

## BRUNCH + MORE

DAILY 8AM-2PM

### BRUNCH CLASSICS

#### BERRY PARFAIT 12

fresh berries, house made granola,  
vanilla greek yogurt

#### BANANA SPLIT (V) 16

house made chia pudding, toasted almonds,  
peanut butter drizzle, fresh berries

#### STRAWBERRY CHEESECAKE

#### FRENCH TOAST 18

sweet cream cheese, strawberry compote,  
fresh berries whipped cream

#### CLASSIC EGGS BENEDICT 22

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

#### CRAB BENEDICT 26

english muffin, warm crab, avocado,  
lemon hollandaise, poached eggs,  
country potatoes

#### BYOB 19

two eggs, sausage links or bacon,  
country potatoes

#### HUEVOS RANCHEROS 20

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

#### AVOCADO TOAST 16

toasted sourdough baguette, fried egg,  
chimichurri aioli, microgreens,  
pickled onion

#### LOADED TOAST 18

toasted sourdough baguette, hummus,  
roasted cherry tomato, microgreens,  
feta cheese, pickled onion

#### VEGGIE HASH 18

potatoes, mushrooms, bell peppers,  
zucchini, spinach, caramelized onions,  
cheese, fried egg

#### RANCHERS SCRAMBLE 18

eggs, potatoes, mushrooms,  
caramelized onions, bacon & country gravy

*A 3% processing fee will be added to all credit card transactions.*

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



## BRUNCH + MORE

DAILY 8AM-2PM

### STARTERS

#### **GARLIC PARMESAN FRIES 11**

parmesan, butter, garlic, lemon aioli

#### **POKE NACHOS 22**

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

#### **BURRATA 18**

blistered tomatoes,  
warm castelvetrano olives, crostini

### SALADS

*add chicken 8 | prawns 10 | salmon 10 | striploin 10*

#### **NAKOMA HOUSE SALAD 8/11**

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

#### **CALIFORNIA CAESAR 10/13**

lemon caper caesar, garlic croutons,  
parmigiano reggiano, spanish anchovy

#### **BABY BEET SALAD 11/14**

local baby lettuces, candied pecans,  
goat cheese, thyme poached beets,  
apple cider vinaigrette

### MAINS

*served with fries*

*(substitute salad for an extra \$1 charge)*

#### **FIRECRACKER PRAWN WRAP 21**

firecracker prawns, shredded cabbage,  
carrots, basil, green onions, cilantro,  
thai peanut sauce

#### **NEON NASHVILLE 20**

crispy or grilled chicken breast, brioche bun,  
hoosier hill farms organic cheddar powder, dill  
pickles, jalapeño chipotle aioli

#### **ELK GYRO 24**

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

#### **CLASSIC BURGER 20**

grilled all beef patty, white cheddar,  
brioche bun, mayonnaise, lettuce, tomato,  
onion, pickles

*add ons \$2 each: avocado, bacon,  
mushrooms, caramelized onion*

### STAY SOCIAL

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



*A 3% processing fee will be added to all credit card transactions.*

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

(V) = vegan

051625

