



STARTERS

Niçoise Napoleon \$12

Rare rosemary seared ahi tuna, potato tuiles, hardboiled egg, anchovies, fried capers, olives, cherry tomatoes, and haricots verts

Sweet Potato Gnocchi \$10

Tossed with shaved asparagus, sage, cherry tomatoes, and arugula

Artisan Cheese Plate \$13

Point Reyes blue cheese, Chèvre goat cheese, parmesan crisp and creamy brie, with honeycomb, speck ham, and gooseberry chutney

Fried Calamari \$10

Buttermilk-cornmeal batter, with tempura vegetables, marinara sauce, and lemon aioli

Cuban Mojo Pork \$12

Citrus braised pork on a crispy corn cake, finished with Sriracha whip cream

Baked Apple Brie \$10

Sautéed apples and creamy brie cheese wrapped in a flakey puff pastry, served with orange marmalade and crackers

SALADS & SOUP

French Onion Soup \$8

Caramelized onions in beef consommé, with croutons and Gruyère cheese

Spring Spinach Salad \$9

Spinach, asparagus, sliced strawberries, Chèvre goat cheese, fried shallots, and candied almonds, with honey tarragon vinaigrette

Caesar Salad \$9

Hearts of romaine, shredded Parmesan, savory croutons, and house made dressing

Mixed Greens Salad \$8

Baby mixed greens, cucumber, tomato, and radish, with choice of dressing

Add to any salad: Chicken \$5 Shrimp \$6

WIGWAM
INGREDIENT DRIVEN, SEASONALLY INSPIRED

FLOW
BAR + LOUNGE



ENTRÉES

Half Roasted Mary's Chicken \$22

Brined and roasted to perfection, over mashed potatoes, finished with herb jus

Grilled Huntsmen's Ribeye \$34

12 oz choice ribeye, roasted red potatoes, finished with hearty Chasseur sauce

Seafood Cioppino Linguini \$26

Bay shrimp, scallops, mussels, clams, and fish du jour in a tomato herb broth

Stuffed Pork Loin \$22

Stuffed with spinach, fennel, onion and Kalamata olives, finished with warm Feta cheese, over mashed potatoes

Spring Vegetable Risotto with Poached Egg \$21

Fresh spring vegetables sautéed with vegetarian risotto, finished with poached egg and fried leeks

Ravioli \$18

House made ravioli - ask for today's preparation

Grilled Duck Breast \$26

Muscovy duck breast grilled medium-rare, drizzled with port wine reduction, finished with smoked blue cheese

Lasagna Bolognese \$18

Fresh house made pasta with layers of creamy béchamel and meaty Bolognese

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LUNCH MENU

SMALL PLATES/ SALADS

Smoked Duck Leg Wonton Tacos \$9

Muscovy duck leg, lemongrass rub, spiced plum sauce, cabbage slaw

Fried Calamari \$10

Buttermilk-cornmeal batter, tempura vegetables, marinara sauce, lemon aioli

Four Cheese Macaroni \$8

Elbow pasta, Parmesan, cheddar, Gruyère, cream cheese, crispy bread crumbs

Artisan Cheese Plate \$13

Point Reyes blue cheese, Chèvre goat cheese, parmesan crisp and creamy brie with real honeycomb, speck ham, and gooseberry chutney

Grilled All-Beef Hotdog \$6

Sliced Jalapeno 75¢ Sliced Onion 50¢ House Made Sauerkraut \$1 Avocado \$2

Caesar Salad \$9

Hearts of romaine, shredded Parmesan, savory croutons, house made dressing

Mixed Greens Salad \$8

Baby mixed greens, cucumber, tomato, radish, with choice of dressing

Winter's Wedge \$9

Iceberg lettuce, topped with blue cheese dressing, smoked blue cheese crumbles, speck ham, pickled purple carrot and roasted beets

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SANDWICHES & LARGE PLATES

(Sandwiches served with choice of fries or salad)

Nakoma Cheese Burger \$14

Prime Angus beef, toasted bun; Add bacon or avocado \$2 each

Turkey-Apple- Brie \$11

Turkey, Granny Smith apples, melted brie, arugula, Dijon aioli, on ciabatta bread

Santa Fe Chicken \$12

Panko-crusted chicken breast, pepper jack cheese, guacamole, spicy aioli, brioche bun

Chicken Penne Pasta \$14

Sautéed chicken breast tossed with penne pasta in a blue cheese-chive cream sauce

Crab Melt \$13

Served open faced on sourdough topped with melted Gruyère, avocado and lemon aioli

Turkey Pot Pie \$11

Herb roasted turkey and sautéed vegetables in a creamy béchamel sauce, topped with flakey puff pastry

Club Sandwich \$12

Turkey, bacon, avocado, lettuce, tomato, sliced sourdough

Feather River Fish Tacos \$9

Mahi-Mahi tacos (2), blackened or grilled, shredded cabbage, cilantro-lime aioli, pico de gallo, guacamole

SIDES

Add chicken \$5

Add prawns \$6

Add bacon or avocado \$2

Fries \$4 Garlic-parmesan fries \$5

Sweet potato fries \$6 Onion rings \$6

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DESSERTS

Strawberry Shortcake \$8

House made angel food cake with fresh strawberries and whipped cream

Crème Brûlée Trio \$11

Strawberry, Vanilla, Peach

Banana-Chocolate Spring Rolls À La Mode \$10

Chocolate ganache, candied walnuts, shredded coconut

Blood Orange Sorbet \$7

Port & Dessert Wine

Taylor Fladgate 10 Year Tawny	12
Taylor Fladgate 20 Year Tawny	18
Croft Fine Ruby Port	10
Cockburn 10 Year Tawny	12
Cockburn 20 Year Tawny	15
Terra d'Oro Zinfandel Port	8
Chiarlo, Nivole, Italy, Moscato d'Asti, 2012	9
Royal Tokaji, Hungary, Dessert Wine, 2008	12

Cognac

Remy VSOP	15
Courvoisier VS	12
Hennessy VS	12

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