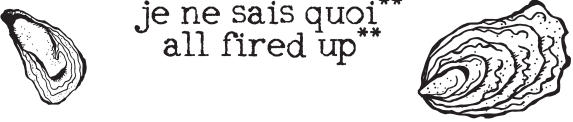


# nobie's

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)  
pull apart milk bread, garlic, everything butter 13  
+ add smoked trout roe \$6
- you oughta burrata 24  
mushroom, cherry tomato, boquerones,  
parsley, basil, scallion focaccia
- 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

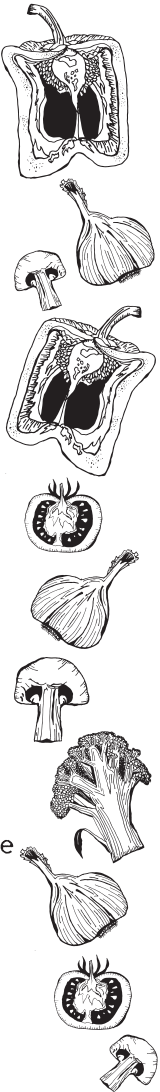
## pop 'em

- 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
- ricotta have it  
26 carrot ricotta & egg yolk stuffed raviolo,  
ramps, peas, crispy country ham
- octopus prime  
33 octopus, smoked potato, calabrian chili aioli,  
brava sauce, charred onion, citrus vinaigrette
- parsnipin' 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
- bone zone  
63 fried beef short rib, scallop XO sauce,  
puffed wild rice, cashew



## HOV LANE

- 72 winner winner chicken dinner  
apple & parsley salad, truffle jus
- 99 fish don't kill my vibe  
mkt fish, 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  
 parties of 6 or more are subject to an automatic gratuity



# just a glass the whole bottle

## sparkling

Albet i Noya, Penedès, Brut Reserva 14/56  
Monzio Compagnoni, Franciacorta, Rosé 15/60

## white/rosé

Sa Raja, Sardinia 'Istade' Cannonau Rosé 14/56  
Sattlerhof, Austria 'Südsteiermark' Sauvignon Blanc 16/64  
Colterenzio Schreckbichl, Alto Adige, Pinot Grigio 13/52  
Beaumont, Western Cape, Chenin Blanc 14/56  
Spiritus Terrae, Abruzzo, Malvasia Orange 14/56

## red

Brulium, Petaluma Gap, Pinot Noir 22/88  
Pullus, Slovenia, Blaufränkisch, Gamay, Zweigelt 1L 12/48  
Matsu, Toro 'El Picaro' Tempranillo 14/60  
Nicolas Grosbois, Chinon, Cab Franc 15/60  
Bava, Langhe, Nebbiolo 16/64

## rosé e'ry day

Ciavolich, Cerasuolo d'Abruzzo, Montepulciano 55  
Château Pradeaux, Bandol, Mourvèdre/Cinsault 75  
Frank Cornelissen, Mt Etna 'Susucaru' Rosato 69  
Bruno Giacometto, Canavese, Nebbiolo 82  
Els Jelipins, Font Rubi, Sumol/Macabeu 105

## 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

Montucky Cold Snack [lager] 16oz 5  
Bavik [Pilsner] 12oz 6  
St. Bernardus Wit [Belgian Wit Ale] 11.2oz 8  
Lone Pint Yellow Rose [ipa] 12oz 7  
Southern Star Buried Hatchet [stout] 12oz 6  
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

124 Robinot, Loire 'L'Opéra des Vins Les Années Folles' '19 & '21  
72 Loxarel, Penedès '99' Xarello/Pinot Noir '16  
96 Broc Cellars, Mendocino, Valdiguié Pet Nat  
180 Jean Vesselle, Champagne 'Oeil de Perdrix' Pinot Noir Rosé  
100 Cantina Della Volta, Lambrusco di Sorbara 'Metodo Classico' Rosé  
136 Peter Lauer, Saar, Riesling Sekt

