

BRUNCH + MORE  
DAILY 8AM-2PM

BRUNCH CLASSICS

**ORGANIC BERRY PARFAIT \$10**

berries, house made granola,  
vanilla greek yogurt

**BANANA SPLIT BREAKFAST (V) \$14**

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

**STRAWBERRY CHEESECAKE**

**FRENCH TOAST \$18**

sweet cream cheese, strawberry compote,  
whipped cream, vanilla cake crumble

**CHUNKY MONKEY FRENCH TOAST \$18**

bananas, vanilla custard, chocolate sauce,  
candied walnuts

**AVOCADO TOAST \$16**

*add two poached eggs \$4*  
grilled sourdough, meyer lemon aioli,  
microgreens, furikake, radish

**LOADED TOAST \$18**

grilled sourdough, hummus, avocado,  
blistered cherry tomatoes, microgreens,  
feta cheese, pickled onion

**BACON, EGG + AVOCADO TOAST \$19**

chipotle aioli, avocado, scrambled eggs,  
cheddar, bacon

**BYOB \$18**

two eggs, sausage links or bacon,  
country potatoes

**VEGGIE SCRAMBLE \$16**

potatoes, mushrooms, bell peppers,  
zucchini, spinach, cheddar cheese,  
house made harissa

**RANCHERS SCRAMBLE \$18**

potatoes, mushrooms, cheddar,  
bacon & sausage gravy

**HUEVOS RANCHEROS \$20**

2 eggs any style, grilled corn tortillas,  
salsa verde, black beans, bell peppers,  
corn, cotija cheese, avocado, micro cilantro

**LOCO MOCO \$24**

wagyu & iberico pork burger, two eggs,  
basmati rice, brown gravy

**CLASSIC EGGS BENEDICT \$22**

english muffin, ham, poached eggs,  
lemon hollandaise, country potatoes

**CRAB BENEDICT \$26**

crab cake, lump crab, avocado,  
lemon hollandaise, poached eggs,  
country potatoes

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



# FIFTY 44

## BRUNCH + MORE

DAILY 8AM-2PM

### STARTERS

**GARLIC PARMESAN FRIES \$10**

parmesan, butter, garlic, lemon aioli

**HEIRLOOM TOMATO CAPRESE \$ 16**

burrata, basil, balsamic glaze, grilled baguette

**POKE NACHOS \$22**

ahi poke, wonton chips, edamame orange chili aioli, wasabi cream, sesame seeds

**SWEET POTATO QUINOA CAKES (V) \$26**

shaved brussels sprout salad, lemon tahini, red pepper cashew cream

### SALADS

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

**NAKOMA HOUSE SALAD \$8/11**

mixed greens, carrots, cucumber, tomato, radish, balsamic

**CALIFORNIA CAESAR \$10/13**

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

**LITTLE GEM GREEN GODDESS (V) \$14**

baby gem lettuce, cabbage, cucumber, edamame, radish, avocado

### STAY SOCIAL

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



### MAINS

*served with fries*

*(substitute salad for an extra charge)*

**THAI COCONUT PRAWN WRAP \$19**

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

**CHIPOTLE CHICKEN CIABATTA \$20**

grilled or crispy chicken breast, white cheddar, avocado, lettuce, chipotle aioli

**ELK GYRO \$24**

grilled elk tenderloin, whipped feta, blistered tomatoes, red onion, tzatziki, warm naan

**NAKOMA BURGER \$18**

grilled wagyu & iberico pork patty, white cheddar, toasted cornmeal bun, mayonnaise, lettuce, tomato, onion, pickles

*Add ons \$2 each: avocado, bacon, mushrooms, caramelized onion, point Reyes bleu*

### PASTA

**PAN SEARED NEW ZEALAND**

**ORO KING SALMON \$30**

cold sesame soba noodle salad, pickled peppers, cucumber, marinated shitake mushrooms, spinach

**SUMMER VEGETABLE CAVATAPPI (V) \$28**

summer squash, bell peppers, grilled corn, tomatoes, baby spinach, basil, white wine butter broth