

NIIJII

RESTAURANT

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

FRESH STARTS

PARFAIT BOWL 8

greek yogurt, honey granola crumb,
seasonal accompaniments

SEASONAL OATS BOWL 8

with rotating accompaniments

SPRUCE CONTINENTAL 8

seasonal fruit plate, side of greek yogurt,
served with choice of toast

MORNING DELIGHTS

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

MAPLE BRULÉE FRENCH TOAST 16

three maple custard infused french toast

SHORT STACK 15

three warm spice infused pancakes

ENHANCE YOUR MORNING DELIGHT

ADD STUFFERS & TOPPERS 2 EACH

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

CLASSICS

FIRST TEE BREAKFAST 14

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

BENT GRASS BURRITO 14

al pastor pork, egg, fried potato, cheddar cheese, red onion, chipotle sauce

BUILD YOUR OWN OMELET 18

served with breakfast potatoes and choice of toast

ADDITIONAL INGREDIENTS 1

bacon | ham | mushrooms | peppers | spinach | tomato |
onion | monterey jack cheese | cheddar cheese

* 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 4/26/25

Chef de Cuisine Ryan Swenson | Executive Chef Auston Minnich

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BENEDICTS

served with breakfast potatoes

CLASSIC 18

poached egg, ham, english muffin, fontina cheese sauce

GARDEN 18

poached egg, sautéed mushrooms, spinach, english muffin, fontina cheese sauce

FIRE ROASTED CHICKEN 18

poached egg, pulled chicken, english muffin, fontina cheese sauce

SMOKED TROUT 20

poached egg, smoked trout spread, english muffin, fontina cheese sauce

HANDHELDS

CLASSIC BREAKFAST SANDWICH 14

egg, bacon, cheddar cheese, croissant
served with breakfast potatoes

NOT A MCMUFFIN 8

egg, bacon, cheddar cheese, english muffin

SIDES

BACON 6

SAUSAGE 5

BREAKFAST POTATOES 5

TOAST 4

FRESH FRUIT 7

EGG 4

BEVERAGES

MILK, LEMONADE, JUICE 4

juice selections
orange, apple, grapefruit, cranberry, tomato

COFFEE, HOT TEA 4

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SALADS

ADD PROTEIN TO ANY SALAD
grilled chicken 8 | salmon 12

AGED PARMESAN CAESAR SALAD
romaine lettuce, aged parmesan cheese,
herbed crumbs, caesar dressing 14

CAPRESE SALAD
heirloom tomato, fresh buffalo burrata,
garden basil, EVOO 14

PECEL
cold rice noodle salad, lettuce boat,
carrots, scallions, peanut dressing 12

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

BRAISED DUCK TORTA
adobo duck, cilantro, pickled red onion,
black bean puree, queso blanco 20

STREET FOOD

SAMBUCA MUSSEL
garlic, sambuca, butter, fried leeks 16

SMOKED TROUT DIP
olive oil crackers, red pepper relish 16

BRAISED DUCK FLATBREAD
adobo duck, queso blanco, red onion, roasted
red peppers, arugula, jalapeno crema 16

KOREAN BBQ CHICKEN WINGS
6 Korean BBQ wings, scallions, sesame seeds 14

RABAS
fried squid, arugula, lemon 14

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

KOREAN TACOS
smoked tamari glazed chicken, kimchi,
cilantro lime sauce 14

ENTREES

BUTCHER'S CUT
market cut of beef, crafted seasonal sides 45

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

MAPLE BAY CHICKEN
24 hour lemon brined chicken,
black rice risotto, golden beets 30

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Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

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DESSERT MENU | 10

PISTACHIO CANNOLI

ricotta filling, chocolate, pistachio

CHURRO

deep fried fritter, cinnamon sugar,
espresso chocolate sauce

PASTEL DE NATA

flaky warm spice infused crust,
custard center

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Executive Chef Auston Minnich | Pastry Chef Lisa Clark