



STARTERS

Sourdough Boule \$7

lemon parsley butter

Charcuterie Platter \$18

select meats and cheeses, assorted fruits and spreads, with grilled baguette

Ahi Tuna Tower \$16

sushi rice, avocado, mango, sesame seeds, wasabi aioli, ginger

Beet Carpaccio \$13

locally grown microgreens, goat cheese, pistachios, champagne vinaigrette

SALADS

Nakoma House \$10 (side \$6)

baby mixed greens, cucumber, radish, tomatoes, carrot, balsamic vinaigrette

California Caesar \$12 (side \$8)

romaine hearts, kale, sunflower seeds, parmesan, house-made croutons

Strawberry Fields \$13

spinach, strawberries, feta cheese, pickled red onion, dijon vinaigrette

(add chicken \$4) (add salmon \$8)

'MOUNTAIN' ENTRÉES

Blackberry Venison \$46

pan-seared durham ranch tenderloin, house-made labneh, blackberry-port reduction, cacao and peanut crumble, rosemary smashed potato

Lemon Thyme Chicken \$29

mary's chicken, sautéed spinach, garlic potato puree, tomato pan sauce

Ribeye and Risotto \$40

grilled 12 oz c.a.b. ribeye, broccoli rabe, parmesan risotto cakes, garlic and chive butter

'MODERN' ENTRÉES

Pine Nut Crusted Halibut \$38

wild alaskan halibut, pine nuts, scallions, parsley and arugula vichyssoise, wild rice

Summer Vegetable Orecchiette \$22

sunburst squash, heirloom tomatoes, sugar peas, basil, lemon and white wine

Black Salt Pink Pepper Pork \$32

salmon river pork tenderloin, black sea salt, pink peppercorn, cucumber and carrot kimchi, grilled seasonal stone fruit

Nakoma supports local farmers and serves organic ingredients when possible.

WIGWAM

INGREDIENT DRIVEN. SEASONALLY INSPIRED