



Chapter 1:

Snacks & Sides

Nox's Fried Chickpeas \$2/person

Fried chickpeas, dusted with cayenne and salt

Vegan Chili 4/Person

A meatless twist of Black Bean and Barley Chili.

Hummus Trio 60/Tray

Garlic, black bean, and seasonal hummus trio, bread, and vegetables

Serves: 15-20

House Fries 30/Tray

Hand-cut, seasoned and served with our spiced house ketchup.

Smothered fries 45/Tray

Hand-cut fries in smoked gouda cream sauce, sprinkled with bacon

Serves: 10-15

Cheese Plate 95/Tray

50/half tray

Local First Light Creamery cheeses and house accompaniments.

Chapter 2:

Salads Serves: 8-12

Et Tu, Bruté? \$50

Grilled Romaine, Caesar dressing, croutons, parmesan, and bacon

Giving Tree \$55

Fresh baby spinach with Sage vinaigrette, spiced nuts, herbed goat cheese and apples

House Frey \$55

Romaine, carrots, red pepper, tomato, cucumber

Add a skewer of grilled chicken or marinated tofu to any salad for \$2/person or fried calamari for \$2.5/person

Chapter 3:

CATERING MENU

Larger Plates & Entrees

Hummus Wrap 4.5/person

House made hummus with roasted vegetables, fresh spinach and balsamic dressing (half wrap each)

Grown up Grilled Cheese 5/person

Apple-wood-smoked bacon, sliced granny smith apples, and red onion mayo with your choice of melted blue cheese, sharp cheddar, or both. Served on sourdough (Half sandwich each)

Fried Calamari 6/person

Fried calamari, banana peppers, cherry tomatoes, and olives, with wasabi marinara
(In-house orders only)

Slider Cheese Burgers 6/person

Classic miniature burgers and rolls

House made Veggie Burgers 6/person

Veggie burger, garlic-rosemary aioli, tomato, and fresh spinach on a slider roll

Buffalo Tofu Wings 6/person

Battered and fried tofu bites tossed in house wing sauce and homemade blue cheese
(In-house orders only)

Nox Fried Chicken Strips 7/person

Cornflake-breaded and fried chicken strips.

(3 strips/person) your choice of sauce:

House bbq • Blue cheese • buffalo ranch • clover honey • spiced ketchup

Bacon Wrapped Meatloaf 7/person

Apple-wood bacon-wrapped meatloaf, house tomato gravy, and mashed potatoes on the side

Noble House Mac n' Cheese \$70

Elbow pasta baked in a traditional cheddar sauce.

Serves: 15-20

Chapter 4:

Don't Forget Dessert

Moons of Kronos 4/person

Chocolate covered peanut butter balls

Ice Cream Bar 5/person

An ice cream bar with all the fixings

Ask for this week's flavors.

(in house only)

Camp Firewood 6/person

Time to be a kid again!

Graham crackers, seasonal fruit, marshmallows, and melted chocolate fondue to dip your marshmallows in. (in house orders can toast their own marshmallows!)

Find us online at noxcocktail.com

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and twitter

Questions? Comments? Events to plan?
Contact us today at noxcocktail@gmail.com

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