

NOTTINGHAMS RESTAURANT

FAMILY OWNED

Scroll Down for DINNER, LUNCH & BREAKFAST

11AM TO 8PM

A La Carte

JICAMA POKE TACOS
three thinly sliced jicama shells filled with ahi poke, avocado, cilantro, and sesame seeds; topped with japanese dressing ③ @ 15

SLIDER TRIO
three breaded chicken breast sliders topped with lettuce, tomato, and onion and choice of sauce: sriracha ranch, bbq, or buffalo 15

ARTICHOKÉ SPINACH DIP
blend of spinach, artichoke hearts, cream cheese, mayonnaise and mozzarella; served with tortilla chips ♥ 10

PRIME RIB TACOS
three soft corn taco shells filled with prime rib and guacamole, served with salsa ③ @ 16

AHI SPECIALTY
seared and blackened ahi on a bed of crispy ginger, served with wasabi ginger dipping sauce ③ @ 16

HUMMUS
served with toasted flatbread ♥ 10

BUFFALO WINGS
served with ranch and spicy buffalo dipping sauces (8) 14

PICKLE FRIES
served with ranch and sriracha ranch ♥ 8

ONION RINGS
served with ranch ♥ 8

FRENCH FRIES
steak fries ♥ 4

Burgers & Sandwiches

choice of side: french fries, green salad, soup du jour, or red pepper gouda bisque (third party • all burgers topped with lettuce, onion, and tomato, on a brioche bun • vegetarian garden party • veg also available)

SRIRACHA BURGER
grilled onions, mushrooms, pepper jack and sriracha sauce 16

NOTTI BURGER
cheddar cheese, avocado and applewood smoked bacon ② 16

BACON & BLEU BURGER
crispy applewood smoked bacon and melted bleu cheese 16

BBQ BURGER
homemade barbecue sauce & crispy chopped onion rings 15

CHEESEBURGER
choice of american, swiss, cheddar, or pepper jack 14

HAMBURGER
traditional favorite! 13

PESTO CHICKEN SANDWICH
grilled chicken breast topped with sun-dried tomato pesto, lettuce, tomato, onion, and pepper jack, on a ciabatta bun ③ 15

PULLED PORK SANDWICH
pulled & shredded pork tossed with grilled onions in a BBQ chipotle sauce, on a ciabatta bun; served with coleslaw 15

SOUP AND GRILLED CHEESE
parmesan grilled sourdough bread filled with swiss, american, and cheddar cheeses, served with a cup of red pepper gouda bisque (no side) ♥ 13

Soups

soup du jour 6
red pepper gouda bisque ♥ 8
french onion, served after 5pm:
with a puffed pastry and swiss cheese ③ 10

Salads

served on organic petit whole leaf lettuce

SEARED AHI SALAD
seared ahi crusted with pepper, served with carrots, cucumbers, onions, cilantro, corn and black bean relish; ponzu dressing on side @ 18

5-GRAIN FETA SALAD
blend of wheat berry, red and white quinoa, barley, wild rice, marinated artichoke hearts, feta cheese, and roasted tomatoes, tossed with olive oil, garlic, and sea salt ♥ ③ 12

NOTTI COBB SALAD
grilled chicken, bacon, diced tomatoes, carrots, crumbled bleu cheese and sliced egg ③ 16

CAESAR SALAD
romaine lettuce, roasted tomatoes, parmesan, and croutons topped in tuscan caesar dressing @ 12

FRESH GARDEN SALAD
fresh salad mix (entire size) with croutons ③ 10
add salmon \$6, chicken \$5, vegan sausage \$7, or shrimp \$10

SIDE SALAD
salad mix with croutons ③ 6

Kids' Menu

served with french fries, sliced apples, broccoli, or apple sauce

BEEF SLIDERS
two beef sliders 10

CHICKEN FINGERS
three lightly breaded 9

MAC & CHEESE
(no side) ♥ 8
add crumbled bacon \$2

GRILLED CHEESE
american cheese ♥ 8

Desserts

BROWN BUTTER CAKE
rich and decadent, made with brown butter and cream cheese, warmed and topped with vanilla ice cream ③ ♥ 9

