

## appetizers

Shanghai Lumpia	<i>Mock meat spring rolls with sweet sauce</i>	12 pc   12
Vegetable Lumpia	<i>Vegetable spring rolls with vinegar-soy sauce</i>	6 pc   12
“Crab” Cakes	<i>Panko-breaded artichoke with dill-tartar gluten-free   soy-free</i>	4 pc   15
Trio Sampler	<i>Six Shanghai, four vegetable lumpia, two crabcakes</i>	20

## breakfast

*Available all day*

What is silog?

{ tsI - lōg } n.



*Commonly eaten in the Philippines, silog is a hearty breakfast plate consisting of sinangag (garlic rice), itlog (vegan fried egg), and an imitation meat. Substitute the vegan egg for tofu scramble upon request.*



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Baconsilog	<i>A 100% plant-based classic</i>	
Tocilog	<i>Mock pork slices in a sweet citrus marinade</i>	
Corned Beef Silog	<i>Smokey mock beef hash with potatoes</i>	gf   \$16
Tofu Scramble	<i>Served à la carte with sautéed veggies</i>	gf
Ube Pancakes & Bacon	<i>American-style pancakes loaded with purple potato goodness. Served with a side of maple syrup and veggie bacon (weekends only)</i>	

**a note** Welcome to Nick's on Grand! Soy and wheat are common ingredients in our 100% plant-based kitchen. Please let your server know of any food sensitivities. Parties of six or more are subject to an 18% gratuity charge. Parties of ten or more are subject to an additional 10% restaurant surcharge. In order to maintain the quality of our ingredients, prices are subject to change without notice. Thank you for your understanding.

## organic salad bowls

*All salad bowls are made with fresh, local, and 100% organic ingredients*

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Arugala Salad	<i>Chickpeas, cherry tomatoes, pistachios, currants, cucumbers, and homemade croutons soy-free</i>
Quinoa Salad	<i>Golden raisins, slivered almonds, and pickled red onions on a bed of mixed greens gluten-free   soy-free</i>
Roasted Beets	<i>Oven-roasted beets and pistachios atop spinach gluten-free   soy-free</i>

**y o u r  
choice of  
dressing**

*red wine vinaigrette  
pesto vinaigrette  
thousand island  
lemon-tabini*

*Our dressings are gluten  
& soy free*

## bistro

Philly Cheesesteak . . . . .	16
<i>Homemade seitan grilled with onions and peppers, topped with vegan cheese. Served with fries.</i>	
B.L.T. . . . .	16
<i>Classic veggie bacon with lettuce, tomato, and vegan mayonnaise. Served with fries.</i>	
Grand Burger. . . . .	15
<i>Beyond Meat patty, American cheese, lettuce, tomato, and onion on a sesame bun. With fries. Lettuce wrap available (gf)</i>	
Tuna melt . . . . .	12
<i>Chickpea tuna on our artisan slice of the day, topped with vegan cheese. Served with salad. soy-free</i>	

Nick's Chick'n Sandwich . . .	12
<i>A crispy veggie chick'n fillet between lettuce, tomato, and thousand island dressing on a sesame bun. With fries.</i>	
Avocado Toast . . . . .	12
<i>Avocado slices served on our artisan slice of the day and topped with pickled watermelon radish. With salad. soy-free</i>	
Mac & Cheez . . . . .	12
<i>Oven-baked with breadcrumb topping soy-free</i>	
Succulent Ribs . . . . .	16
<i>Smokey and saucy jackfruit ribs with two sides of your choice</i>	
Seasonal Soup . . . cup	6   bowl 10
<i>Please see specials board</i>	

## filipino entrées

*Family Style | Serves 1-2 | White or Brown Rice \$3 | Garlic Rice \$4*

Lechon Kawali . . . . .	18	Caldereta . . . . .	18
<i>Crispy and chewy mock pork belly marinated in vinegar and herbs</i>		<i>A Filipino-style pot roast of mock beef and vegetables, slow stewed in hearty tomato sauce</i>	
Chicken Adobo . . . . .	15	Sizzling Sisig . . . . .	16
<i>Mock chicken and potatoes stewed in garlic-bay leaf sauce</i>		<i>Tofu, mushrooms, and bell pepper marinated in vinegar and herbs. Grilled and served on a sizzling iron plate</i>	
Laing . . . . .	12		
<i>Fragrant taro leaves slow-cooked in coconut-ginger cream</i>			

**filipino  
lunch  
plate**  
*available  
monday-friday  
11-3 pm*

bacon  
tocino  
corned beef  
lechon kawali  
chicken adobo  
caldereta  
chick'n katsu

sinigang  
monggo  
laing  
sisig  
ribs  
pancit  
palabok

One Entrée 12  
Two Entrées 15  
- With white rice -

## noodles

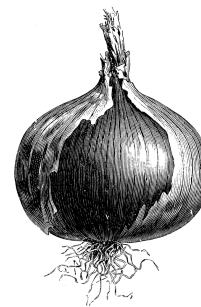
Palabok	<i>Rice stick noodles topped with “shrimp” gravy and mock chicharron gluten-free</i>	15
Pancit	<i>Vegetables stir-fried with your choice of noodle bibon . . . rice stick canton . . . “egg” noodle miki bibon . . . both gluten-free pancit bibon available upon request</i>	12

## soup

*Serves 2-4 | gluten-free | soy-free*

Monggo	<i>A nourishing bowl of vegetables simmered in a fragrant mung bean stew</i>	13
Sinigang	<i>Vegetables simmered in a tart tamarind broth</i>	13

## especially specials



*This little section is for the dishes that took off so fast on our specials board that we took them off the specials board and added them to our permanent favorites. Keep your eye out for new additions!*

Chick'n Katsu	<i>Panko-breaded vegan chick'n fillet drizzled with Japanese-style worcestershire. Served with white rice and Filipino macaroni salad.</i>	12
Loco Moco	<i>A Beyond Meat patty topped with gravy and a vegan fried egg on a bed of rice</i>	18
Carnitas	<i>Tender strips of vegan pork, grilled and served with a side of fresh pico de gallo, black beans, and tortilla</i>	gluten-free   18

**sides  
& add  
ons**

white/brown rice	3	french fries	5	mashed potatoes	6
garlic rice	4	filipino mac salad	5	house salad	6
add vegan egg	4	add avocado	2	add bacon	4

Sparkling Water San Pellegrino	2.5	Izze	2
Iced Black Tea	3	Mexican Coke	5
Hot Tea black - green - herbal	3	Coffee	4

**d e  
s s e  
r t s**

Halo - Halo	<i>A deluxe snow-cone sundae of ube ice cream, fruit, jellies, and flan</i>	gf   10
Panna Cotta	<i>Chilled custard cream infused with real vanilla and topped with berries</i>	gf   10
Leche Flan	<i>Our famous (and egg-less) custard with caramel sauce</i>	gf   sf   8
Peach Mango Pie	<i>A flaky turnover bursting with tropical flavor</i>	8
Ube Ice Cream	<i>Creamy coconut-based ice cream with all the familiar taste of our beloved purple yam</i>	gf   sf   5

**b e v e  
r a g e  
s**