

At Nektar, our first priority is your health and safety. We promise to you, our valued customers that all of our systems and procedures directed by the CDC and local government agencies meet the required guidelines as we prepare our delicious tapas meals for curbside and limited seating. We promise to our guests and our team to re-evaluate our systems and procedures on a daily basis, closely monitor and educate, ensure employee health checks prior to each shift, promote regular hand washing, cleaning, sanitizing and disinfecting surfaces regularly, require the use of face masks and gloves. We will open all windows whenever possible to maximize air flow. We have installed hospital grade iWave Air Purifying generators and IQ Air Health Pro purifiers. Furthermore, we purify the air nightly by way of Ozone sterilization and many other extra initiatives toward slowing the spread.

In order to partially cover the cost of maintaining these government required standards, we are applying a temporary **\$2.00 COVID-19 surcharge per person.**

Thank you so much for the love and support you've shown us during this strange and difficult time.
-The Nektar Team

SMALL PLATES

Poké Bowl	15.5
<i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	
Tuna Tartare	13.5
<i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	
Truffle Ravioli	14
<i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	
Beef Wellington	19
<i>Petit filet, pate, mushroom, yukon mashed</i>	
Fried Cheese "Saganaki"	12.5
<i>Halloumi, lime, jalapeno, cilantro</i>	
Scallops	15
<i>Thai curry, coconut lime broth, spicy</i>	
Meatball Sliders	11.5
<i>Beef, tomato, fontina, basil</i>	
Shrimp Al Ajillo	14
<i>Prawns, garlic, parsley, paprika</i>	
Short Rib	15
<i>Yukon mashed, shoestring onion</i>	
Chicken Thigh	13
<i>Coq au vin style, papardelle pasta</i>	
Spinach Pie	11.5
<i>Kale, swiss chard, spinach, feta cheese</i>	
Octopus	16
<i>Spanish pulpo, mango, aged balsamic, arugula</i>	
Portobello Fries	11
<i>Truffle & mustard aioli</i>	
Korean Fried Wings	13.5
<i>Sweet & savory soy garlic sauce, sesame</i>	
Tuna Tacos	15.5
<i>Cooked ahi tuna, salsa verde, onion, sour cream, cilantro</i>	
Ratatouille	10
<i>Zucchini, squash, eggplant, banana peppers, basil, pecorino</i>	

FLATBREADS

Short Rib	15
<i>Caramelized onion, roasted red pepper sauce, Taleggio</i>	
Mushroom & Goat Cheese	12
<i>Crimini, scallion, red pepper</i>	

SALADS

Beets	11.5
<i>Roasted golden & red beets, chevre, arugula, pecan</i>	
Smoked Duck	12
<i>Apple, dry cranberry, arugula, bleu d'auvergne</i>	
Japchae	11.5
<i>Sweet potato noodles, shiitake, pepper, spinach, sesame</i>	
Fennel and Pecorino	11
<i>Spring mix, orange, dry cranberry, sweet apple, pecan</i>	

SANDWICHES

Italian Grilled Cheese	11
<i>Provolone, fontina, parmesan, tomato, pesto</i>	
Maple Bacon Grilled Cheese	12.5
<i>Bacon, apple, cheddar, maple</i>	
Truffle Hamburger	11.5
<i>Gruyere, cremini, truffle mayo, onion</i>	

BRUSCHETTA

Honey Tomato	9
<i>Whipped ricotta, thyme, basil</i>	
Bacon Marmalade	15
<i>Moses Sleeper cheese, onion, rosemary & thyme</i>	

CHARCUTERIE & FROMAGE

Each	8
Three selections	20
Five selections	30

CHARCUTERIE

Foie Gras Pate (NJ)	+ 4
<i>Duck foie gras, sauternes wine, pepper</i>	
Prosciutto di San Daniele (Italy)	+ 2
<i>Cured hog leg, mild & delicate</i>	
Artisanal Dry-Cured Saucisson, Duck (NJ)	+ 1
<i>Classic dry-cured duck</i>	
Smoked Duck (CA)	+ 1
<i>Smoked magret duck breast</i>	
Jambon De Bayonne (France)	
<i>French style "prosciutto", mild & sweet</i>	
Wagyu Beef Bresaola (US)	+ 2
<i>Italian style "charcuterie" with beef, dry-cured, spices</i>	
French Garlic Sausage (NJ)	
<i>Pork, veal, red wine, garlic</i>	

FROMAGE

Moses Sleeper (cow) (Vermont)	+ 2
<i>Cave aged brie, toasted nuts, white mushroom</i>	
Mitica Drunken Goat (goat) (Spain)	
<i>Sweet, grapey, mild fruity, smooth</i>	
Aged Goat Gouda (goat) (The Netherlands)	+ 1
<i>Milky sweet, caramely, burnt brown sugar, crunchy</i>	
Prairie Breeze (cow) (Iowa)	+ 1
<i>Sweet, nutty, grassy notes, almond</i>	
Taleggio (cow) (Italy)	+ 1
<i>Meaty, rich, nutty & fruity</i>	
Bleu d'Auvergne (cow) (France)	
<i>Mellow & meaty, sweet, salt & spice</i>	

DESSERTS

Fruit Tart	8
<i>Caramelized puff pastry, lemon creme, mixed berries, oranges</i>	
Dark Chocolate Pudding	8
<i>Whipped cream, cocoa nibs</i>	
Coconut Rice Pudding	8
<i>Coconut milk, rice, mango, coconut flakes</i>	
Ice Cream Cookie Sandwiches	6
<i>House made caramel ice cream, sugar cookies, whipped cream</i>	

We appreciate your feedback! Scan this QR code to complete a survey of your visit. Thank You!

