

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.”

SOUP & SALAD

AGED PARMESAN CAESAR SALAD

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

ROASTED TOMATO BISQUE 8

WILD MUSHROOM SOUP 10

STREET FOOD

FRIED PORK DUMPLINGS

served with chili dipping sauce 14

FRIED PLANTAINS

chili brown butter, toasted nuts 12

KOREAN BBQ CHICKEN WINGS

6 Korean BBQ wings, topped with
scallions, sesame seeds 14

GRINGAS

al pastor pork, jack cheese, pineapple,
cilantro, chili sauce 12

POLLO ASADO TOSTADA

smoked citrus chicken, cilantro,
pickled red onion, queso jack cheese,
fried corn tortilla 14

KOREAN TACOS

smoked tamari glazed chicken,
kimchi, cilantro lime sauce 14

HANDHELDS

SERVED WITH CHIPS | UPGRADE FRIES 3

STEAK SANDWICH

sliced steak, mozzarella, chimichurri,
caramelized onion, short roll 20

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

ENTREES

BUTCHER'S CUT

market cut of beef
served with crafted seasonal sides 45

MARKET FISH

market cut of fish
served with crafted seasonal sides 40

FRIED CHICKEN & WAFFLE

sugar pearl waffle, fried chicken thigh,
pecan maple sauce 30

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 10/9/25

Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

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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
Archetype Cabernet Sauvignon, CA	12/46
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)