

STARTERS

- Hummus** **V** 15
vegetables, feta, zhoug, pita
- Cotswold Cheese Cake** 18
rye chips, prosciutto, fig jam, balsamic onions
- Smoked Salmon Dip** 17
crackers, rye chips, cucumbers, radishes, lemon
- Burrata** **V** 16
roasted blueberries, saba balsamic, strawberries, local arugula, olive oil, toasted crostini
- Chicken Wings** **GF** 16
ghost pepper or noa original dry rub, ranch or blue cheese dip
- Tuna Tataki*** **GF** 14
ponzu, togarashi, radish sprouts

SALADS

- Noa Salad** **V / GF** 15
local greens, fennel, dried cranberries, cashews, tillamook white cheddar, honeycrisp vinaigrette
- Caesar Salad** 12
romaine hearts, parmesan crisp, croutons, lemon
- Cobb Salad** **GF** 18
chicken, bacon, hard boiled egg, avocado, red onion, cucumber, blue cheese, white balsamic vinaigrette
- Summer Spinach Salad** **V** 16
strawberries, blueberries, roasted shallots, bulgarian feta, spiced pecans, tahini vinaigrette

Protein add-ons: Chicken +6, Salmon* +12, Shrimp +8, Steak* +12, Ahi Tuna* +7, Falafel +5

TACOS

- nixta heirloom tortillas, two per order
- Birria** **GF** 14
oaxaca cheese, braised beef, consommé
- Fish** **GF** 12
blackened walleye, harissa, celery slaw
- Veggie** **V** 12
falafel, zhoug, cucumber-tomato salad, bulgarian feta, mint
- Chicken Tinga** **GF** 10
chimichurri, radish, crema, cilantro, cotija

SANDWICHES

- Noa Burger*** 17
double wagyu smash patty, noa sauce, lettuce, tomato, american cheese, mustard-dill pickles, toasted brioche
- Turkey Burger** 16
pepperjack, chipotle mayo, avocado, pineapple slaw, toasted brioche
- Fried Chicken Sandwich** 16
ghost pepper rub, duke's mayo, mustard-dill pickles, celery slaw, toasted brioche
- Sub gluten-free bun +1.5

ENTREES

- Roasted Cauliflower Steak** **V / GF** 18
za'atar, arugula, zhoug yogurt, olive salsa
- Roasted Chicken** **GF** 29
french-cut chicken breast, leek cream sauce, za'atar spiced cauliflower
- Prime N.Y. Strip*** **GF** 52
roasted fingerling potatoes, rosemary demi, asparagus
- Scallops*** **GF** 38
leek pesto, asparagus, carrots, fresh english peas, prosciutto
- Atlantic Salmon*** **GF** 28
harissa cream, zucchini, oyster mushrooms, shallots, white beans, herb salad
- Ricotta Gnocchi** **V** 20
seasonal vegetables, lemon, leek cream sauce, garlic, grilled bread

SIDES

- Herbed Fries** *ketchup, noa aioli* 9
- Fingerling Potatoes** *rosemary demi, herbs* 9
- Vegetables & Feta** *seasonal* 10
- Black Beans & Rice** *cotija, cilantro* 6
- Soup Du Jour** 6

V: Vegetarian GF: Gluten Free

(* These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

noa DINNER MENU

SIGNATURE COCKTAILS

Lemon Lavender Spritz <i>gin, lemon, lavender, prosecco</i>	14
Raspberry Basil Collins <i>gin, raspberry, basil, lime, triple sec</i>	16
Orange Ginger Dream <i>vodka, tattersall orange crema, ginger liqueur, rosemary, lemon</i>	14
Three One Zero <i>rye whiskey, sweet vermouth, ginger liqueur, cointreau</i>	18
Coronado <i>empress gin, rosemary, lemon, tonic</i>	17
Main Squeeze <i>vodka, cucumber, lime, mint, prosecco</i>	16
Sunsets in Anaheim <i>whiskey, lemon, brown sugar, pinot noir</i>	16
Creamy Mango Margarita <i>tequila, mango, citrus, coconut cream</i>	18

CLASSIC COCKTAILS

Whiskey Sour	14	Sazerac	12
Negroni	12	Cosmopolitan	14
Black Manhattan	16	Bootlegger	12
Espresso Martini	15	Aperol Spritz	13

N/A LIBATIONS

MOCKTAILS

noa Colada <i>pineapple, coconut cream, orange, nutmeg</i>	12
Ginger Smash <i>lemon, apple cider vinegar, honey, ginger, rosemary</i>	10
NApresso Martini <i>espresso, brown sugar, cream, maple, cinnamon</i>	10
Ghia Sour <i>ghia, blood orange, lemon</i>	8

BEER

Athletic Hazy IPA	6
Athletic Lite	6

ON DRAFT

1919 Classic American Draft Root Beer NA	5
Fulton Lonely Blonde 4.8% ABV	8
Indeed Mexican Honey Light Lager 5.2% ABV	8
Firestone Mindhaze IPA 6.2% ABV	8
Bauhaus Lounge Wizard Juicy Pale Ale 5.2% ABV	7
Surly Nitro Coffee Stout 5.5% ABV	7
Wild State Raspberry Hibiscus Cider 6.5% ABV	9
Pryes Pragmatic Pilsner 4.2% ABV	7
Finnegans Irish Amber Ale 4.75% ABV	8
Rotating selection- ask your server for details	

BOTTLES/CANS

Bud Light 16 oz, Lager, 4.2% ABV	6
Michelob Ultra 16 oz, Lager, 4.2% ABV	6
Coors Light 12 oz, Lager, 4.2% ABV	6
Dos Equis 12 oz, Lager, 4.2% ABV	7
High Noon Black Cherry Hard Seltzer, 4.5% ABV	9
High Noon Peach Hard Seltzer, 4.5% ABV	9
Three Floyds Zombie Dust 12 oz, Pale Ale, 6.5% ABV	9
Stella Artois 12 oz Pale Lager, 5% ABV	8
Warpigs Foggy Geezer 16 oz, IPA, 6.8% ABV	10
Guinness 16 oz, Stout, 4.2% ABV	8

REDS

	glass/bottle
Sea Sun Pinot Noir, Santa Barbara County, CA	12/44
Chateau Bianca Pinot Noir, Willamette Valley, OR	16/62
Daou Pessimist Red Blend, Paso Robles, CA	14/56
Blackboard Merlot, Columbia Valley, WA	12/44
Catena 'Pajare Altamira' Malbec, Argentina	16/62
Oberon Cabernet Sauvignon, Napa Valley, CA	18/65
Aristotle Petit Sirah, Moterey, CA	12/44

WHITES

	glass/bottle
Ant Moore Sauvignon Blanc, New Zealand	13/48
Slingshot Sauvignon Blanc, Sonoma, CA	15/58
Hess Shirttail Chardonnay, Monterey, CA	12/44
Hartford Court Chardonnay, Russian River, CA	18/65
I Lauri Pinot Grigio, Veneto, Italy	12/44
Hive and Honey Riesling, Monterey, CA	12/44

SPARKLING

	glass/bottle
Cantine Contarini Prosecco, Veneto, Italy	11/42
Piper Brut, Sonoma, CA	13/48
Le Contesse Prosecco, Veneto, Italy	10/--

ROSÉ

	glass/bottle
The Beach by Whispering Angel France	15/58
Mirabeau La Folie Sparkling Rose, France	16/60