During these trying and uncertain times, Nick + Stef’s is committed to having convenient, nourishing meals available for our neighbors and community for pickup at our downtown location.

Curbside pickup is available every day 11AM - 8PM. All orders are accompanied with reheating instructions from our chef and disposable service ware.

PLEASE CALL 213 680 0330 OR EMAIL NICKANDSTEFSEVENTS@PATINAGROUP.COM TO ORDER

FAMILY-STYLE MENU

SALADS + STARTERS
serves 4-6

SIGNATURE CAESAR SALAD
romaine hearts, parmesan cheese, olive oil croutons 19.

FORAGED GARDEN SALAD
shaved vegetables, tarragon shallot vinaigrette 16.

BABY KALE SALAD
goat cheese, pomegranate, almonds, champagne vinaigrette 19.

SOUP OF THE DAY 16.

STEAKHOUSE ENTRÉES
serves 4-6

STEAKHOUSE STEW
angus beef, potatoes, root vegetables 45.

SWEDISH MEATBALLS
creamy red wine sauce, buttered noodles 48.

GRILLED ATLANTIC SALMON
herb chimichurri 60.

ROASTED FREE-RANGE CHICKEN BREAST
whole grain mustard sauce 58.

ROASTED BEEF TENDERLOIN
red wine sauce 125.

GRILLED KUROBUTA PORK CHOPS
creamy mustard cognac sauce 60.

MESQUITE GRILLED HANGER STEAK
red wine sauce 75.

ORECCHIETTE PASTA
ricotta, parmesan, tomato sauce 35.

SIDES
serves 4-6

MACARONI + CHEESE
orecchiette, gruyère cheese 25.

POTATO GRATIN
yukon gold potatoes, gruyère cheese 25.

MASHED POTATOES
lots of cream, lots of butter 25.

CHARRED BRUSSELS SPROUTS
applewood bacon vinaigrette 25.

JUMBO ASPARAGUS
brown butter, shallots 35.

SZECHUAN LONG BEANS
sweet soy glaze 25.

WILD ROASTED MUSHROOMS 35.

DESSERTS
serves 4-6

MASCARPONE CHEESECAKE 25.

CHOCOLATE FUDGE BROWNIE CAKE 25.

BEVERAGES

BOTTLED WATER 2.

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nickandstefs.com  @nickandstefsLA
A LA CARTE LUNCH MENU

SALADS
GRILLED CHICKEN CAESAR
romaine hearts, herbed croutons, parmesan-reggiano, romaine 12.

CHOPPED STEAK
new york steak, baby kale, avocado, radish, tomato, goat cheese, cucumber, red onion, shallot vinaigrette 15.

FORAGED GARDEN SALAD
mixed greens, shaved vegetables, lemon vinaigrette 8.
add jidori chicken breast 6.
add salmon 8.
add steak 8.

BURGER + SANDWICHES
STEAKHOUSE BURGER
8 oz black angus beef patty, tilamook cheese, beefsteak tomato, lettuce, red onion, special sauce, russet fries 15.

STEAK SANDWICH
grilled red onions, blue cheese, arugula, chimichurri, russet fries 15.

CHICKEN CLUB
jidori chicken breast, herb aioli, smoked bacon, avocado, tomato, russet fries 12.

ENTRÉES
STEAK FRITES
hanger steak, russet fries 18.

GRILLED HALF JIDORI CHICKEN
jbs potatoes, roasted brussels sprouts, mustard cognac sauce 16.

GRILLED ATLANTIC SALMON
glazed asparagus, roasted potatoes, chimichurri 16.

BUTCHER SHOP
Whole sale pricing on our most favorite cuts. Each prepared by the Nick + Stefs butcher, and accompanied with at-home cooking instructions by Executive Chef Megan Logan.
Pair with N+S signature sides. Ask a team member for more!

USDA PRIME DRY-AGED
RIB EYE 18 oz 45.
NY STRIP 16 oz 36.

CERTIFIED ANGUS BEEF
FILET MIGNON 6 oz 16.
FILET MIGNON 10 oz 22.
PORTERHOUSE STEAK 48 oz 26.
BONELESS RIBEYE 14 oz 22.

CAPE GRIM
GRASS-FED FILET MIGNON 8 oz 19.
GRASS-FED NEW YORK STRIP 12 oz 17.

