

STARTERS

- Hummus V** 15
roasted vegetables, feta, zhoug, pita
- Chicken Wings GF** 16
ghost pepper or noa original dry rub, ranch or blue cheese dip
- Smoked Salmon Dip** 17
rosemary crackers, rye chips, cucumbers, radishes, lemon
- Soup Du Jour (Bowl)** 10
- Soup Du Jour (Cup)** 6

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
- Turkey Club** 15
cotswold cheese, tomato, lettuce, herb aioli, 10-grain bread
- Tuna Sandwich** 15
ahi tuna salad, lettuce, tomato, 10-grain bread
- California Chicken BLT** 15
bacon, lettuce, tomato, avocado, herbed aioli, 10-grain bread
- Garden Club VG** 14
hummus, roasted zucchini, tomato, roasted mushroom, arugula, olive oil, 10-grain bread
- Sub gluten-free bun +1.5**

TACOS

nixta heirloom corn 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

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
- Buffalo Chicken Salad GF** 17
fried buffalo chicken breast, romaine, blue cheese, pickled celery, tomato, carrot, radish, ranch dressing
- Tuna Nicoise Salad* GF** 22
seared ahi tuna, arugula, fingerling potatoes, tomato, green beans, cucumber, olives, hard boiled egg, chives, dijon 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**

ENTREES

- Roasted Cauliflower Steak V / GF** 18
za'atar, arugula, zhoug yogurt, olive salsa
- Atlantic Salmon* GF** 28
harissa cream, zucchini, oyster mushroom, shallots, white beans, herb salad
- Prime Sirloin* GF** 29
roasted fingerling potatoes, rosemary demi, asparagus
- Birria Ramen*** 18
braised beef, soft boiled egg, jicama, avocado, cilantro, green onion, fresno chile
- 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

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.

11AM-4PM

LUNCH MENU

N/A BEVERAGES

Coffee	3.5	Iced Tea	4.5
Double Espresso	4.5	Regular/Diet Coke	4.5
Cafe Latte	5	Mexican Coke	6
Cappuccino	5	Sprite	4.5
Cafe Mocha	5	Olipop	6
Hot Tea	4.5	San Pellegrino 1L	9
		Acqua Panna 1L	9

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

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

BOTTLES/CANS

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

REDS

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

WHITES

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

SPARKLING

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

ROSÉ

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