrimp 3 pieces 9, 5 pieces 14.

LINGUINE CLAM SAUCE 24

Little neck clams | pan marinara or garlic-wine fumé

SHRIMP AND SCALLOP SCAMPI 26

Garlic butter wine sauce | spinach | Linguine

SPAGHETTI SQUASH & EGGPLANT "MEATBALLS" VG 25

Spaghetti squash | eggplant meatballs | broccoli rabe | marinara |
mediterranean herbs | crisp basil

SUMMER SEAFOOD PASTA 32

Shrimp | scallops | chorizo | cherry tomatoes | corn | linguine |
olive oil

CLASSICS

SERVED WITH PASTA | ADD A HOUSE OR CAESAR SALAD 3.

CLASSIC PARMIGIANA

Eggplant 21 | Chicken 24 | Veal 29

SORRENTO

Chicken 27 | Veal 32

Layered with eggplant | marinara | mozzarella

STUFFED EGGPLANT v GF 24

Herbed goat cheese & ricotta | spinach | marinara | mozzarella

MARSALA GF

Chicken 27 | Veal 31 | Shrimp & Scallop 32

Sautéed mushrooms | Marsala wine

VEAL SALTIMBOCCA 30

Veal | prosciutto | fontina | sage | sherry wine sauce | sautéed
spinach

ZUPPA DI PESCE 38

Clams | shrimp | scallops | calamari | tomato fumé

SPECIALTIES

ADD A HOUSE SALAD OR CLASSIC CAESAR SALAD 3.

PORK MILANESE 28

Pan fried | potatoes | arugula | demi | parmesan cheese

HAZELNUT CHICKEN 28

Hazelnut-crusteD | Frangelico-orange cream sauce | pasta

GRILLED SALMON GF 29

Spaghetti squash | greek salad salsa |
lemon oregano vinaigrette

SEARED CHILEAN SEA BASS 37

Lemon basil risotto | spinach | arugula

PAN SEARED RIB EYE 39

Italian potatoes | roasted brussels sprouts | mushrooms | sun-
dried tomatoes | bourbon cream sauce



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