

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 <i>Ahi tuna, soy sauce, sesame, maui onion, nishiki rice</i>	16
Tuna Tartare <i>Ginger, cilantro, jalapeno, wasabi, tomato, scallion</i>	14
Crab & Avocado Duet <i>Jumbo lump, lemon juice, dijon mustard, white pepper</i>	14
Truffle Ravioli <i>Ricotta ravioli, truffle, Madaio Calcagno cheese</i>	15
Beef Wellington <i>Petit filet, pate, mushroom, yukon mashed</i>	20
Fried Cheese "Saganaki" <i>Halloumi, lime, jalapeno, cilantro</i>	13
Scallops <i>Thai curry, coconut lime broth, spicy</i>	16
Avocado Yogurt Dip <i>Za'atar spiced pita crisps</i>	9
Meatball Sliders <i>Beef, tomato, fontina, basil</i>	12
Shrimp al Ajillo <i>Prawns, garlic, parsley, paprika</i>	15
Short Rib <i>Yukon mashed, shoestring onion</i>	15.5
Lobster Pot Pie <i>Maine lobster, mixed vegetables, cream, pernod</i>	16
Spinach Pie <i>Kale, swiss chard, spinach, feta cheese</i>	11.5
Octopus <i>Spanish pulpo, mango, aged balsamic, arugula</i>	17
Portobello Fries <i>Truffle & mustard aioli</i>	11
Korean Fried Wings <i>Sweet & savory soy garlic sauce, sesame</i>	14
Tuna Tacos <i>Cooked ahi tuna, salsa verde, onion, sour cream, cilantro</i>	16.5
Cauliflower & Baby Carrot <i>Roasted heirloom varieties, curry</i>	13.5
Ratatouille <i>Zucchini, squash, eggplant, banana peppers, basil, pecorino</i>	10

FLATBREADS

Heirloom Tomato <i>Fontina, basil, garlic, extra virgin oil</i>	14
Short Rib <i>Caramelized onion, roasted red pepper sauce, Taleggio</i>	15.5
Mushroom & Goat Cheese <i>Crimini, scallion, red pepper</i>	12

SALADS

Heirloom Tomato <i>Caperberry, olive, feta, onion, pepper</i>	13
Beets <i>Roasted golden & red beets, chevre, arugula, pecan</i>	11.5
Smoked Duck <i>Apple, dry cranberry, arugula, bleu d'auvergne</i>	12
Fennel and Pecorino <i>Spring mix, orange, dry cranberry, sweet apple, pecan</i>	11

BRUSCHETTA

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

SANDWICHES

Italian Grilled Cheese <i>Provolone, fontina, parmesan, tomato, pesto</i>	11
Maple Bacon Grilled Cheese <i>Bacon, apple, cheddar, maple</i>	12.5
Goat Cheese & Smoked Salmon <i>Apple, fennel, cucumber, pesto</i>	14
Turkey & Bacon <i>Aged cheddar, lettuce, tomato, herb aioli</i>	14
Truffle Hamburger <i>Gruyere, cremini, truffle mayo, onion</i>	12

CHARCUTERIE & FROMAGE

Each	8
Three selections	20
Five selections	30

CHARCUTERIE

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

FROMAGE

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

DESSERTS

Fruit Tart <i>Caramelized puff pastry, lemon creme, mixed berries, oranges</i>	8
Dark Chocolate Pudding <i>Whipped cream, cocoa nibs</i>	9
Coconut Rice Pudding <i>Coconut milk, rice, mango, coconut flakes</i>	8
Ice Cream Cookie Sandwiches <i>House made caramel ice cream, sugar cookies, whipped cream</i>	7
Irish Apple Cake <i>Warm vanilla Sauce</i>	8
Vanilla Ice Cream <i>House made ice cream</i>	6
Caramel Ice Cream <i>House made ice cream</i>	6

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