



STARTERS

LA BREA BOULE \$7

lemon parsley butter

PARMESAN BAKED ARTICHOKE HEARTS \$13

olive oil, fontina cheese, breadcrumbs, lemon aioli

CHARCUTERIE BOARD \$21

select meats and cheeses, assorted fruits and spreads, with grilled baguette

SEASONAL CEVICHE \$16

ask your server about today's selection

THAI CURRY CLAMS \$19

coconut broth, lemongrass, galangal, red jalapeños, cilantro, with grilled baguette

BURRATA AND PEARS \$15

gewurztraminer poached pears, prosciutto, arugula, cashew, white balsamic

SALADS

Add Chicken \$4 Add Salmon \$8 Add Prawns \$7

NAKOMA HOUSE \$10/\$6

baby mixed greens, cucumber, radish, tomatoes, carrot, house-made balsamic vinaigrette

CALIFORNIA CAESAR \$12/\$8

romaine hearts, kale, sunflower seeds, parmesan, house-made garlic croutons,
house-made lemon caesar dressing

SPRING GREENS \$15

baby lettuce, asparagus, english peas, radish, avocado, quinoa, feta cheese,
crunchy chickpeas, white wine vinaigrette

MOUNTAIN ENTREÉS

MARY'S HALF CHICKEN \$32

mary's chicken, sautéed spinach, garlic potato puree, tomato pan sauce

RIBEYE AND RISOTTO \$43

grilled 12 oz choice ribeye, broccoli rabe, parmesan risotto cakes, garlic & chive butter

SHORT RIB RAGU \$24

red wine braised short ribs, strozzapreti pasta, burrata cheese, fresh basil

MODERN ENTREÉS

DURHAM RANCH ELK \$52

pan seared durham ranch tenderloin, house-made labneh, blackberry-port reduction,
cacao & peanut crumble, rosemary smashed potato

MISO GLAZED HALIBUT \$46

wilted baby bok choy, sake beurre blanc, macadamia nut crumb

SMOKEY CORN PAPPARDELLE* \$24

smoked corn, scallions, baby spinach, sweet pea tendrils, cashew cream, house-made pasta

**vegan preparation*



ELEVATED DINING

Nakoma supports local farmers and serves organic ingredients when possible.