

# N o M I | KITCHEN + LOUNGE

## BREAKFAST

AVAILABLE 6:00 AM - 11:00 AM

### CLASSICS

PARK CONTINENTAL | 25

freshly baked pastries • market fruit  
juice • coffee • tea

BUTTERMILK PANCAKES | 19

choice of mixed berries, banana or chocolate chips

MASHED AVOCADO | 15

multigrain toast • arugula • capers • tomato • cucumber

*add eggs any style \* | 7*

STEEL CUT OATMEAL | 12

seasonal jam • pistachios • strawberries

MIXED BERRIES & YOGURT | 12

add housemade granola | 15

### EGGS

FREE RANGE EGGS \* | 21

choice of bacon • sausage • chicken sausage

N o M I BENE DICT \* | 22

roasted ham • arugula • hollandaise

*add smoked salmon 4 | jumbo lump crab 5*

CHEDDAR SCRAMBLER \* | 22

smoked bacon • avocado • green onion

### SIDES 6 EACH

MARKET FRUIT

APPLE-SAGE CHICKEN SAUSAGE

SMOKED BACON

BREAKFAST SAUSAGE

ROASTED HAM

HERB ROASTED POTATOES

## KINDLY DIAL 4054

### LUNCH

AVAILABLE 11:00 AM - 10:00 PM

### SALADS

*add chicken 9 | shrimp 11 | salmon or steak \* 13*

N o M I SALAD | 16

fennel • bitter greens • herb chèvre • white wine vinaigrette

LOCAL BABY LETTUCES | 16

goat cheese • pickled fennel • walnut • white balsamic

CAESAR | 16

gem lettuce • parmesan brioche • white anchovy

### ENTREES

*Our sandwiches are served with choice of house frites or local greens salad*

N o M I BURGER \* | 24

two 3-ounce grass fed beef patties • aged cheddar  
bacon aioli • brioche bun

SAUCISSON SEC SANDWICH | 22

house cured sausage • red onion • mustards  
warm baguette

LEMON CHICKEN SANDWICH \* | 23

pickled cucumber • gem lettuce • meyer lemon aioli  
sourdough batard

ALL IN ROOM DINING ORDERS INCLUDE STATE AND LOCAL TAXES  
AND DELIVERY CHARGE OF \$6.00 AND A SERVICE CHARGE OF 19%.

## SUSHI

AVAILABLE 11:00 AM - 10:00 PM

POKE \* | 23

soy bean • ginger • sesame seeds  
*choice of salmon or tuna\**

N o M I FUTOMAKI \* | 24

snow crab • eel • salmon • scallion

SALMON AVOCADO \* | 24

salmon • avocado • citrus dressing

CRUNCHY SPICY TUNA \* | 24

big eye tuna • shiso panko • togarashi

TIGER \* | 24

shrimp tempura • spicy tuna • crab • avocado

VEGETABLE | 18

cucumber - avocado - brussels sprout - mushroom  
asparagus - kanpyo

SAKURA YELLOWTAIL \* | 24

yellowtail - kizami wasabi - chili paste

### DESSERT

BAHIBE CHOCOLATE FUDGESICLE | 12

RASPBERRY CHARLOTTE | 14

WARM CHOCOLATE CHIP COOKIES | 12

vanilla ice cream

Executive Sous Chef | Terence Zubieta

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS