

shared plates

nosh happy hour 4-6pm
enjoy 1 shared plate & add another for \$1

buttermilk battered jalapeño poppers 5.

noshos: 4 cheeses, black bean refrito,
jalapeños, cilantro, lime crema 7.

grilled chinese chicken wings,
creamy cilantro dipping sauce 7.

sizzling mushrooms, onions, garlic,
herbs, swiss cheese bruschetta 9.

garlic french fries w/ herbs,
garlic aioli & ketchup 5.

shrimp corn dogs, spicy mayo 9.

green chile macaroni & cheese 8.

lemongrass-habanero pork meatballs
w/chilled citrus noodles 8.

sliders

classic sliders: 3 mini burgers w/
lettuce, tomatoes, white cheddar cheese,
mustard, mayonnaise 6. w/fries 8.

crab sliders:
3 mini jumbo lump crab cakes, toasted
bun, lettuce, tomatoes, spicy aioli
12. w/fries 14.

slider sampler:
crab & beef 12. w/fries 14.

salads

wedge: iceberg, creamy bleu cheese,
bacon tomatoes,
buttermilk onion rings 8.

spinach: red onions, goat cheese,
warm applewood bacon dressing 7.

greek mezze salad: romaine, vine-ripe
tomato, grilled artichoke hearts,
roasted peppers, olives, english
cucumber, feta cheese &
oregano vinaigrette 9.

mixed field green: w/ garlic
herbed croutons, cherry tomatoes,
red onions and a cherry
balsamic vinaigrette 6.

tacos

korean beef bbq tacos w/sesame
ginger slaw 8.

korean bbq pork tacos w/kimchee 8.

shiner bock battered mahi-mahi fish
tacos, creamy chipotle slaw, cilantro
& avocado, corn tortillas 9.

mushroom, spinach, caramelized
onion & feta veggie taco, flour tortillas 7.

grilled flatbread

chef robert's daily
gastronomical creation
market.

big plates & bowls

ribeye cheesesteak, peppers,
onions & mushrooms, pepperjack
& cheddar cheese
w/ garlic herbed fries 12.

rigatoni w/ italian sausage, cream,
tomato & garlic bread 10.

shrimp and grits w/ tasso ham
cider sauce 14.

pei mussels steamed in a
tomato poblano broth grilled
romano crustini 13.

shiner bock battered fish & chips,
malt vinegar & garlic aioli 11.

desserts

hot now!

housemade italian doughnut holes,
rolled in cinnamon & sugar,
served w/dark & white chocolate
truffle dipping sauces 6.

NoSH house wines

\$7g / \$28b

novelty drinks \$4

backporch lemonade

fresh lemon, cranberry juice, ginger syrup
& citrus vodka

strawberry muddy waters

hendricks gin, fresh strawberries and mint,
basil and honey syrup, lemon & orange juice

elevated bloody mary

infused vodka, celery salt, worcestershire,
lime juice. great spicy!

basil - rita

choice of tequila, fresh basil, simple syrup with
housemade sweet & sour

dark & stormy

goslings black rum, ginger beer & fresh lime

specialty mini-tinis \$6

nosh - tini

citrus vodka, st germaine, splash of sweet & sour

cucumber refresher

choice of ketel one citron or hendricks gin,
muddled cucumber, simple syrup and
housemade sweet & sour

the hemingway

tommy bahama white rum, luxardo maraschino
liquor, lime and grapefruit juice, simple syrup

smoked martini

gray goose vodka, balvenie scotch

nosh champagne refresher

champagne, st. germain, fresh berries

beer

ace perry hard cider 4.5

arogant bastard 8.5

avery ipa 4.5

blanche de bruxelles 5

breckenridge vanilla porter 4.5

brother thelonious 14

brooklyn lager 4.5

delirium nocturnum 10

delirium tremens 8

duvel 7.5

fireman's no.4 4

framboise lambic 9.5

franziskaner hefe-weissbier 4.5

hopus 10

kwak 8

maredsous, abbaye - abdiij 12

session, 4

spaten oktoberfest 4

st bernardus wit. 11

urthel samaranth 9

wells banana bread ale 8

youngs double chocolate stout 7

nosh

small plates • big taste

n. a light informal meal
v. to nibble or snack on

1133 austin hwy
san antonio, texas
78209

www.noshsa.com
210.826.nosh

NoSHING:
Tuesday/Saturday - 11am to 11pm

**our beer list changes daily. please ask your server
for new additions and changes.