CHOCOLATE CUP SUNDAE
vanilla ice cream in an edible chocolate cup topped with caramel and chocolate ♥ 5

BROWNIE SUNDAE
warmed brownie topped with vanilla ice cream, caramel, chocolate, and whipped cream ♥ 9

Doggy Dishes

beef patty 6
chicken breast 5
scrambled eggs 3

Drinks

soda: coke, diet coke, sprite, barq's root beer, or pibb xtra 3
iced tea, brewed or raspberry..... 3
lemonade 3
coffee or hot tea 3
cappuccino 4
hot chocolate 4
orange juice 6
cranberry, apple, tomato, or grapefruit juice 4
chocolate milk 5
pellegrino, 375 mL 6
2% milk 3⁵

③=House Specialty ④=Vegan
♣=Spicy ⊕=Pescatarian
♥=Vegetarian ⊙=Gluten Free

DINNER ONLY

3PM TO 8PM

A La Carte

PRETZEL BITES
served with chipotle cheese and honey mustard ♥ 12

POKE BOWL
ahi poke, avocado, cilantro, sesame seeds, and japanese dressing topped with wonton strips, on a scoop of jasmine rice ③ @ 15

Dinner Entrees

choice of two sides: roasted brussel sprouts; steamed broccoli, sautéed baby carrots, jasmine rice with balsamic glaze or mashed potato

MANGO MAHI
8oz mahi fillet, seared and blackened, topped with mango, onion, red pepper, and cilantro salsa ③ ⊙ @ 26

CARAMELIZED SALMON
8oz salmon fillet, baked and topped with a caramelized teriyaki glaze @ 26

NOTTI SUPREME
8oz breast of chicken lightly breaded and topped with swiss cheese, mushrooms, tomatoes, and ham, in a creamy sauce 26

FILET MIGNON
8oz filet medallion wrapped in bacon & topped with melted bleu cheese crumbles 36

NY STEAK
12oz prime grade new york steak, grilled to perfection, and topped with chipotle butter 45

VEGAN KABOBS
two kabobs with vegan italian sausage, pineapple, peppers, onion, mushrooms, zucchini, and tomatoes ③ ♥ 22

CHICKEN PICATTA
8oz filet of chicken breast lightly breaded and topped with capers in a buttery lemon white wine sauce 26

Flatbreads

MARGHERITA
fresh basil, mozzarella, and sliced tomatoes on top of flatbread, drizzled with a balsamic glaze. 13

JACKFRUIT
gluten-free cauliflower crust topped with jackfruit, roasted tomatoes, artichoke hearts, mushrooms, peppers, olives, and cheese ♥ ③ 16

TUSCAN FLATBREAD
romaine lettuce tossed with roasted tomatoes, parmesan, and tuscan caesar dressing, on top of flatbread @ 14
add chicken \$5

Pastas

CHICKEN RAVIOLI
gluten-free ravioli filled with chicken, spinach, ricotta, and mozzarella; topped with mushrooms, tomatoes, and parsley tossed in an olive oil and white wine sauce ③ 22

MOSTACCIOLI
mostaccioli noodles covered in mozzarella cheese, then baked with your choice of sauce: marinara ♥ 15, meat sauce 18, or alfredo ♥ 16; add chicken ♥ 5

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LUNCH ONLY

11AM TO 3PM

Lunch Wraps & More

choice of side: french fries, green salad, soup du jour, sliced apples, cottage cheese, seasonal fruit, or add \$2 for: pickle fries, onion rings or red pepper gouda bisque

CALIFORNIA BACON SANDWICH
turkey, avocado, cheddar cheese, avocado, mayo, lettuce and tomato on a croissant ③ 13

PATTY MELT
beef patty, grilled onions and american cheese on grilled rye crusted with parmesan 14

BUFFALO WRAP
crispy, spicy buffalo chicken, parmesan cheese, organic lettuce, tomato, & ranch, wrapped in a flour tortilla 12

GRILLED CHICKEN WRAP
grilled chicken, chopped onion rings, parmesan cheese, organic lettuce, tomato, and ranch, wrapped in a flour tortilla ③ 12

HUMMUS ROLL
vegan italian sausage, hummus, cucumber, roasted tomatoes, bell peppers, and avocado, wrapped in a flour tortilla ♥ 13

