



SUNDAY BRUNCH MENU

Breakfast Burrito \$13

Bacon or sausage, shredded cabbage, pico de gallo, black beans, scrambled eggs, Monterey jack cheese, brunch potatoes

Smoked Salmon Benedict \$15

Two poached eggs, English muffin, smoked salmon, orange-dill hollandaise, spinach, shaved fennel, brunch potatoes or fruit

Strawberry Nutella French Toast \$13

Traditional style French toast with Nutella and fresh strawberries

Chilaquiles \$14

Fried corn tortillas in ranchero sauce, with eggs any style, beans, queso fresco, sour cream and pico de gallo

Bagel & Lox \$11

Served with capers, shaved fennel and fresh dill

Fresh Fruit Pancakes \$9

Two pancakes, choice of blueberry, banana or strawberry; bacon or sausage patty

Veggie Omelet \$12

Spinach, tomatoes, onion, bell peppers, with brunch potatoes or fruit

Spinach & Chorizo Frittata

Topped with sour cream and green onion, with brunch potatoes or fruit

Omelet du jour \$A.Q.

Ask your server for today's preparation

Nakoma Burger with Cheese \$14

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

SIDES

Oatmeal with raisins, butter & brown sugar \$6 Bacon or Sausage \$4
2 Eggs (any style) \$3 Seasonal fruit \$4 Brunch potatoes \$4
Toast (white, wheat, sourdough, rye) \$3 Bagel with cream cheese \$5

WIGWAM
INGREDIENT DRIVEN. SEASONALLY INSPIRED

FLOW
BAR + LOUNGE