

# 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."

### STARTERS

**ROASTED TOMATO BISQUE 8**

**WILD MUSHROOM SOUP 10**

**AGED PARMESAN CAESAR SALAD**

romaine lettuce, aged parmesan cheese,  
herbed crumbs, caesar dressing 14  
*add grilled chicken 8 | salmon 12*

**FRIED PORK DUMPLINGS**

served with chili dipping sauce 14

**(6) KOREAN BBQ CHICKEN WINGS**

topped with scallions, sesame seeds 14

**KOREAN TACOS**

smoked tamari glazed chicken,  
kimchi, cilantro lime sauce 14

### HANDHELDS

**SERVED WITH CHIPS | UPGRADE FRIES 3**

**NIIJII BURGER**

gouda cheese, arugula, tomato,  
red onion, roasted garlic aioli 18

**SMOKED CORNED BEEF SANDWICH**

house smoked corned beef,  
whole grain mustard, swiss cheese,  
braised red cabbage 20

**CURRYWURST**

sliced german sausage, spiced ketchup,  
curry powder dust, served with fries 16

### ENTREES

**BUTCHER'S CUT**

market cut of beef, served with crafted seasonal sides 45

**PLATO DE CARNE**

roasted pork, potatoes, cabbage, onion 38

**TC CAPONATA**

roasted local eggplant, red onion, squash, garlic, tomato,  
cherry, basil, salted bread 25

\* 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 22%. Checks may not be split for groups of 8 or larger. Thank you 1/7/26

**Chef de Cuisine Bryan Petrick | Executive Chef Auston Minnich**

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### WINE



#### WHITES

Bowers Harbor Pinot Grigio, MI	10/38
Chateau GT Late Harvest Riesling, MI	10/38
Chalk Hill Chardonnay, CA	12/46
Villa Maria Sauvignon Blanc, NZ	13/50
Black Star Farms "Arcturos" Rosé, MI	9/36

#### SPARKLING

Mawby 'Green' Semi-Dry, MI	12/44
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#### REDS

Decoy Merlot, CA	12/46
Pozzan Pinot Noir, CA	14/52
Treanna Cabernet Sauvignon, CA	15/56
Callaway Cabernet Sauvignon, CA	10/38
Black Star Farms Red House Red, MI	9/36
Casarena Areyna Malbec, AR	11/42

### SIGNATURE COCKTAILS

#### COCONUT SUNSET

malibu, pineapple juice, grenadine, cherry garnish 12

#### 9 OVER LIME MARTINI

vanilla infused vodka, lime juice, simple syrup, coconut pineapple cream, half & half, lime garnish 14

#### THE SPICE IS RIGHT

cucumber jalapeno tequila, sour mix, agave nectar, triple sec, tajin rim, lime garnish 16

#### CHERRY CAPITAL OLD FASHION

GT Distillery cherry whiskey, bitters, sugar, orange & amaretto cherry garnish 16

#### YOU ARE MY SUNSHINE

london dry gin, elderflower liquor, lemonade, lemon garnish 16

#### JUST PEACHY

sparkling wine, peach schnapps, dehydrated orange garnish 12

#### WOLVERINE PUNCH - ZERO PROOF

cranberry juice, orange juice, lime syrup, pomegranate syrup, club soda, orange garnish 6

### DRAFT BEER

#### REZOLUTE IPA 8

Drafting Table Brewing (Wixom, MI)

#### DEAD GUY IPA 8

Rogue (Newport, OR)

#### CAMPER IPA 8

Big Lake Brewing (Holland, MI)

#### GREEN HUNDO 8

Beards Brewing (Petoskey, MI)

#### MORTAL BLOOM 7

Founders Brewery (Grand Rapids, MI)

#### LOCAL'S LIGHT 7

Short's Brewery (Bellaire, MI)

#### SEASONAL ALE 8

Bell's Brewery (Comstock, MI)

#### CHERRY BOMB 8

Austin Brothers Beer Co. (Alpena, MI)

#### SIREN 7

North Peak Brewing (Traverse City, MI)

#### MILLER LITE 5

Miller Brewing Co. (Milwaukee, WI)

#### TURBODOG 6

Abita Brewing Co. (Covington, LA)

#### MODELO ESPECIAL 7

Casa Modela (Mexico)