BREAKFAST

9AM TO 3PM

Specialties

choice of side: breakfast potatoes, cottage cheese, pinto beans, or seasonal fruit

CHILAQUILES
strips of corn tortillas simmered and topped with green sauce, cheese and eggs ③ ♥ 13

SANTA FE SKILLET
chorizo, potatoes, bell peppers, onion, mushrooms, colby jack, and eggs; served with toast
(no side) ③ 14

VEGAN BREAKFAST
vegan italian sausage with choice of two: breakfast potatoes, pinto beans, or seasonal fruit ③ 13

CROISSANT SANDWICH
ham or bacon, eggs, and swiss cheese, served on a warm croissant ③ 13

BREAKFAST BURRITO
eggs, bacon, and cheese wrapped in a tortilla and served with salsa 10

CHICKEN FRIED CHICKEN
chicken fried boneless chicken topped with bacon sausage gravy & two eggs, any style 16
add biscuits & gravy \$4

EGGS & BISCUITS
two biscuits topped with bacon sausage gravy, served with two eggs, any style 12

MACHACA
shredded pork, scrambled with eggs, onions, tomatoes, and bell peppers; served with flour or corn tortillas ③ 13

Omelets

choice of side: breakfast potatoes, cottage cheese, pinto beans, or seasonal fruit • choice of toast: sourdough, wheat, white, rye, english muffin, or croissant (add \$1)

VEGGIE
onions, tomatoes, spinach, zucchini, cheddar and jack cheese; topped with avocado and salsa ③ ♥ 15

DENVER
ham, tomatoes, bell peppers and jack cheese 14

CHEESE 10

Benedicts

two poached eggs on english muffins topped with hollandaise • choice of side: breakfast potatoes, cottage cheese, pinto beans, or seasonal fruit

BENEDICT FLORENTINE
spinach and tomato ♥ 14

EGGS BENEDICT
canadian bacon 14

Feel'n' Sweet

topped with whipped butter add triple berry topping for \$2

FRENCH TOAST
four half slices ♥ 8

FRENCH TOAST COMBO
two half slices, two eggs, and bacon or sausage 12

PANCAKES
full (3) 8 • short (2) ♥ 6

PANCAKE COMBO
two pancakes, two eggs, bacon or sausage 12

Eggs Etc.

two eggs • *choice of side: breakfast potatoes, cottage cheese, pinto beans, or seasonal fruit* • *choice of toast: sourdough, wheat, white, rye, english muffin, or croissant (add \$1)*

SAUSAGE & EGGS
sausage links 11

BACON & EGGS
four slices of applewood smoked bacon 11

HAM & EGGS
thick slice of ham steak 11

VEGGIE SAUSAGE & EGGS
Vegan italian sausage ♥ 14

TWO EGGS
served any style ♥ 8

Lil' Tots

10 & under!

TWO EGGS
with bacon and toast 7

FRENCH TOAST
with bacon or 1 egg 7

PANCAKES
with bacon or 1 egg 7

Side Orders

toast 2
croissant 3
breakfast potatoes 3
cottage cheese 3
two eggs 3
substitute egg whites 2
ham slice 5
bacon (4) 5
sausage links 5
vegan sausage 7
biscuits and gravy 6
half avocado 3
apple sauce 2
sliced apple 3

Drinks

soda: coke, diet coke, sprite, barq's root beer, or pibb xtra 3
iced tea, fresh brewed or raspberry..... 3
lemonade 3
coffee or hot tea 3
cappuccino, mocha or vanilla 4
hot chocolate 4
orange juice 6
other juices: cranberry, apple, grapefruit, or tomato..... 4
chocolate milk..... 5

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• While we offer gluten-free, vegan/vegetarian menu options, our kitchen is not gluten-free or vegan/vegetarian

• Not all ingredients are listed on our menu. Please inform your server of any allergies or dietary restrictions.

• We strive to keep our kitchen peanut-free, however.

• Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens or animal products.

