



FRESH FROM NNN KITCHEN

SMALL PLATES- SHAREABLES & MORE



Charcuterie Board for two	\$20
Charcuterie Board for four	\$32
Ask about our Brunch Boards	
Bruschetta with Marinated Tomatoes, Balsamic Glaze & Parmesan (8)	\$15
Fresh Artichoke Dip with Grilled Pita	\$14
Classic Spinach Dip with Tortilla Chips	\$14
Hummus with Cucumber and Multi-colored Peppers	\$10
Kalamata Tapenade & House Made Ricotta with Crostini	\$15
Texas Caviar with Tortilla Chips	\$14
Cheese-Bites from Brazil (8) (GF)	\$ 8
Fresh-Baked Pull-Apart European Cheese Bread	\$16
Fresh-Baked Sourdough Bread with Herbed Dipping Oil	\$12

NNN SALADS

NNN Chopped Salad	\$12
bell peppers, jicama, cherry tomatoes, black beans, roasted corn, red onion, romaine & honey lime vinaigrette	
Chicken Caesar Salad	\$20
parmesan, croutons & house dressing.	
Michelle's Misto Salad	\$10
marinated tomatoes, field greens, goat cheese & red wine vinaigrette	
Small Side Caesar Salad	\$8

NNN SANDWICHES - \$16 EACH SERVED WITH CHIPS

Smoked Brisket & Cheese Panini
BBQ Sliders Pulled Pork (3)
Turkey Pesto Panini
turkey, pesto, tomato & provolone cheese.
Roasted Veggie Sandwich
roma tomatoes, zucchini, yellow squash, mushrooms, onions, hummus & basil pesto.
Prosciutto Panini
prosciutto, provolone & tomatoes.



NANPOLI'S ARTISAN STYLE PIZZA



The Barnyard	\$21
brisket, bacon, caramelized onion & Triple N Ranch BBQ sauce.	
Bianca	\$21
fontina cheese, pesto, truffle oil with mushrooms	
Pepperoni	\$19
pepperoni, fresh parmesan and mozzarella	
Meat Lovers	\$21
salami, pepperoni, prosciutto, sausage	
Margherita	\$19
fresh basil, tomato sauce & olive oil	
Quattro Formaggio	\$19
parmesan, provolone, fontina, mozzarella.	
Breakfast Pizza	\$21
bacon, cheddar, crispy potatoes, sausage gravy, eggs sunny side-up	
Pepperoni, Sausage & Mushroom	\$19
Seasonal Veggie Pizza with Cheese	\$19

NON-ALCOHOLIC DRINKS

Bottled Water	\$1.50
Sweet Tea, Unsweet Tea, Coffee, Sparkling Water, Sparkling Cider and Lemonade	\$3



FROM THE RANCH

Texas Longhorn Chili	\$12
Frito Chili Pie	\$10
Longhorn Shepherd's Pie	\$18
Hominy Casserole	\$14
poblanos, cheddar, bacon and chili	
BBQ Longhorn Meatball Sandwich	\$16
caramelized onions, Triple N Ranch BBQ sauce & potato salad	

SWEETS AND TREATS

Sofia's Smores Calzone	\$15
Fresh Chocolate Chip Cookies (2)	\$5
Chocolates filled with Cabernet (6)	\$10
Longhorn Chocolate & Chewy Pralines	
priced as marked	

SPECIALTY WINE DRINKS

Frappe Vino-Frozen Wine-Red, White, Rose'	
(also comes in to-go pouches-great for boating)	
\$10 glass or \$12 'to-go' pouch	
Traditional Red & White Sangria	
Mimosa, Aperol Spritz, Seasonal Mulled Wine	
\$10.00 Glass \$28 Pitcher	

20% Gratuity added for tables of 6 or more