

STARTERS

LA BREA BOULE \$7
lemon parsley butter

CHARCUTERIE BOARD \$19/\$29
(2 PPL/4PPL)

select artisan meats and cheeses, nuts and spreads with toasted baguette

PUMPKIN GNOCCHI \$17
ricotta, pumpkin, spinach, brown butter sauce, fried sage, balsamic reduction

THAI RED CURRY CLAMS \$19
coconut broth, lemongrass, galangal, fresno chilis, cilantro, grilled baguette

BISON CARPACCIO \$21
pepper crusted bison, rocket greens, capers, shaved grana padano, lemon olive oil

SOUP + SALADS

add chicken \$4 add salmon \$8 add prawns \$7

FRENCH ONION SOUP \$10
classically prepared with toasted baguette and melted gruyere

NAKOMA HOUSE SALAD \$10/\$6
baby mixed greens, cherry tomatoes, cucumber, radish, spun carrots, balsamic

CALIFORNIA CAESAR \$12/\$8
romaine hearts, kale, sunflower seeds, parmesan, house-made garlic croutons, lemon caesar

PEARS + POMEGRANATES + PEPITAS \$14
arugula, crimson pears, chili honey pepitas, maple mustard vinaigrette, manchego crisp

MOUNTAIN ENTREÉS

BERKSHIRE TOMAHAWK PORK CHOP \$39
sweet potato, balsamic roasted red onion, shaved parmesan brussels sprouts, stone-ground mustard butter

CHICKEN SALTIMBOCCA \$32
mary's airline breast wrapped in prosciutto, button mushrooms, lemon caper pan sauce, capellini pasta

SHORT RIB RAGU \$29
red wine braised short ribs, pappardelle pasta, burrata cheese, baby basil

ESPRESSO RUBBED FLAT IRON STEAK \$42
black salt & espresso rubbed C.A.B flat iron, hot honey glazed rainbow carrots, vintage cheddar gratin

MODERN ENTREÉS

DURHAM RANCH ELK \$52
pan seared elk tenderloin, house-made labneh, blackberry port reduction, cacao-peanut crumble, rosemary smashed potato

SEA SCALLOPS \$48
butternut squash puree, apple-fennel slaw, candied pink peppercorn bacon, squash seed dust

ROASTED CAULIFLOWER "STEAKS" \$27
romesco, basil pesto, olive tapenade, toasted pine nuts

For parties of 6 or more there will be a 20% gratuity added.