

SPRING + SUMMER MENU

STARTERS

SMALL PLATES

LA BREA BOULE 8

house made sourdough, roasted garlic butter,
black lava salt, herbed olive oil

CHARCUTERIE BOARD 22/32

artisanal cured meats, local cheeses,
house pickles, marinated olives, honeycomb,
toasted baguette

FIRECRACKER PRAWNS 18

butter lettuce, sweet calabrian chili,
lime, maifun, scallion

STEAMED CLAMS 18

white wine, garlic, saffron, chorizo,
toasted baguette

CRISPY PORK BELLY 16

miso glaze, apple & fennel slaw, toasted peanuts

BURRATA 16

blistered tomatoes, warm castelvetro olives,
whole roasted garlic, sea salt, crostini

AHI TARTARE 24

ponzu, avocado, crispy garlic, espelette, wonton

SALADS

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

NAKOMA HOUSE 8/11

spring greens, cucumber, tomato, radish,
red onion, citrus vinaigrette

CALIFORNIA CAESAR 14

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

BABY BEET SALAD 15

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

PLUMAS PEACH 15

grilled peach, burrata, prosciutto, basil,
white balsamic, marcona almonds

SHAVED FENNEL CITRUS 15

blood orange, radish, castelvetro olives,
mint, citrus vinaigrette, feta

SOUP DU JOUR

CUP 8 | BOWL 11

ENTRÉES

SEARED CRAB CAKES 29

roasted red pepper, harissa, avocado, lime

NAKOMA BURGER 29

dry aged wagyu blend, fiscalini cheddar,
caramelized onion, garlic aioli, brioche bun,
truffle fries

MARY’S ORGANIC CHICKEN 34

roasted wild mushroom risotto, madeira jus,
charred broccolini, blistered cherry tomatoes

TRUFFLED GNOCCHI 34

house made gnocchi, english peas,
truffled parmesan cream, roasted mushroom

NY STRIPLOIN 44

14oz dry aged, maître d’ butter, truffle fries,
charred broccolini, sauce bordelaise

PORK TOMAHAWK 44

cranberry chutney, garlic pomme purée,
brussels sprouts, candied pecans

SEARED ALASKAN HALIBUT 44

sweet chile glaze, garlic pomme purée,
charred broccolini, beurre blanc,
blistered cherry tomatoes, crispy leeks

SEARED DIVER SCALLOPS 46

caramelized carrot purée, english peas,
crispy bacon, beurre blanc

DURHAM RANCH ELK 56

marionberry port reduction, smoked yam gratin,
brussels sprouts, crispy sunchoke

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.