

SMALL PLATES

WARM CRAB DIP \$22

lump crab, cream cheese, cheddar, chives, grilled baguette

BANG BANG CAULIFLOWER \$19 (GF)

panko breaded cauliflower, mae ploy sweet chili, bang bang sauce, green onions, cilantro

BEET CARPACCIO \$16 (V)

oven roasted beets, shaved fennel, orange segments, champagne vinaigrette

GRILLED STEAK TOSTADAS \$20

crisp corn tortilla, cheddar cheese, pico de gallo, guacamole

SESAME SEARED TUNA TATAKI \$21

cucumber, edamame, orange chili aioli, wasabi cream, microgreens, daikon

CHIPOTLE PORTOBELLO

MUSHROOM TACOS \$18 (V)

grilled mushrooms, black bean puree, avocado cilantro crema, pickled onion

SALADS + SOUP

Add chicken \$8, prawns \$10, salmon \$10

NAKOMA HOUSE SALAD \$11

organic greens, cucumber, tomato, radish, carrots, balsamic

CALIFORNIA CAESAR \$13

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

AUTUMN HARVEST \$16

baby spinach, delicata squash, cranberries, spiced pecans, feta cheese, honey rose vinaigrette

BIG GAME CHILI \$14

elk, bison, beef, onions, tomatoes, peppers, sour cream, cheddar, chives, tortilla strips

CHICKEN POT PIE \$17

organic mary's chicken, peas, carrots, onion, puff pastry crust

SOUP OF THE DAY \$6/\$10

please ask your server for today's selections

SANDWICHES

Served with Chips. Add side salad or cup of soup \$4

PULLED PORK SLIDERS \$18

bbq pulled pork, cabbage slaw, dill pickle & pepperoncini relish

'CHICKEN' PARMESAN CIABATTA \$17

vegetarian chicken patty, fresh mozzarella, marinara, basil

BLTTA BAGEL \$19

everything bagel, crispy bacon, lettuce, tomato, turkey, avocado, garlic aioli, arugula

FLATBREADS

MARGHERITA \$15

tomatoes, basil, buffalo mozzarella, garlic

ITALIAN \$17

pepperoni, salami, red sauce, mozzarella, pepperoncini

FIG + PIG \$18

fig spread, mozzarella, prosciutto, arugula, truffle oil, parmesan

BBQ CHICKEN \$18

house made bbq sauce, chicken, red onion, mozzarella, chives, cilantro

BEEF BIRRIA \$20

house made birria, onion, pico de gallo, mozzarella, consume

AFTER 5 MENU

Served Monday, Tuesday, Wednesday 5-8PM

SHORT RIB RAGU \$25

red wine braised short ribs, cavatappi pasta, burrata, basil

GARLIC PRAWN RISOTTO \$28

squash, tomatoes, spinach, white wine, parmesan

GREEN SPAGHETTI \$23 (V)

zucchini zoodles, pesto, artichokes, toasted macadamia nuts, parmesan

PLEASE NOTE: An automatic gratuity of 20% will be added to a customer's order total and charged to their room if they leave without signing their bill.

(GF) = gluten free (V) = vegan