

Dietary Legend

[V] = Vegetarian
 [V+] = Vegan
 [VO] = Vegetarian Option
 [GF] = Gluten Free
 [GFO] = Gluten Free Optional



NEED CATERING?
 Email events@nocogr.com
 for more info!

APPETIZERS

- HOUSE SMOKED WINGS** \$12
 6 house smoked wings tossed in house hickory dry rub. Served with celery & bleu cheese or ranch- [GFO]
 * Sweet thai chili, zesty bbq, buffalo
 * Select one wing sauce and one dipping sauce, extras are .25 ea
- KA BOOM SHRIMP** \$10
 Crispy fried shrimp tossed in a mildly spicy TNT aioli
- NOCO NACHOS** \$16
 Roasted green chili queso, charred sweet corn, cilantro, pickled red onions, black beans & ranchero cream. Options of BBQ chicken, seasoned beef, or veggie.
- SWEET POTATO FRIES** \$8
 Sweet Potato Fries dusted with rosemary salt & served with smoked honey aioli- [GFO, VO]
- CRISPY BRUSSELS SPROUTS** \$10
 Crispy fried brussels sprouts topped with crispy bacon lardons, feta cheese, balsamic reduction & green onions- [GF]
- CHIPS & QUESO** \$8
 House made ancho & chili queso dip served with a side of tortilla chips- [GF, V]
 + Add ground beef \$2

Desserts

- CARROT CUPCAKE** \$7
 An individual Carrot Cake Cupcake, made with pineapple, topped with rum soaked raisins, & cream cheese frosting served with caramel drizzle on top. [V]
- GHIRARDELLI CHOCOLATE BROWNIE** \$7
 A rich chocolate brownie filled with world famous Ghirardelli Chocolate Chips & covered with chocolate syrup & caramel drizzle [V]
 Love them both? 2 for \$12

PIZZAS

- SUPREME PIZZA**
 signature red sauce, mozzarella/provolone cheese, pepperoni, sausage, bacon, green pepper, roasted red pepper + onion
BCFH<9FB`7CA:CFH
 nut free basil pesto, mozzarella/provolone blend cheese, artichoke hearts, kalamata olives, feta cheese, roasted garlic, pepitas, sesame crust
- BIANCO**
 garlic herb spread, feta cheese, parmesan, italian sausage, caramelized onion, basil
- CHICKEN PESTO PIZZA**
 pesto sauce, mozzarella/provolone blend cheese, shredded chicken, sundried tomato, grated parmesan
CBR
 Noco ranch base, roasted and seasoned pulled chicken, applewood smoked bacon, mozzarella/provolone cheese blend, parsley garnish

TOASTS

Toast served on locally made Schnitz Bakery bread.

- AVOCADO MASH** \$10
 Lime, pickled red onions, roasted pepitas, fresno chiles, radishes, cilantro, olive oil - [GFO, V]
 + Add an egg \$1
- BURRATA BRUSCHETTA** \$10
 Burrata mozzarella, roasted tomatoes, fresh grape tomatoes, sun dried tomatoes, basil chiffonade, balsamic reduction- [GFO, V]
- CHEF'S SEASONAL TOAST** \$12
 Ask server for details.

NORTHERN COMFORT

- BBQ RIBS (LIMITED QUANTITY AVAILABLE DAILY)** \$24
 1/2 rack of house smoked ribs brushed with zesty BBQ sauce. Served with kaleslaw, french fries, & corn bread muffin served with a side of honey cinnamon butter - [GFO]
- GRILLED SALMON** \$28
 Eco-friendly grilled Norwegian salmon, wild rice, roasted butternut squash & brussel sprouts. Topped with garlic-rosemary lemon butter - [GFO]
- CAVATAPPI PASTA** \$18
 Butternut squash, brussels sprouts, parmesan, & white wine cream sauce - [V]
 + Shrimp \$8 + Salmon \$8
 + Chicken \$6
- POTATO CRUSTED WALLEYE** \$30
 Lightly breaded + pan fried - accompanied by roasted cauliflower, quinoa, heirloom cherry tomatoes, black eyed peas & spinach - [GFO]
- HOPPIN JANE** \$18
 Black eyed peas, Minnesotawildrice, smoked tomato sauce, squash, cauliflower, spinach, green goddess dressing - [GF, V+]
 + Chicken \$6 + Shrimp \$8
 + Eggs \$2 + Salmon \$8

Soups

- Tomato Basil Bisque - [GFO]** \$4 / \$6
Soup of the Day \$4 / \$6

Your support of local businesses has always inspired us! We also shop local for all our ingredients!

