

# nobie's

supper menu



## awe shucks (24/half doz)

au natural\*\*  
je ne sais quoi\*\*  
all fired up\*\*



### spread 'em, dip 'em, etc

#### texas tartare\*\*

23  
tenderloin steak, smoked jalapeño, parsley,  
capers, deviled egg, toast

#### don't worry, brie happy (v)

17  
brie, local honey, smoked grapes, toast

#### dilly bread (v)

13  
pull apart milk bread, garlic, everything butter  
+ add smoked trout roe \$6

#### fon'duja

24  
fontina, 'nduja, potato,  
fennel, toast

#### grilled artichoke (v)

22  
garlic caper aioli, mint gremolada

#### when i dip you dip we dip

16  
smoked fish, local veggies,  
house potato chips & butter crackers

### pop 'em

#### crispy chickpeas (v)

5  
buffalo wild chickpeas

#### marinated olives (v)

6  
citrus, garlic, chili flake

#### pizza deez nuts

8  
pepperoni, scamorza,  
almond, cashew

#### clam chowder croquettes

18  
potato, clams, bacon, old bay aioli

#### beer battered sweet tots (v)

15  
harissa spice, goat cheese



### plates

#### 16 bibb salad (v)

dijon, shallots, texas fines herbs

#### run the gems

24  
gem lettuce, gem crème fraîche, beet &  
blackberry compote, pecans, country ham

#### the carrotty kid (v)

17  
grilled carrots, coconut curry, peanut  
sesame crunch, herb salad

#### aubergeanie in a bottle (v)

21  
farro, marinated eggplant, fig crunch,  
swiss chard, pomegranate

#### charlie & the pasta factory

26  
cavatelli, confit pork, rapini, pickled jimmy  
nardellos, roasted tomato butter

#### nonno's pasta

23  
tagliatelle, bolognese, parmesan

#### octopus prime

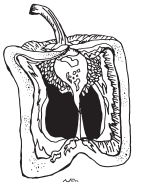
33  
octopus, smoked potato, calabrian chili aioli,  
brava sauce, charred onion, citrus vinaigrette

#### parsnippin' on four fours

48  
cabbage wrapped halibut, parsnip puree,  
veggie demi-glace, compressed apple

#### will i lamb

32  
braised lamb shoulder, saffron polenta,  
chrysanthemum, fennel, gremolada



## ◇ HOV LANE

72 winner winner chicken dinner  
apple & parsley salad, truffle jus

99 fish don't kill my vibe  
red snapper, hand pulled noodles, bok choy  
5 spice broth, ginger scallion sauce

\*\*many of our dishes contain ingredients that are not listed; please advise your server of allergies\*\*  
consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# just a glass the whole bottle

