

TO-GO LUNCH

STARTERS

BURRATA CAPRESE \$15

heirloom tomatoes, burrata, balsamic reduction, microgreens, grilled baguette

TUNA TATAKI \$21

sesame crusted ahi, wasabi, edamame, orange chili aioli, sweet soy, micro radish

SANDWICHES + WRAPS

All served with a choice of fries or salad

BLTA WRAP \$15

bacon, lettuce, tomato, avocado, romaine lettuce, sriracha ranch

THAI COCONUT PRAWN WRAP \$17

coconut prawns, shredded cabbage, carrots, basil, cilantro, peanut dipping sauce

RED SKY REUBEN \$16

shaved corned beef, gruyère cheese, sauerkraut, russian dressing, rye bread

CHIPOTLE CHICKEN CIABATTA \$16

crispy chicken, white cheddar, caramelized onions, avocado, adobo aioli, ciabatta bread

CLASSIC CLUB \$17

black forest ham, oven roasted turkey, bacon, tomato, lettuce, cheddar, sourdough bread

SALADS

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

NAKOMA HOUSE \$11/\$7

baby mixed greens, cucumber, radish, tomatoes, spun carrots, balsamic

CALIFORNIA CAESAR \$13/\$9

romaine hearts, kale, sunflower seeds, parmesan, garlic croutons, housemade lemon caesar dressing

BURGERS

All served with a choice of fries or salad. Substitute a Beyond Meat patty on any burger \$3

NAKOMA BURGER \$17

8oz certified angus beef patty, white cheddar, mayonnaise, lettuce, tomato, pickle

BBQ BURGER \$18

8oz certified angus beef patty, grilled onion, white cheddar, bacon, bbq sauce, mayonnaise

BACON + BLEU BURGER \$18

8oz certified angus beef patty, bleu cheese, bacon, mayonnaise

PASTAS

PORCINI MUSHROOM RAVIOLI \$24

garlic roasted mushrooms, brandy cream

For parties of 6 or more there will be a 20% gratuity added. We support local farmers and serve organic ingredients when possible.

