

STARTERS

MARINATED OLIVES

8

BEET HUMMUS

Cold pickled radishes, cucumbers, grilled ciabatta

13

DAILY CATCH CEVICHE

Lemon, lime, and orange marinade,
aji amarillo sweet potato, puffed rice

15

MEAT & CHEESE BOARD

Chef's selection of cured meats & cheeses, marcona
almonds, Calabrian chiles, grilled ciabatta

27

HOUSE SALAD

Local seasonal greens, cucumbers, radishes, jicama,
fresh-squeezed lime vinaigrette, malanga chips

14

GRILLED ROMAINE HEARTS CAESAR SALAD

18 month parmesan, croutons, bacon, orange segmets

16

AVOCADO SALAD

Grilled peaches, sesame,
lime pickled cucumber, basil

17

add: chicken +13, grilled shrimp +15, 8oz ny steak +19

SANDWICHES

sandwiches come with Himalayan fries or mixed greens

SALMON BURGER

Sesame lime pickled cucumbers,
sundried tomato pesto, arugula

23

NKB SMASHED BURGER

Cheddar cheese, pecan wood-smoked bacon,
lto, ginger aioli

18

JERK CHICKEN SANDWICH

Asian pear slaw, butter lettuce

22

SHRIMP PO'BOY

Green apple slaw, lime aioli

22

ENTREES

SEAFOOD TAGLIOLINI

Kaffir lime-poached shrimp, house-smoked
local fish, sweet garlic purée,
28

HIBISCUS-BRAISED CHICKEN

Sunburst squash, barley, pickled beech mushrooms,
crispy chicken skin
27

STEAMED DAILY CATCH

Herb marinade, avocado purée, farro salad
29

GRILLED NEW YORK STEAK

Arugula chimichurri, choice of two sides
32

SIDES

HIMALAYAN FRIES

Ginger aioli, Himalayan rock salt
7

MIXED GREENS

Seasonal greens, freshly squeezed lime vinaigrette
7

CHIPOTLE & LEMON-GLAZED SHISHITOS

Toasted almonds, ginger aioli
7

DESSERTS

KEY LIME PIE

Lime curd, kataifi nest, lime cream
10

CHOCOLATE MOLTEN CAKE

Vanilla ice cream
10