



BRUNCH + MORE

DAILY 8AM - 2PM

BRUNCH CLASSICS

ORGANIC BERRY PARFAIT \$9

greek vanilla yogurt, house made granola
substitute vegan coconut yogurt - \$1

BANANA SPLIT BREAKFAST (V) \$14

chia pudding, house made granola,
organic berries, peanut butter drizzle,
hemp seed brittle

LEMON POPPY SEED FRENCH TOAST \$17

meyer lemon curd, whipped cream, blueberries,
toasted almonds

AVOCADO TOAST \$16

grilled baguette, meyer lemon aioli, microgreens
add two poached eggs - \$4

BACON + EGG AVOCADO TOAST \$18

scrambled egg, crispy bacon, chipotle aioli, chives

BYOB \$15

two eggs, sausage or bacon, country potatoes

LOCO MOCO \$20

two eggs, rice, wagyu beef patty,
brown gravy, chives

RANCHERS SKILLET \$17

potatoes, bell peppers, mushrooms, cheddar,
bacon & sausage gravy

CHILAQUILES \$18

two eggs sunny side up, blue corn chips,
tomatillo salsa, black beans, bell peppers,
cabbage, avocado, cotija cheese

VEGGIE SCRAMBLE \$16

potatoes, bell peppers, spinach, mushrooms,
avocado, cheddar, harissa

CLASSIC EGGS BENEDICT \$18

ham, english muffin, hollandaise

CRAB CAKE BENEDICT \$22

lump crab meat, avocado, hollandaise

EXTRAS...

SUB 'JUST EGG' FOR \$3

TOAST \$3

sourdough, wheat, english muffin

BACON OR SAUSAGE LINKS \$4

AVOCADO \$3

SIDE OF FRUIT \$6

STAY SOCIAL

SHARE YOUR PHOTOS AND
EXPERIENCES FROM THE LOST SIERRA.
PLEASE TAG [@NAKOMARESORT](#) ON
YOUR PREFERRED SOCIAL NETWORK.



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SMALL PLATES

PANKO BREADED ARTICHOKE HEARTS \$14

meyer lemon aioli

POKE NACHOS \$19

tuna poke, avocado, orange chili aioli, wasabi crema, scallions, sesame seeds, wonton chips

BURRATA CAPRESE \$15

heirloom tomatoes, basil, balsamic, grilled baguette

SALADS

add chicken \$6, prawns \$8 or salmon \$10

NAKOMA HOUSE SALAD (V) \$8/\$12

mixed greens, carrots, radish, cucumber, tomatoes, balsamic vinaigrette

CALIFORNIA CAESAR \$9/\$13

romaine, kale, sunflower seeds, parmesan, garlic croutons, lemon caesar

STRAWBERRY FIELDS \$14

baby spinach, pickled onion, feta, dijon vinaigrette

SANDWICHES

served with a choice of fries or house salad

TURKEY AVOCADO EVERYTHING BAGEL \$17

scallion cream cheese, blistered cherry tomato chutney, arugula

MEATBALL BÁNH MÌ (V) \$16

plant based meatballs, carrot & cucumber slaw, cilantro, chili crunch aioli

NAKOMA BURGER \$17

wagyu beef patty, vintage white cheddar, mayo, stout mustard

JALAPEÑO POPPER BURGER \$19

wagyu beef patty, cheddar cheese, bacon, sliced jalapeños, popper top

PASTA

MEYER LEMON RAVIOLI \$28

grilled sweet corn, bell peppers, baby spinach, preserved lemon, garlic cream

CAVATAPPI PRIMAVERA (V) \$22

zucchini, tomatoes, bell peppers, mushrooms, artichokes, sundried tomato, pesto, white wine

EXTRAS...

GLUTEN FREE BUNS \$1 | IMPOSSIBLE BURGER \$3 | EXTRA SAUCE \$.50

Nakoma proudly serves fresh ingredients sourced from Sierra Gold Seafood, Sierra Meats, Veritable Vegetable Organic Produce and a variety of other local growers.

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