

NIIJII

RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. Niijii is the Anishinaabe spelling for "friend."

FRESH STARTS

PARFAIT BOWL

greek yogurt, honey granola crumb,
fresh berries, fresh mint 8

AVOCADO TOAST

avocado, pickled red onion, lemon arugula 14
add poached egg 3

OVERNIGHT OATS

coco nib, granola, strawberry, honey 12

MORNING DELIGHTS

served with maple syrup, fruit,
choice of bacon or sausage

COCONUT CHALLAH FRENCH TOAST

vanilla custard dipped challah, banana,
chopped hazelnut, coconut whip 18

SHORT STACK

three fluffy buttermilk pancakes 15

ENHANCE YOUR MORNING DELIGHT ADD STUFFERS & TOPPERS 2 EACH

berries | hazelnuts | whipped peanut butter |
whipped nutella | seasonal jam cream cheese

SIDES

BACON 6

SAUSAGE 6

BREAKFAST POTATOES 5

TOAST 4

FRESH FRUIT 7

EGG 3

CLASSICS

TRADITIONAL NIIJII BREAKFAST

2 eggs any style, home fries,
choice of bacon or sausage links
and toast 14

SMOKED NORWEGIAN SALMON BENEDICT

dill hollandaise, sliced smoked salmon,
pickled red onions, poached egg,
served with breakfast potatoes 17

CLASSIC BENEDICT

canadian bacon, english muffin,
hollandaise sauce, poached egg,
served with breakfast potatoes 15

BREAKFAST SANDWICH

croissant, eggs, bacon, cheddar cheese,
served with breakfast potatoes 14

SMOKED BRISKET HASH BOWL

smoked brisket, home fries, fried egg,
cheddar cheese, chipotle bbq, scallion 16

SOUTHWEST BREAKFAST BURRITO

chorizo, egg, avocado, tomato,
red onion, crispy potatoes
served with fresh fruit 15

BREAKFAST SAUSAGE TACOS

scrambled eggs, sausage, aged cheddar,
pico de gallo, sriracha ranch,
warm flour tortillas 14

BUILD YOUR OWN OMELET

served with breakfast potatoes
and choice of toast 16

ADDITIONAL INGREDIENTS 1 EACH

bacon | ham | mushrooms | peppers |
spinach | tomatoes | onions |
monterey jack cheese | cheddar cheese

BEVERAGES

MILK, LEMONADE, JUICE 4

juice selections
orange, apple, grapefruit, cranberry, tomato

COFFEE, HOT TEA 4

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Be advised, groups larger than 8 are subject to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 3/13/26

Chef de Cuisine Bryan Petrick | Executive Chef Auston Minnich