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Provisions

BLACKENED SALMON SAMMY **\$18**
Blackened salmon sammy, remoulade, tomato, fennel kaleslaw- served on a sesame seed brioche bun.

PROVISIONS CHEESE BURGER **\$16**
Two grilled brisket blend patties, american cheese, special sauce, dill pickles, on a sesame seed brioche bun. - [GFO]
+ make it a triple for \$2
+ add bacon, egg, avocado for \$1 ea.

BEET BURGER **\$16**
Homemade beet patty, goat cheese, avocado mash, dijonaise, greens, served on a toasted english muffin - [V, VO]
+ add bacon, or egg for \$1 ea.

CHICKEN SANDWICH **\$16**
Crispy all natural chicken breast topped with white cheddar, kaleslaw & green chili aioli, on a sesame seed brioche bun - [GFO]

NOCOTACOS **\$17**
Two flour tortillas, pico de gallo, ranchero cream, charred corn & cotija cheese. Served with a side of queso & house made tortilla chips. Add a third for \$4
+Ka boom Shrimp \$2 +BBQ Chicken
+Grilled Shrimp \$2 + Seasoned Beef
+Veggie

Daily Specials

Specials begin at 3pm! Dine in only!

Monday
\$14 Burger and Pint Night
(Includes Provisions Burger or Beet Burger)
Offer includes Bud Light, Miller Lite, Founders All Day IPA or Soft Drink. Sub any other beer or glass of house wine for an extra \$1.

Tuesday
Taco Tuesday
\$4 Tacos, \$3 Coronas, \$6 Margaritas, & \$5 chips and queso. (Choice of BBQ chicken, seasoned beef, or veggie. Sub Ka-Boom or grilled shrimp for additional \$1 each)

Wednesday
Wine Wednesday
1/2 OFF bottles of select wines. Ask for this weeks list.

Thursday
99¢ Wings
\$2 OFF Michigan draft beers & NOCO cocktails

* Sandwiches/Wraps served with choice of french fries or a side greens salad
* Substitute sweet potato fries \$2

CORIANDER SMOKED HONEY BRISKET **\$24**
Seasoned and smoked to tender perfection. Served sliced over roasted potatoes, corn, arugula, red onion & seasoned brussels sprouts

NASHVILLE HOT CHICKEN WRAP **\$15**
Crispy chicken tossed in house brown sugar, cayenne Nashville hot sauce, wrapped in a roasted red pepper tortilla with white cheddar, bleu cheese crumbles, dill pickles, kaleslaw & ranch dressing. [GFO]

ADULT GRILLED CHEESE **\$14**
Locally made Schnitz bakery sourdough bread, buttered and toasted with melted american, white cheddar, swiss, crispy bacon strips. Quarted and served with a cup of house made tomato bisque.

NASHVILLE CHICKEN N' WAFFLES **\$19**
Crispy, all natural chicken in our house brown sugar, cayenne Nashville hot sauce, and a sweet, sugary Belgian waffle. Served with smoky slaw, two stripes of bacon, honey butter and maple syrup.

ALBACORE TUNA MELT **\$16**
House made tuna salad, toasted english muffin, melted white cheddar & tomatoes - [GFO]

Salads

Add a side greens salad to any meal for \$5!

+ Grilled Salmon \$8 +Grilled Chicken \$6
+ Grilled Shrimp \$8 +Breaded Chicken Breast \$7

CAESAR **\$12**
Chopped romaine hearts, gluten free croutons, parmesan, classic lemon dressing - [V, GFO]
+add anchovies for \$1
+ half Caesar \$7

CALISTOGA COBB **\$16**
Local revolution farms spring lettuce mix, bacon, egg, quinoa, roasted corn, tomato, avocado, bleu cheese, field greens, red wine vinaigrette - [GF]

JACKS WEDGE **\$14**
Half head of iceberg lettuce, Noco ranch dressing, bleu cheese crumbles, egg, chives, crispy hay stack onions, bacon bits, pickled red onions & grape tomato halves. - [GFO]
+ Half Wedge \$8

NOCO TACO SALAD **\$14**
House fried tortilla shell, filled with shredded iceberg, black beans, charred corn, pico de gallo. Topped with ranchero cream & cotija cheese.
+Ka-Boom Shrimp \$2 + BBQ Chicken
+ Grilled Shrimp \$2 + Seasoned Beef

* We take your allergies very seriously! Just ask your server to make your dish Gluten or Dairy free. We are also a nut free restaurant! *

Noco Provisions