



LUNCH 11:30AM - 3PM DINNER 5PM-10PM

STARTERS

BEET HUMMUS

Pickled radishes, cucumber, grilled sourdough 13

CEVICHE

Local daily catch, vegetable relish, aji amarillo sweet potato, lemon lime marinade

13

QUESOS Y FIAMBRES

Selection cured meats & cheeses, apricot jam, marcona almonds, Calabrian chiles, Zak the Baker grilled sourdough

21

HOUSE SALAD

Local seasonal greens, lemongrass vinaigrette, malanga chips 13

SANDWICHES

Served with green salad or Himalayan fries

JERK CHICKEN SANDWICH

Asian pear slaw, butter lettuce
18

SALMON BURGER

Sundried tomato pesto, ginger aioli, wasabi greens 18

NKB DOUBLE SMASHED BURGER

Cheddar cheese, pecan wood smoked bacon, lto, ginger aioli 16

ENTREES

LOCAL SEAFOOD TAGLIOLINI

Smoked fish, kaffir lime butter-poached Key West shrimps, sweet garlic purée

27

MARINATED STEAMED FISH

Local daily catch, avocado foam, farro salad, crispy quinoa crust

28

SIDES

HIMALAYAN FRIES

Chipotle secret sauce, Himalayan rock salt 7

MIXED GREENS

Seasonal greens, freshly squeezed lime vinaigrette
7

DESSERTS

KEY LIME PIE

Lime curd, kataifi nest, lime cream
10

NUTTY DOUBLE CHOCOLATE CHIP COOKIES

6