ALL DAY DINING

SMALL PLATES

ELOTE DEVILED EGGS $12
grilled corn, cotija cheese, tajin

LOADED HUMMUS $15
greek olives, tomatoes, feta, cucumber, carrots,
celery, grilled naan bread

CLASSIC POTATO SKINS $16
cheddar, bacon, green onions, french onion dip

HATCH CHILI QUESO NACHOS $15
add chicken $8
blue corn chips, pico de gallo, guacamole, cilantro

SESAME SEARED TUNA TACOS $21
shredded cabbage, orange chili aioli,
wasabi cream, scallions, micro cilantro

KOREAN BBQ TOFU BAO $18 (V)
warm steam bun, shredded carrots, cabbage,
garlic crunch aioli

SALADS
add chicken $8, prawns $10, salmon $10

NAKOMA HOUSE $8/$11 (V)
mixed greens, carrots, cucumber, radish,
tomatoes, balsamic

CALIFORNIA CAESAR $10/$13
romaine, kale, sunflower seeds, parmesan,
lemon caesar, garlic croutons

THAI ZOODLES $18
add chicken $8
carrots, zucchini, cabbage, edamame,
cucumbers, peanut sauce dressing, peanuts

HEIRLOOM TOMATO CAPRESE $16
burrata, basil, balsamic glaze, grilled baguette

SANDWICHES

CURRY CHICKEN SALAD $19
oven roasted chicken, red onion, golden raisins,
celery, romaine, sourdough

CHIMICHURRI FLANK STEAK $22
grilled flank steak, pepper jack, roasted red
peppers, arugula, crispy onions, mayonnaise,
bianco roll

FLATBREADS

MARGHERITA $15
marinara, fresh mozzarella, tomatoes, basil

ITALIAN $17
marinara, mozzarella, salami, pepperoni,
pepperoncini

BBQ CHICKEN $18
house made bbq sauce, mozzarella, chicken,
red onion, cilantro, chives

FIG + PIG $18
fig compote, mozzarella, prosciutto, arugula,
truffle oil, parmesan

SMOKED SALMON $21
herb cream cheese, lox, preserved lemon,
shaved onion, capers, dill

*Patrons who depart Middle Fork Bar + Bistro without
signing for their checks tacitly agree that a 20%
gratuity will be added to their checks, which will be
posted to their rooms or Member accounts.*

(V) = vegan

MIDDLE FORK BAR + BISTRO | SUMMER MENU

MIDDLE FORK

BAR + BISTRO