

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

HANDBELDS

SERVED WITH CHIPS | UPGRADE FRIES 3

NIIJII BURGER

gouda cheese, arugula, tomato, red onion, truffle bacon 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 susceptible 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 Ryan Swenson | Executive Chef Auston Minnich

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WINE



WHITES

Bowers Harbor Pinot Grigio, MI	10/38
Chateau Grand Traverse 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

AUTUMN FLAME jim beam fire, cranberry juice, egg white, sour mix, lemon 16
MISTLETOE MULE gypsy apple pie vodka, triple sec, ginger beer, cranberry, lemon 14
WINTER WARNING MARGARITA blanco tequila, grand marnier, apple cider, lime juice, caramel & cinnamon sugar rim 16
APEROL BERRY SPRITZ aperol, chambord, sparkling wine, ginger beer, orange 16
FOREST AP-PEEL gin, rosemary simple syrup, grapefruit juice, lime 16
APPLE FRIZZLE spiced rum, apple cider, lime juice, ginger beer, lime 14
GT CHERRY COSMO grand traverse distillery cherry vodka, orange liqueur, cherry juice, lime 16

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)