SPECIAL CUTS
WAGYU RIBEYE 8 oz 24.
KUROBUTA PORK CHOP 16 oz 22.
HALF RACK OF LAMB 32.
WHOLE JIDORI 21.

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nickandstefs.com  f@nickandstefsLA
WINE CELLAR TO-GO
Pair your meal with a bottle from our cellar. Wines prices reflect discount of 50% or more.

$25 SELECTION
SPARKLING, Patina Cuvée, France
ROSE, Domaine de Cala, Provence
CHARDONNAY, Vega Sindoa, Patina Label, Spain
CHARDONNAY, Scott, Monterrey
CHARDONNAY, Seabold, Monterey
CHARDONNAY, Daou, Paso Robles
GRUNER VELTLINER, Domaine Wachau, Austria
PINOT GRIGIO BLEND, Gia, Italy
SAUVIGNON BLANC, Babich, Marlborough
SAUVIGNON BLANC, Margerum Patina Label, Santa Barbara
SAUVIGNON BLANC, Quivera, Dry Creek Valley
VIOGNIER, Miner, California
CABERNET, Ballard Lane, Paso Robles
CABERNET, Four Virtues Lodi
CABERNET, Vega Patina Label, Spain
MERLOT, Vega Sindoa, Patina Label Spain
MERLOT, ABC, Patina Label Santa Barbara
MONASTRELL, Bodegas Olivares, Spain
PINOT NOIR, Etouan, Oregon
PINOT NOIR, La Crema, Sonoma
PINOT NOIR, Jean-Claude Boisset, Burgundy
SYRAH, Brassfield, Eruption, High Valley
RED BLEND, Domaine de Cala, Rouge, Provence
RED BLEND, Conundrum by Caymus, California
ZINFANDEL, Predator, Old Vine,

$45 SELECTION
PROSECCO, Gambino, Brut, Italy
ROSE BRUT, Scharffenberger, Mendocino
CHARDONNAY, Archery Summit, Oregon
CHARDONNAY, Nick & Nickel, EnRoute, Napa
CABERNET, Justin, Paso Robles
CABERNET, Daou, Paso Robles
CABERNET, San Simeon, Paso Robles
CABERNET, Beaulieu, Napa
CABERNET, Sabotage, Napa
GAMAY, Domaine de Colette, Moulin-a-Vent, Beaujolais
PINOT NOIR, Au Bon Climat, Santa Maria
PINOT NOIR, Etouan, Missoulan Wash, Oregon
ZINFANDEL, Frank Family, Napa
ZINFANDEL, Turley, Old Vines, California
ZINFANDEL, Grgich Hills Estate, Napa

$65 SELECTION
CHAMPAGNE, Veuve Clicquot, Reims,
CHAMPAGNE, Ayala Brut, Majeur
CHAMPAGNE, Gosset, Excellence
CHAMPAGNE, Jose Dhondt, Blanc de Blanc
ROSE CHAMPAGNE, Lanson, Pink Label
CHARDONNAY, Far Niente, Napa
CHARDONNAY, Kistler, Sonoma
CHARDONNAY, Fontaine Gagnard, Chassagne-Montrachet, Burgundy
CHARDONNAY, Fernand & Laurent Pillot, Chassagne-Montrachet, Burgundy
SAUVIGNON BLANC-SEMILLON, Peter Michael, L’Apres Midi, Napa
BAROLO, Camarena Gold Label
BORDEAUX, Chateau Belair, St. Emilion
BORDEAUX, Chateau Plince, Pommerol
BRUNEL DI MONTALCINO, Tenuta Maselli
BRUNEL DI MONTALCINO, Silvio Nardi
MERLOT, Nickel & Nickel, Suscol Ranch, Napa
PINOT NOIR, Vivier, Sonoma Coast
PINOT NOIR, Littorai, Sonoma Coast
PINOT NOIR, Nickel & Nickel, Enroute, Sonoma Coast
PINOT NOIR, Prisoner, Eternally Silence, Santa Barbara
PINOT NOIR, The Hilt, Santa Rita Hills
RED BLEND, Cenyth, Sonoma
RED BLEND, Stag’s Leap, The Investor, Napa
RED BLEND, Meerlust, South Africa
RED BLEND, Orin Swift, Palermo, Napa
RED BLEND, Acumen, Napa
RED BLEND, Prisoner, Napa
SYRAH, Melville, Santa Rita Hills
VALPOLICELLA, Giuseppe, Amarone, Campagnola

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