## sparkling

Albet i Noya, Penedès, Brut Reserva 15/60

Monzio Compagnoni, Franciacorta, Rosé 15/60

## white/rosé

Driopi, Greece Agiorgitiko, Rosé 14/56

Kobal, Slovenia 'Sipon' Furmint 13/52

Colterenzio Schreckbichl, Alto Adige, Pinot Grigio 13/52

Beaumont, Western Cape, Chenin Blanc 14/56

Weingut Diem, Austria 'D'Ora' Grüner Orange 14/56

## red

Brulium, Petaluma Gap, Pinot Noir 22/88

Pullus, Slovenia, Blaufränkisch, Gamay, Zweigelt 1L 12/48

Bava, Langhe, Nebbiolo 16/64

Matsu, Toro 'El Picaro' Tempranillo 14/60

Château Chapelle D'Aliénor, Bordeaux Supérieur 15/60

## rosé e'ry day

Château Pradeaux, Bandol, Mourvèdre/Cinsault 75

Frank Cornelissen, Mt Etna 'Susucaru' Rosato 69

Arnot Roberts, North Coast, Touriga Nacional 70

Bruno Giacometto, Canavese, Nebbiolo 82

## sherry & vermouth & underberg

Lillet 10

Valdespino Manzanilla En Rama 9

Cota 45 Agostado '20 [Palo Cortado] 19

Hidalgo Gobernador Oloroso 8

Chazalettes & Co. Bianco Vermouth 10

Bruno Marino, Spain, Vermouth 11

Underberg 4

## beer

Montuck Cold Snack [lager] 16oz 5

Hitachino Nest [saison] 12oz 12

Lone Pint Yellow Rose [ipa] 12oz 7

Southern Star Buried Hatchet [stout] 12oz 6

Tripel Karmeliet [tripel] 11.2oz 12

Rodenbach Grand Cru [sour ale] 11.2oz 9

Schneider Weisse non-alcoholic Weissbier [na] 16.9oz 9

## cider & sake

Shacksbury Classic [Dry Cider] 12oz 6

Cyril Zangs Cidre Brut [Dry Cider] 60

Cyril Zangs This Side Up [Dry Cider] 66

Fukucho Moon on Water Junmai Ginjo [Namazake] 80

## sparkling

64 Podere Il Saliceto, Emilia-Romagna 'Albone' Lambrusco

124 Robinot, Loire 'L'Opéra des Vins Les Années Folles' '19 & '21

180 Jean Vesselle, Champagne 'Oeil de Perdrix' Pinot Noir Rosé

100 Cantina Della Volta, Lambrusco di Sorbara 'Metodo Classico' Rosé

110 Peter Lauer, Saar, Riesling Sekt '18

68 Cordiali, Valdobbiadene, Prosecco Superiore 'Millesimato'

68 Surjol, Cava 'Blanc Collita' Brut Nature

70 Lambert de Seyssel, Savoie, Molette/Altesse

100 Bermejo, Canary Islands 'Brut Nature' Malvasia Volcanica

100 Ktima Tselepos, Greece 'Amalia Brut' Moschofilero

120 Loimer, Austria 'Extra Brut Reserve' Zweigelt Blend

156 Alexandre Bonnet, Champagne, Blanc de Noir

160 Diebolt-Vallois, Champagne 'Tradition' Extra Brut

160 J. Lassalle, Champagne 'Brut Preference' Pinot Meunier Blend

200 Champagne Éric TAILLET, Vallée de la Marne 'Exclusiv 'T' Meunier

170 Champagne Bernard Remy, Côte des Blancs 'Grand Cru' Chardonnay

300 Billecart Salmon, Mesnil-sur Oger 'Cinq' Pinot Noir '15

96 Broc Cellars, Mendocino, Valdiguié Pet Nat

74 Kobal, Slovenia 'Bajta' Welschriesling/Chardonnay Pet-Nat

92 Domaine Plageoles, Gaillac 'Mauzac Nature' Mauzac

## white/orange

32 Colterenzio, Alto Adige 'Pfefferer' Golden Muscat '20

60 Julian Haart, Mosel '1,000L' Riesling

72 Domaine Ostertag, Alsace 'les jardins' Riesling

180 Keller, Rheinhessen 'Westhofen Kirshspiel' Riesling Kabinett

78 Grange Tiphaine, Montluis-sur-Loire 'Clef du Sol' Chenin Blanc

72 Maxime Magnon, VDF 'L'Estrade' Grenache Blanc/Bourboulenc

105 Quintodecimo, Campania 'Via del Campo' Falanghina

90 Mandirola 1913, Colli Tortonesi 'Tantèi' Timorasso

100 Whitcraft, Santa Maria Valley 'Tinaquaic' Chardonnay

66 Envínate, Canary Islands 'Benje' Listan Blanco

66 Bodegas Cota 45, Jerez 'Ube Paganilla' Palomino '21

110 Frank Cornelissen, Terre Siciliane 'Mujebel' Grecanico/Carricante

55 Vignobles Pueyo, Saint-Émilion 'Achillea' Sauvignon Blanc

72 Ficomontanino, Toscana 'Zacinta Revi' Sauvignon Blanc/Sangiovese

60 Ampeleia, Toscana, Trebbiano/Malvasia/Ansonica Orange

66 Alfredo Maestro, Castilla y León 'Lovamor' Albillo Mayor Orange

69 Philippe Viret, Rhône 'Horus' Orange

## red

60 La Senda, Bierzo 'Vindemiatrix' Mencia/Palomino/Dofia Blanca

70 Broc Cellars, Lime Kiln 'Sogi' Cabernet Pfeffer

92 Jean Paul & Charly Thévenet, Morgon 'Vieilles Vignes' Gamay

70 Tablas Creek, Paso Robles 'The Overachiever' Grenache

75 G.B. Burlotto, Piedmont, Verduno Pelaverga

57 Paul Achs, Burgenland, St. Laurent

75 Famille Savary, Bourgogne 'Epineuil' Pinot Noir

95 Maxime Magnon, Corbières 'Rozeta' Carignan/Grenache/Cinsault

