

STARTERS

SOURDOUGH BOULE \$13

seasonal butter flight

BRUSSEL SPROUTS \$14 (GF)

pork belly, yuzu maple glaze, chili crunch, roasted peanuts

ROASTED BUFFALO CAULIFLOWER \$16 (GF)

harissa buffalo, marcona almonds, dates, herbs, point reyes blue, house ranch

SHRIMP COCKTAIL \$22

cajun poached jumbo prawns, marinated avocado, chipotle cocktail sauce, radish

SMALL PLATES

MUSSELS \$23

fresh mussels, basque style chorizo, fennel, roasted garlic cream, sherry, grilled bread

SESAME SEARED TUNA \$26

fresh seared tuna, edamame salad, ponzu, chili crunch

WILD GAME SAUSAGE SAMPLER \$28

local artisanal sausages, ipa beer mustard, guindilla peppers, seasonal jam

SEASONAL CHARCUTERIE

\$28 two meats/cheeses \$32 three meats/cheeses
marinated olives, fig compote, california pistachios, grilled bread

SALADS

add salmon \$16 | steak \$18 | prawns \$14 | chicken \$12

POACHED PEAR \$17 (GF)

red wine poached pears, whipped house lemon ricotta, wild arugula, radicchio, endive, golden raisins, toasted walnuts, red onion, spring pear vinaigrette

BEETS + GREENS \$18 (GF)

baby beets, wild arugula, cashews, pickled fennel, local berries, shaved onion, toasted hemp seed crusted goat cheese, citrus, banyuls vinaigrette

NAKOMA WEDGE \$20 (GF)

romain, charred spring onion, cherry heirloom tomatoes, crispy shallots, pork belly croutons, point reyes blue, black peppercorn ranch

MOUNTAIN MODERN ENTRÉES

PORK BELLY SMASH BURGER \$25

double wagyu beef patty, caramelized onion jam, pork belly, fontina cheese

HALF ROASTED CHICKEN \$41 (GF)

whipped potatoes, confit tomatoes, wild mushrooms, lemon chicken jus

PACIFIC SALMON \$42 (GF)

sweet potato succotash, kale, carrot top pesto

CIOPPINO \$46

add pappardelle \$6

fish, mussels, shrimp, abiatta tomato, seafood fumet, grilled bread

PORK TOMAHAWK \$48 (GF)

goat cheese polenta, charred corn sofrito, whisky glaze

HALIBUT \$48 (GF)

creamed corn, baby zucchini, pattypan squash, lemon verbena oil

CAST IRON ELK \$62 (GF)

whipped potatoes, local maple glazed carrots, black berry demi

NY STEAK FRITES \$68

16oz dry aged new york, brandy peppercorn demi, truffled parmesan fries

ENTRÉES FROM THE FARM

SPRING PAPPARDELLE PRIMAVERA \$31 (V)

spring vegetable, saffron abiatatta, charred corn sofrito

MERGUEZ SEARED CAULIFLOWER \$36 (GF, V)

smoked carrot puree, curried baby carrots, tahini dressing, annatto oil, pomegranate gremolata, herbs

GF = Gluten Free, V = Vegan
Nakoma supports local farmers and serves organic ingredients when possible.

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.



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