SPIRITS

Specialties

CUCUMBER ELIXIR
hendricks gin, fresh cucumber and lemon, simple sugar, topped with elderflower tonic 11

PORCH PUNCH
100 proof stolichnaya, lemonade, strawberry puree 9

GINGER RYE
templeton rye and ginger beer, served on the rocks 11

SPARKLING SUMMER
our house white wine sangria, fruity and light, served with a champagne split to top 14

JAGER FLOAT
assemble this fun sweet treat at your table or take it to go! root beer, vanilla ice cream, bailey's and a minimeister to drizzle over the top 12

CUSTOM MARGARITAS
choose your tequila: silver, reposado or anejo and then choose your flavor: traditional, mango or strawberry, served blended or on the rocks 11

Slushies

TROPICAL
absolut mandarin vodka, mango puree, rose's lime juice, peachtree schnapps 9

JOLLY APPLE
crown apple, sour apple pucker, sweet and sour mix 9

BERRY ROSE
sky vodka, chloe rose, blueberry schnapps, strawberry puree 9

FROJITO
bavac dilivered, fresh mint leaves & lime, simple syrup 9

JELLO SHOTS
various flavors 3

Traditionals

BLOODY MARY 9
MOSCOW MULE 9
MICHELADA 10
PINA COLADA 9
MOJITO 9
MIMOSA 9
NOTTI OLD FASHIONED 11

Draft Beers

SHOCK TOP, FAT TIRE, VODO RANGER IPA, STELLA ARTOIS 16oz 7
BUD LIGHT 16oz 5⁵⁰
DRAGON'S MILK BOURBON BARREL STOUT 10oz only 8
ALLAGANBY 15oz 9

Bottled Beer

BUDWEISER, COORS LIGHT MICHELOB, ULTRA, MILLER LIGHT, NON-ALCOHOLIC KALIBER 5
CORONA, MODELO, GUINNESS STOUT, HEINEKEN, SAM ADAMS, HANGRY 6
TRULY 5
BELGIUM 5
delirium tremens 9

WINE MENU

White by the glass

SAUVIGNON BLANC
Canyon Road 6oz: 7 • 9oz: 10

PINOT GRIGIO
Chloe 6oz: 9 • 9oz: 13

CHARDONNAY
Chloe 6oz: 9 • 9oz: 13
Canyon Road 6oz: 7 • 9oz: 10

ROSÉ
Chloe 6oz: 9 • 9oz: 13

WHITE ZINFANDEL
Canyon Road 6oz: 7 • 9oz: 10

CHAMPAGNE
J Roger 6oz: 7 • 9oz: 10

White by the bottle

TERLATO PINOT GRIGIO 2016 Italy 40
CHLOE PINOT GRIGIO 2016 Italy 30
CHLOE ROSE 2017 Central Coast, Ca 30
WENTRIVANACH CHARDONNAY 2017 Arroyo Seco Monterey 37
CHLOE CHARDONNAY 2015 Sonoma County, Ca 30
CHAMPAGNE 18

Red by the glass

CABERNET SAUVIGNON
Chloe 6oz: 9 • 9oz: 13
Canyon Road 6oz: 7 • 9oz: 10

RED BLEND
Chloe 6oz: 9 • 9oz: 13

ZINFANDEL
Castle Rock 6oz: 7 • 9oz: 10

PINOT NOIR
Chloe 6oz: 9 • 9oz: 13
Canyon Road 6oz: 7 • 9oz: 10

MERLOT
Chloe 6oz: 9 • 9oz: 13
Canyon Road 6oz: 7 • 9oz: 10

DESSERT WINE
Grahams' 10yr Tawny Port 2oz: 10

Red by the bottle

JUSTIN CABERNET SAUVIGNON 2016 Paso Robles, Ca 50
HUNTER'S RIDGE CABERNET SAUVIGNON 2016 Napa, California 49
CHLOE CABERNET SAUVIGNON 2015 Monterey County, Ca 30
MURRIETA'S WELL RED BLEND 48% Cabernet Sauvignon, 20% Petite Sirah, 18% Merlot, 8% Petit Verdot, 6% Cabernet Franc 2015 Monterey County, Ca 30
CHLOE RED NO. 249 2015 Monterey County, Ca 30
CHLOE PINOT NOIR 2016 Monterey County, Ca 30
CHLOE MERLOT 2015 Monterey County, Ca 30