

SMALL PLATES

BACON + JALAPENO DEVILED EGGS \$12

applewood smoked bacon, jalapeno, mustard, paprika

FIRECRACKER CAULIFLOWER \$18

gluten-free breaded florets, bang-bang sauce, scallions, cilantro

SESAME TUNA TATAKI \$21

sesame crusted ahi tuna, wasabi, edamame, orange chili aioli, micro radish

WARM OLIVES + ALMONDS \$14

assorted greek olives, marcona almonds, feta cheese

BISON CARPACCIO \$20

pink peppercorn seared tenderloin, rocket greens, capers, lemon olive oil

POACHED PRAWN COCKTAIL \$19

wild caught prawns, house-made cocktail sauce, meyer lemon aioli, cucumber salsa

BURRATA CAPRESE \$16

heirloom tomatoes, balsamic "caviar", basil

SALADS

NAKOMA HOUSE SALAD \$10

baby mixed greens, cherry tomatoes, cucumber, radish, spun carrots, balsamic

CALIFORNIA CAESAR \$12

romaine hearts, kale, sunflower seeds, house-made garlic croutons, lemon caesar

MEDITERRANEAN TUNA \$18

pole caught albacore, sun dried tomatoes, capers, potatoes, egg, onion, baby greens, lemon olive oil dressing

THAI ZOODLE \$16

spun zucchini & carrots, purple cabbage, edamame, bell peppers, cilantro, peanuts, grilled chicken, ginger lemongrass vinaigrette

SANDWICHES

All sandwiches come with choice of chips or side salad

BLACKBERRY JALAPENO PULLED PORK \$17

slow roasted pork shoulder, blackberry jalapeno compote, poppy seed slaw, focaccia

CURRY CHICKEN SALAD \$16

mary's chicken, golden raisins, celery, onion, sunflower seeds, baby greens, sourdough

ROAST BEEF + BEER CHEESE \$19

shaved certified angus rib eye, grilled onion, blue moon beer cheese, horseradish aioli, pretzel bun

FLATBREADS

MARGHERITA \$15

tomatoes, basil, mozzarella, garlic

ITALIAN \$17

pepperoni, salami, red sauce, mozzarella, pepperoncini

FIG + PIG \$18

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

BBQ CHICKEN \$18

bbq sauce, red onion, mozzarella, chives, cilantro

SWEETS

LIEGE WAFFLE \$14

strawberries, vanilla ice cream

CHOCOLATE DIPPED FROZEN BANANA \$12

callebaut chocolate, coconut, strawberry dust, peanuts

ACAI SORBET \$10

house-made granola, berries