

Nasher Cafe

by Wolfgang Puck

Nibbles & Light Bites

Mediterranean Olives & Focaccia\$6.50
Citrus & Rosemary Marinated Olives, EVOO & Balsamic Vinegar with Focaccia AN / AS / ASF / AD

Parmesan Frites\$8.50
with Truffle Aioli AN / AS / ASF / AG

Mezze Platter\$19.50
Marinated Olives, Confit Artichokes, Seasonal Vegetables, Hummus & Tzatziki with Pita

Add Assorted Cheese and Charcuterie+\$7
AN / AS / ASF

Kids

Served with a Cookie and a Choice of Soft Drink or Apple Juice

Grilled Cheese\$10

Almond Butter & Jelly.....\$10

Chicken Tenders and Fries.....\$14.50

Weekend Brunch

Available Saturdays and Sundays from 11 a.m. to 2.30 p.m.

Honey Toast.....\$18.50
Banana Curd, Honey Butter & Candied Walnuts
AS / ASF / VEG

Omelet of the Week with Petite Salad.....\$18.50

Turkish Eggs.....\$20
Poached Eggs, Seasonal Hummus, Tzatziki, Fresh Herbs, Aleppo Butter, Seed Dukkha & Pickled Shallots with Sourdough AN / AS / ASF / VEG

Nueske’s Bacon.....+\$6.50

Chicken Cutlet+\$6.50

Nasher Sculpture Center

Daily Values are based on a 2,000 calorie diet. Your daily values maybe lower or higher depending on your calorie needs. Additional nutrition information is available upon request.
AD = Avoiding Dairy / AG = Avoiding Gluten / AN = Avoiding Nuts / AS = Avoiding Sesame / ASF = Avoiding Shellfish / V = Vegan / VEG = Vegetarian

Soup & Salads

Add a Side of Fries.....+\$3.50

Potato & Leek Soup Cup \$5 / Bowl \$12.50
with Croutons & Chives AN / AS / ASF / VEG

Chicken Caesar Salad\$22.50
Crispy Chicken, Kale & Spinach, Focaccia Croutons, Raisins & Pecorino Romano with Creamy Parmesan Dressing AN / AS / ASF

Grain Bowl.....\$22.50
Red Quinoa, Butternut Squash, Kale Pakora, Seasonal Hummus, Cherries & Pickled Shallots with Cilantro-Mint Chutney AN / AS / ASF / VEG

Combo

½ Soup and ½ Salad\$23.50

Sandwiches

Served with Fries and House-Made Pickles

Sub with House Petite Salad +\$6.50 or Soup+\$5

Sub with Gluten-Free Bread.....+\$2

Sub with a Side of Fruit.....+\$5

Nasher Club\$23.50
House-Smoked Turkey Pastrami, Gouda, Cranberry & Apricot Mostarda & Cabbage Slaw with Aioli on Sourdough AN / AS / ASF

Chicken Milanese*\$23.50
Chicken Cutlet, Fresh Mozzarella & Pumpkin-Basil Pesto on Panini AN / AS / ASF

* Substitute for Butternut Squash Milanese as a Vegetarian Option

Tuscan Porchetta\$23.50
Tuscan-Style Roasted Pork Belly, Fennel Slaw, Chimichurri & Apricot Chutney on a Croissant Bun
AN / AS / ASF

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Beverages

Soft Drinks	\$4.50
Still or Sparkling Bottled Water.....	\$5
Iced Tea	\$4.50
Passion Fruit Unsweet Iced Tea by Harney & Sons.....	\$4.50
Matcha Tea.....	\$7.50
Chai Tea.....	\$6.50
Hot Teas by Harney & Sons	\$5.5
Japanese Sencha GT / Organic Citron	
Green GT / Jasmine GT / Organic Earl	
Grey BT / Ceylon & India BT / Hot Cinnamon	
Spice BT / Lemon Herbal Decaf / Egyptian	

Classic

PT’s Coffee Roasters

Espresso.....	\$5
Cappuccino.....	\$6.50
Americano	\$5.25
Café Latte.....	\$7
Drip Coffee.....	\$5
Iced Coffee.....	\$5.50

Desserts

Tiramisu.....	\$13
Lady finger, Mascarpone cream, Espresso, Marsala	
Nasher Signature Cookies, Pastries, Pies & Bars	\$5–\$8
Affogato.....	\$8.50
Espresso, Vanilla Ice Cream	
Ice cream “Flavor of the month”	\$4.50

Alcoholic Seasonal Drinks

Mimosa	\$13.50
Blueberry Spritz	\$15.50
Elderflower, Lemon, Brut	
Strawberry Swing.....	\$15.50
Gin, Lemon Soda	
Specialty Beer.....	\$9
Domestic Beer	\$7.50
Red Wine.....	Glass \$14 / Bottle \$55
White Wine	Glass \$13 / Bottle \$45
Sparkling Wine	Glass \$13 / Bottle \$55
Rosé.....	Glass \$14 / Bottle \$45

Not So Classic

PT’s Coffee Roasters

Iced Mocha Shakerato	\$8.50
Espresso, Mocha	
Sticky Bun Brew	\$8.50
Espresso, Cinnamon Bun Syrup, Cream Top	
Casa Saigon.....	\$8.50
Brewed Coffee, Condensed milk	
Ube Bliss	\$8.50
Espresso, Horchata Milk, Ube Syrup	
Affogato.....	\$8.50
Espresso, Vanilla Ice Cream	
Specialty Milks and Syrups.....	+\$1.50
Soy Milk / Oat Milk / Almond Milk / Mocha /	
Caramel / Vanilla / Hazelnut / Lavender /	
Cinnamon Bun / Elderflower	

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View the menu
on your mobile device



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