

## BREAKFAST

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### BREAKFAST SANDWICH 16

fried egg, bacon, sharp cheddar, arugula with green goddess dressing on sourdough | gfo

### YOGURT PARFAIT 11

Straus plain yogurt, seasonal fruit, granola

### SMOOTHIE BOWL 15

Choice of pink or green smoothie topped with seasonal fruit and granola

### LEMON RICOTTA WAFFLE 15

Belgian style waffle with butter & Maple Valley Maple Syrup side of bacon | 5  
whipped cream | 1

### FRITTATA 17

broccoli, chive, goat cheese | gf  
served w/ NO|MA House beet side salad

### SEEDED BREAD 6

2 slices | vegan, gf  
butter |.50 add on  
seasonal jam | 2 add on

# NO|MA HOUSE

*menu 8am-3pm*

## MAINS

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### GRAIN BOWL 21

mixed mushrooms, beets, roasted brassicas, avocado, kimchi, six minute egg with green goddess dressing over quinoa | gf, vgo

### SAVORY PORRIDGE 14

brown rice, mushrooms, greens with a 6 minute egg | vegetarian, gf

### LARB LETTUCE CUPS 20

ground pork tossed in citrus herb fish sauce vinaigrette, butter lettuce | gf

### LUNCH COMBO 22

choose two of the following:  
cup of soup - chicken noodle or potato leek,  
half salad - NO|MA House beet or chopped,  
half sandwich - grilled cheese or turkey sandwich | 2 add on

## TARTINES & SANDWICHES

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### MUSHROOM TARTINE 18

mixed mushrooms, garlic confit, herbs with almond ricotta on sourdough | vegan, gfo

### TROUT TARTINE 20

housemade seed & nut bread with smoked trout dip | gf

### BANH MI 22

Stemple Creek grass-fed brisket, sourdough baguette, pickled slaw, garlic aioli, cilantro, Queens hot sauce

### TURKEY SANDWICH 18

thick cut turkey, applewood bacon, tomato, avocado, mayo and Dijon mustard on sourdough | gfo

### GRILLED CHEESE 14

sharp cheddar, tomo and gruyere on sourdough gluten free bread | 2 add on  
kimchi, avocado | 3 per add on  
bacon, turkey | 5 per add on

## SOUPS & SALADS

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### NO|MA BEET SALAD 17

red chioggia beets, arugula, chicory, apples, feta, candied pecans, honey lemon vinaigrette | gf

### CHOPPED SALAD 18

little gem lettuce, arugula, turkey, pepperoncinis, toasted pecans and feta with red wine vinaigrette | gf

### POTATO LEEK SOUP 11 | gf

### CHICKEN NOODLE SOUP 11

### EGG SALAD 14

served on lettuce cups | gf

*When possible, we prioritize using organic, sustainable or regenerative farmed products.*

## BY THE GLASS

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### TREFETHEN CHARDONNAY 13

Napa Valley '22

### ROUND POND SAUVIGNON BLANC 13

Rutherford '23

### CHATEAU BOSWELL CHARDONNAY 24

Dutton Ranch, Sebastopol Vineyard, Russian River Valley '21

### TABLAS CREEK PATELIN ROSE 13

Paso Robles '22

### TABLAS CREEK PATELIN RED 13

Paso Robles '22

### MARIONI FIELDS RED BLEND 15

Mendocino '18

### LELARGE PUGEOIT CHAMPAGNE, TRADITION, NV BRUT NATURE 19

Champagne, France

### MIMOSA 16

### OLD CAZ RPX PALE ALE 10

Rohnert Park

### MAD FRITZ HEFEWEIZEN 13

The Rooster & The Partridge, Napa Valley

### BARDOS GROTO CIDER 12

Sonoma County

### ATHLETIC N/A BEER 8

Run Wild IPA or Upside Dawn Golden

 organic  regenerative

# NO|MA HOUSE

*menu all day*

## BAR BITES

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### SPICED NUTS 9

### HERB POPCORN 9

nutritional yeast & herbs de provence

### TRUFFLE POPCORN 10

truffle & parsley

### DIP & CHIPS 15

choice of two: feta, beet muhammara or  
smoked trout dip | 7 add on  
veggie sticks | 2 add on

### MARINATED ITALIAN OLIVES 12

### SHRIMP COCKTAIL 18

## DESSERTS

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### MILKSHAKES & MALTED SHAKES 10

vanilla, strawberry, or chocolate  
Straus ice cream & whole milk

### STRAUS ICE CREAM 6

vanilla, strawberry, chocolate

### ROOT BEER FLOAT 10

Straus vanilla ice cream

### AFFOGATO 10

Straus vanilla ice cream, espresso

### HOUSE MADE VEGAN ICE CREAM 10

seasonal compote

### CHEESECAKE 10

seasonal compote

*We believe that thoughtful design and  
the power of a shared meal has the  
ability to elevate the human spirit.*

## HOT

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ESPRESSO 3

DRIP COFFEE 4

AMERICANO 5

LATTE 6

CAPPUCCINO 5

ASSORTED HOT TEAS 5

Leaves & Flowers

CHAI LATTE 7

masala chai or decaf rooibos chai

TURMERIC LATTE 7

MATCHA LATTE 7

## COLD

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GREEN JUICE 10

celery, lemon, cucumber 8oz.

PINK JUICE 10

gala apple, beets, lemon, pineapple 8oz.

SEASONAL HOUSE-MADE  
SHRUB 10

ICED LATTE 6

ICED AMERICANO 5

ICED TEA 4

SPORTEa | 1

ICED CHAI LATTE 7

ARNOLD PALMER 5

GREEN SMOOTHIE 10

spinach, mango, pineapple, banana

PINK SMOOTHIE 10

strawberry, banana, orange juice

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ARNOLD PALMER 5

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spinach, mango, pineapple, banana

PINK SMOOTHIE 10

strawberry, banana, orange juice

# HOUSE MADE PASTRIES

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ALMOND CROISSANT 6

APPLE SPICE BRIOCHE DONUT 5

BAGELS 4  
cream cheese | 3 add on  
avocado | 3 add on  
trout | 5 add on

BLUEBERRY MUFFIN 5

PAVI'S COOKIES 2.5

CROISSANT 4

SEEDED BREAD LOAF 25  
vegan, gf

## DESSERTS

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MILKSHAKES & MALTED SHAKES 10  
vanilla, strawberry, or chocolate  
Straus ice cream & whole milk

STRAUS ICE CREAM 6  
vanilla, strawberry, chocolate

ROOT BEER FLOAT 10  
Straus vanilla ice cream

AFFOGATO 10  
Straus vanilla ice cream, espresso

HOUSE MADE VEGAN ICE CREAM 10  
seasonal compote

CHEESECAKE 10  
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