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, cocoa nibs, fresh mint 8

AVOCADO TOAST
avocado, pickled red onion, lemon arugula, cherry tomatoes 14
add poached egg 3

STEEL-CUT OATS
served with seasonal accompaniments 12

MORNING DELIGHTS

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

APPLE CIDER FRENCH TOAST
apple cider infused custard dipped brioche, caramelized apple, toffee sauce, salted pecans 20

SHORT STACK
three fluffy buttermilk pancakes 16

NIIJII ROLL
warm cinnamon roll to share, icing, toffee sauce, candied pecans 12

ENHANCE YOUR MORNING DELIGHT
ADD STUFFERS & TOPPERS 2 EACH
berries | hazelnuts | whipped peanut butter | whipped nutella | seasonal jam cream cheese

BEVERAGES

MILK, LEMONADE, JUICE 4
juice selections
orange, apple, grapefruit, cranberry, tomato

COFFEE, HOT TEA 4

CLASSICS

TRADITIONAL NIIJII BREAKFAST
two eggs any style, breakfast potatoes, choice of bacon or sausage links and toast 15

SMOKED PORK BELLY BENEDICT
smoked pork belly burnt ends, poached egg, chipotle hollandaise sauce, scallions, pickled red onion, served with breakfast potatoes 18

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

BREAKFAST BAGEL SANDWICH
toasted, eggs, bacon, cheddar cheese, served with breakfast potatoes 16

CORNED BEEF HASH BOWL
two fried eggs, swiss cheese, butter-herb home fries, scallions 16

BREAKFAST BURRITO
chorizo, eggs, goat cheese, spinach, tomato, onion, served with fresh fruit 16

BREAKFAST QUESADILLA
breakfast sausage, eggs, aged cheddar, pico de gallo, sriracha ranch 16
substitute chorizo 3

BUILD YOUR OWN OMELET
served with breakfast potatoes and choice of toast 16

ADDITIONAL INGREDIENTS 1 EACH
bacon | ham | mushrooms | peppers | spinach | tomatoes | onions | sausage | monterey jack cheese | cheddar cheese

SIDES

BACON 6
SAUSAGE 6
BREAKFAST POTATOES 5
TOAST 4
FRESH FRUIT 7
EGG 3

** 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 10/16/26

Chef de Cuisine Bryan Petrick

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

TRADITIONAL CHICKEN WINGS
6 wings for 12 | 12 wings for 18
choice of: buffalo, BBQ, truffle parmesan
served with celery, carrots, and ranch

WAFFLE FRY NACHOS
lettuce, tomato, red onion,
black olives, queso, jack cheese 16
add chicken 8 | add chorizo 8

SWEET & SMOKY WAFFLE FRIES
sweet & smoky seasoning,
parmesan, roasted garlic aioli 14

BAVARIAN SOFT PRETZEL
salted, served with queso cheese dip
& whole grain mustard 16

FRIED GARLIC CHEESE CURDS
served with peppercorn ranch 16

QUESO DIP
served with house made seasoned chips 10

(3) CHORIZO TACOS
spanish chorizo, avocado, chipotle crema,
red cabbage, monterey jack cheese 18

SOUP & SALAD

SOUP OF THE DAY 8

SWEET CORN & GREEN CHILE CHOWDER 10

NIIJII SALAD
arugula & mixed greens, pickled red onion,
gorgonzola, pecans, cucumber,
local cherry vinaigrette 18

CAESAR SALAD
romaine lettuce, aged parmesan cheese,
herbed crumbs, house caesar dressing 15

ADD PROTEIN TO ANY SALAD
GRILLED CHICKEN 9 | SALMON 13

HANDHELDS

SERVED WITH CHIPS | UPGRADE FRIES 3

NIIJII BURGER
fig jam, truffle pecorino, arugula, red onion 18

CLASSIC BURGER
romaine lettuce, cheddar, tomato,
red onion, roasted garlic aioli, potato bun 18

CHICKEN CAESAR WRAP
grilled chicken, romaine lettuce,
parmesan cheese, caesar dressing 16

BBQ BRISKET SANDWICH
house smoked brisket, chipotle BBQ,
melted gorgonzola, onion rings 22

CUBANO
smoked pork, sliced pickles, dijon mustard,
swiss cheese, toasted hoagie roll 18

CORNED BEEF REUBEN 20
artisan rye bread, shaved corned beef,
sauerkraut, swiss cheese, thousand island

ALL VEGGIE GRINDER
tomato, red onion, spinach, black olives,
green peppers, mozzarella,
sun-dried tomato pesto, hoagie roll, served hot 15

ITALIAN GRINDER
pepperoni, italian sausage, ham, lettuce,
tomato, red onion, banana peppers,
mozzarella cheese, sub dressing, hoagie roll,
served hot 18

ENTREES

SERVED WITH HOUSE SALAD, CHOICE OF DRESSING

STEAK FRITES
char-grilled wagyu hanger steak,
house seasoned fries, chimichurri,
roasted garlic aioli 38

TAGLIATELLE BOLOGNESE
rich italian sausage & ground pork ragu,
tagliatelle pasta, fresh shaved parmesan,
fresh basil 30

CHICKEN CAPRICCIOSA
crispy fried chicken cutlet, basil oil arugula,
shaved red onion, roma tomatoes 28

SAUSAGE PEPERONATA
grilled italian sausage, creamy asiago polenta,
peperonata sauce 30

ATLANTIC SALMON
seared salmon, parmesan herb fingerlings,
seasonal vegetable 30

GNOCCHI POMODORO
potato gnocchi, house made pomodoro sauce,
fresh shaved parmesan 28

** 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 6/12/26

Chef de Cuisine Bryan Petrick

PIZZA

BBQ CHICKEN
grilled chicken, red onion, BBQ sauce 21

VEGETARIAN
green peppers, red onion, mushroom, diced tomato, black olives 23

MEAT LOVERS
pepperoni, sausage, ham, bacon 25

CBR
chicken, bacon, ranch 23

BUILD YOUR OWN PIZZA
CHEESE PIZZA 20 | ADD TOPPINGS 3 EACH
choice of sauce: marinara, ranch, BBQ
toppings: pepperoni, bacon, chicken, ham, sausage, black olives, red onion, mushroom, green peppers, roasted red peppers, tomato, pineapple, arugula, parmesan, add truffle oil 5

TAPROOM CHEESY BREAD
premium cheese blend, parmesan, herb garlic butter 14

WINE

WHITES

Bowers Harbor Pinot Grigio, MI	10/38
Chateau GT Late Harvest Riesling, MI	10/38
Black Star Farms “Arcturos” Sur Lie Chardonnay, MI	10/38
Villa Maria Sauvignon Blanc, NZ	13/50
Black Star Farms “Arcturos” Rosé, MI	9/36

SPARKLING

Mawby ‘Green’ Semi-Dry, MI	12/44

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

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 FASHIONED
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 - NO BITE
cranberry juice, orange juice, lime syrup, pomegranate syrup, club soda,

NIIJII
RESTAURANT

DESSERT MENU | 10

CHOCOLATE PEANUT BUTTER PIE
peanut butter filling, graham cracker crust,
chocolate ganache layers, chocolate sauce

PUMPKIN SWIRL CHEESECAKE
maple candied pumpkin seeds,
caramel sauce, whipped topping

CLASSIC CRÈME BRULEE
vanilla bean custard, chantilly cream,
fresh berries

** 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 10/15/26

Pastry Chef Lisa Clark