68 Cordiali, Valdobbiadene, Prosecco Superiore 'Millesimato'  
68 Suriol, Cava 'Blanc Collita' Brut Nature  
100 Ktima Tselepos, Greece 'Amalia Brut' Moschofilero  
104 La Grange Tiphaine, Loire 'Nouveau Nez' Chenin Blanc  
120 Loimer, Austria 'Extra Brut Reserve' Zweigelt Blend  
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  
250 Nathalie Falmet, Champagne 'Le Val Cornet' Meunier/Pinot  
300 Billecart Salmon, Mesnil-sur-Oger 'Cinq' Pinot Noir '15  
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  
72 Maxime Magnon, VDF 'L'Estrade' Grenache Blanc/Bourboulenc  
78 Grange Tiphaine, Montluis-sur-Loire 'Clef du Sol' Chenin Blanc

105 Quintodecimo, Campania 'Via del Campo' Falanghina  
90 Mandirola 1913, Colli Tortonesi 'Tantèi' Timorasso  
68 Elio Grasso, Langhe 'Educatò' Chardonnay  
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 'Munjebel' Grecanico/Carricante  
55 Vignobles Pueyo, Saint-Émilion 'Achillea' Sauvignon Blanc  
72 Ficomontanino, Toscana 'Zacinta Revi' Sauvignon Blanc/Sangiovese  
66 Alfredo Maestro, Castilla y León 'Lovamor' Albillo Mayor Orange  
69 Philippe Viret, Rhône 'Horus' Orange  
63 Raína, Umbria 'Campo di Colonnello' Trebbiano Spoletino Orange

## red

60 La Senda, Bierzo 'Vindemiatrix' Mencia/Palomino/Dofia Blanca  
70 Broc Cellars, Lime Kiln 'Sogi' Cabernet Pfeffer  
82 Olivier Cousin, Loire 'Yamag' Gamay  
92 Jean Paul & Charly Thévenet, Morgon 'Vieilles Vignes' Gamay  
70 Tablas Creek, Paso Robles 'The Overachiever' Grenache  
75 G.B. Burlotto, Piedmont, Verduno Pelaverga

70 Scar of the Sea, Santa Maria Valey 'Vino de los Ranchos' Pinot Noir  
114 Georges Noëllat, Bourgogne, Pinot Noir '21  
57 Paul Achs, Burgenland, St. Laurent

95 Maxime Magnon, Corbières 'Rozeta' Carignan/Grenache/Cinsault  
60 Envínate, Canary Islands 'Benje' Listan Prieto  
63 Querceto Di Castellina, Chianti Classico 'L'Aura' Sangiovese  
66 Luigi Giordano, Langhe 'Valle dei Salici' Freisa  
150 Els Jelipins, Font Rubí, Sumoll

75 Schreckbichle Colterenzio, Alto Adige 'Mantsch' Lagrein  
76 Olivier Cousin, Loire 'Pur Breton' Cab Franc  
60 I Carpini, Colli Tortonesi 'bruma d'autunno' Barbera '13  
60 Françoise Roumieux, Côtes du Rhône, Grenache/Syrah/Mourvèdre  
180 Jean-Louis Chave, Saint-Joseph, Syrah  
50 Quinta Milú, Ribera del Duero, Tempranillo

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  
160 Roccheviberti, Barolo 'Rocche Di Castiglione' Nebbiolo '20  
140 Ca' Brusà, Barolo 'Riserva' Nebbiolo '12

120 Château Le Puy, Emilien, Merlot Blend '20  
75 Urlari, Tuscany 'Pervale' Super Tuscan Blend  
120 Bura, Croatia, Mali Plavac



## 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
- Angel's Envy Bourbon 10/15/20
- 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
- Michter's Rye 12/18/24
- Russell's Reserve Rye Single Barrel 17/26/34
- Whistlepig PiggyBack Rye 6yr 10/15/20
- Angel's Envy Rye 18/27/36
- Dickel X Leopold Bros 3 Chamber 22/33/44
- Tullamore D.E.W. 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

### guavalada 15

coconut oolong rums, guava, banane, falernum, lime, bitters

### one thing leads to another 15

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

### the robobby 15

tequila, dolin dry vermouth, yuzu curaçao, 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
- 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 R. Jelinek 4/6/8
- Ramazotti 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

### french 75 14

gin, lemon, sparkling wine

### paloma 15

tequila or mezcal, grapefruit,  
lemon, lime

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