60 Envínate, Canary Islands 'Benje' Listan Prieto

63 Querceto Di Castellina, Chianti Classico 'L'Aura' Sangiovese

60 Lavecchia Posta, Piemonte, Ciliogiolo

66 Luigi Giordano, Langhe 'Valle dei Salici' Freisa

55 Nicolas Grosbois, Chinon 'la cuisine de ma mère' Cab Franc

150 Els Jelipins, Font Rubí, Sumoll

75 Schreckbichle Colterenzio, Alto Adige 'Mantsch' Lagrein

60 Françoise Roumieux, Côtes du Rhône, Grenache/Syrah/Mourvèdre

64 Lionel Faury, Rhone 'Les Haute Ribaudes' Syrah

180 Jean-Louis Chave, Saint-Joseph, Syrah

50 Quinta Milú, Ribera del Duero, Tempranillo

75 Alfredo Maestro, Castilla y León 'Castrillo de Duero' Tinto Fino

65 Clos de Trias, Rhone, GSCC

120 Brulium, Sonoma 'Rockpile' Zinfandel

78 Botanica, Stellenbosch 'Arboretum' Bordeaux Blend

78 Vini Franchetti, Mt. Etna 'Passorosso' Nerello Mascalese

150 Cascina delle Rosa, Barbaresco 'Rio Sordo' Nebbiolo

95 Cantina Massara, Barolo, Nebbiolo '19

140 Ca' Brusà, Barolo 'Riserva' Nebbiolo '12

120 Château Le Puy, Emilien, Merlot Blend '20

75 Urlari, Tuscany 'Pervale' Super Tuscan Blend





## whiskey

- Evan Williams BIB 6/9/12
- Old Grand Dad BIB 6/9/12
- Elijah Craig 8/12/16
- Weller Special Reserve 8/12/16
- Larceny 7/11/14
- Eagle Rare 10yr 9/13/18
- Henry McKenna 10yr Single Barrel 12/18/24
- Smooth Ambler Single Barrel Old Scout 12/18/24
- Willet Bourbon 14/21/28
- Wild Turkey Single Barrel 15/22/30
- Weller Antique 107 Single Barrel Select 16/24/32
- Blanton's 16/24/32
- Bookers 'Mighty Fine Batch' 22/33/44
- Rittenhouse Rye 6/9/12
- Knob Creek Rye 7/11/14
- Michter's Rye 12/18/24
- Whistlepig PiggyBack Rye 6yr 10/15/20
- Angel's Envy Rye 18/27/36
- Dickel X Leopold Bros 3 Chamber 22/33/44
- Jameson Black Barrel 7/11/14
- Compass Box The Story of the Spaniard 14/21/28
- Macallan 12 yr 18/27/36
- The Balvenie Caribbean Cask 14 yr 18/27/36
- Laphroaig 10yr 14/21/28
- Suntory Toki 8/12/16
- Nikka Coffey Malt Whisky 16/24/32
- Hibiki Harmony 18/27/36
- Yamazaki 12yr 35/53/70

## neutral grain

- Ford's London Dry 5/8/10
- Hayman's Old Tom 5/8/10
- Gin Mare 7/11/14
- Suntory Roku 7/11/14
- Hendrick's 7/11/14
- The Botanist 8/12/16
- Monkey 47 13/20/26
- Bols Genever 6/9/12
- Haku Vodka 6/9/12
- Chopin Potato Vodka 6/9/12
- Grey Goose 7/11/14



## daily libations

strawberry cough\*\*17

rum, strawberry, banana,  
macadamia, lemon, egg, bitters

one thing leads to another 15

gin, cherry brandy, genever, bitters, almond,  
chazalettes & co. bianco vermouth

the gateway drink 2.0 15

jasmine green tea gin, snap pea,  
honeydew, lemon

## agave

- Ocho Plata 9/14/18
- Siete Leguas Siete Décadas Blanco 25/38/50
- Siete Leguas Siete Reposado 11/17/22
- Ocho Reposado 11/17/22
- Siete Leguas Añejo 12/18/24
- Fortaleza Añejo 21/11/42
- Del Maguey Vida 7/10/14
- Mezcal Vago Elote 10/15/20
- Gusto Historico Emanuel Ramos Tobala 24/36/48
- Gusto Historico Emanuel Ramos Mezcal 24/36/48
- Gusto Historico Victor Ramos Coyote/Madre/Bicuishe 24/36/48
- Rey Campero Madre Cuishe 18/27/36
- Mezcal Derrumbes Durango 15/23/30



## rum

- Chairmens Reserve Spiced 5/8/10
- Foursquare Probitas 6/9/12
- Smith and Cross Jamaican 6/9/12
- Stolen Overproof 6/9/12
- Zacapa Edición Negra 13/20/26
- Leblon Cachaça 6/9/12
- Neisson Rhum Agricole Blanc 6/9/12
- Paranubes 6/9/12
- Hampden Estate 8yr 14/21/28
- Uruapan Charanda Blanco 5/8/10

## bitter things

- Amaro Nonino 10/15/20
- Aperol 5/8/10
- Bigallet China-China 8/12/16
- Punt E Mes 6/9/12
- Campari 6/9/12
- Montenegro 6/9/12
- Gran Classico 8/12/16
- Averna 6/9/12
- Cynar 5/8/10
- Fernet Branca 7/11/14
- Fernet R. Jelinek 4/6/8
- Ramazzotti 5/8/10
- Pasubio 5/8/10
- Underberg 4



## other...

- Pierre Ferrand Ambré 10/15/20
- Philbert Sauterne Barrel Finish Cognac 12/18/24
- Kammer Obsteler Apple/Pear Brandy 8/12/16
- Green Chartreuse 12/18/24
- Yellow Chartreuse 12/18/24
- Jade 1901 Absinthe 12/18/24

## classics

cognac old fashioned 20  
pierre ferrand ambre, demarera,  
orange bitters, angostura

passion fruit daiquiri 15

passion fruit, rums,  
lime, sugar

paloma 15

tequila or mezcal, grapefruit,  
lemon, lime

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