

N o M I
L O U N G E

is the *ideal* place for
a lite bite,
tea for two,
soiree at sundown,
the *perfect* nightcap.



*NOMI
SIGNATURE
COCKTAILS*



NOMI SOLSTICE

absolut elyx vodka, tamarindo,
egg, mole bitters

NIGHTFALL

elijah craig bourbon, disaronno
cynar, lime

GRAN'S REMEDY

hennessy black cognac, apple butter
jus de raisin chardonnay

FALLING BERRIES

plantation 3 star rum, contratto bianco vermouth
clear creek cranberry liquor, lime

NOMI
COCKTAILS



ZERO PROOF

GINGER COOLER

raspberry, lime, mint, ginger beer

BERRY SPRITZER

blueberry, lemon berry syrup, soda

7 EACH, 16 BOOZY

TIME PORTO

citadelle gin, falernum,
otima port, lime

"PEAR"ADISE

kikusui funaguchi sake,
st. george spiced pear, lime

AGAVE APERA

lunazul tequila, byrrh grand quinquina apertif,
tempus fugit creme de cacao, cardamon bitters

OLD "PHORAID"

laphroaig 10yr scotch, blis maple syrup
orange & angostura bitters

BEER



*“Fill with mingled cream and amber,
I will drain that glass again.
Such hilarious visions clamber
Through the chambers of my brain.
Quaintest thoughts — queerest fancies,
Come to life and fade away:
What care I how time advances?
I am drinking ALE today.”*

-Edgar Allan Poe-

OFF COLOR 'TOOTH & CLAW' Bohemian Lager, <i>Chicago, IL</i> - 5% abv	8
LAGUNITAS 'LITTLE SUMPIN' SUMPIN' Pale Wheat Ale, <i>Chicago, IL</i> - 7.5% abv	8
HALF ACRE 'TUNA' Extra Pale Ale, <i>Chicago, IL</i> - 16oz, 4.7% abv	10
WESTMALLE TRAPPIST Tripel, <i>Malle, Belgium</i> - 9.5% abv	12
THREE FLOYDS 'ALPHA KING' Pale Ale, <i>Munster, IN</i> - 6.6% abv	9
MILLER LITE Light Lager, <i>Milwaukee, WI</i> - 4.2% abv	7
STELLA ARTOIS European Lager, <i>Belgium</i> - 5.2% abv	8
HITACHINO NEST 'WHITE ALE' Witbier, <i>Ibaraki Prefecture, JPN</i> - 5.5% abv	12
CHIMAY 'GRANDE RESERVE' Belgian Strong Ale, <i>Baileux, Belgium</i> - 9% abv	16

SPARKLING & CHAMPAGNE

SMALL PRODUCER SPOTLIGHT

FALL 2018

BLANKbottle Wines Western Cape, South Africa

"Orbitofrontal Cortex"

Grenache Blanc, Chenin Blanc,
Verdelho, 2016
Expressively floral on the nose,
round and clean on the palate
\$15/gl

"Retirement at 65"

Cinsault, Syrah, Grenache, 2016
Fall in a glass-- cardamom, crushed
red raspberries, and dried roses
\$17/gl

VAL DE MER	Vin de France, "French Sparkling Non-Dosé"	NV	16/64
PIERRE MONCUIT	Champagne, "Blanc de Blancs," Grand Cru	NV	28/140
RUINART	Champagne, "Brut Rosé"	NV	34/170

ROSE

HIPPOLYTE REVERDY	Pinot Noir, Sancerre	2017	18/72
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WHITE

TENUTA COCA GRIFONI	Pecorino, "Tara," Marche	2017	13/52
ANT MOORE	Sauvignon Blanc, "Wild," Marlborough	2012	14/56
ROGER & DIDIER RAIMBAULT	Sauvignon Blanc, Sancerre	2017	18/72
AUGUST KESSELER	Riesling, "R. Kabinett," Rheingau	2017	13/52
JEAN CHARTRON	Chardonnay, Puligny-Montrachet	2015	34/136
FRANK FAMILY	Chardonnay, Carneros	2016	18/72

RED

OMERO	Pinot Noir, Willamette Valley	2016	18/72
PEAY	Pinot Noir, Sonoma Coast	2016	26/104
CHATEAU LES CROISILLE	Malbec, "Croizillon," Cahors	2016	14/56
CASTELLARE DI CASTELLINA	Sangiovese, Chianti Classico	2016	16/64
PAMPLIN FAMILY	Cab. Sauv., Merlot, "JRG," Columbia Valley	2014	17/68
VIEUX TELEGRAPHE	Châteauneuf-du-Pape, "La Crau"	2014	37/148
SCHERRER	Cabernet Sauvignon, Alexander Valley	2014	28/112

SAKE

NARUTOTAI	"DRUNKEN SNAPPER" Ginjo Nama Genshu		12/70
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STARTERS

CAULIFLOWER VELOUTE SOUP | 12
crispy ravioli - charred cauliflower - red vein sorrel

LOCAL GREENS | 13
pickled fennel - winter pear - goat cheese - pistachio
white balsamic vinaigrette

ROASTED RAINBOW CARROT | 15
arugula - goat cheese - shaved radish - crispy farro
lemon vinaigrette

CAESAR SALAD | 13
baby romaine - parmesan brioche crouton - white anchovy

SMOKED SALMON BEIGNETS | 18
herb cream cheese - red ribbon sorrel - pickled red onion

DIJON MUSTARD DEVILED EGGS | 15
shaved truffle - mushroom julienne - micro cress

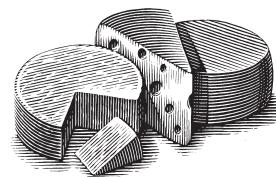
BEEF TARTARE | 18
smoked shallot - asiago lavash

BRUSSELS SPROUT & BACON FLATBREAD | 18
provolone - pistachio pesto - bechamel - black truffle honey

BEEF MERGUEZ FLATBREAD | 18
butternut squash - tomato sauce - mint tzatziki - burrata

cheese

*Early archeological evidence of
cheesemaking has been found in
Egyptian tomb murals, dating to
about 2000 BCE*



TO SHARE

PICKLED FRIED MUSHROOMS | 9
buttermilk blue cheese dressing

HAND CUT FRIES | 8
garlic aioli

OLIVES & NUTS | 9
marcona almonds - marinated olives

EDAMAME | 9
lime - sea salt

JUMBO PRAWN AMERICANA | 12
tomato - garlic - fine herbs - sourdough crostini

SPINACH ARTICHOKE & KALE DIP | 10
fontina cheese - bechamel - panko - pita

NO MI HUMMUS | 16
crispy chickpeas - house hot sauce - herb yogurt - pita

SOURDOUGH GRILLED CHEESE | 12
sharp cheddar - brie - swiss - creamy tomato soup

PARMESAN DUSTED POTATO DAUPHINE | 10
yukon gold potato - garlic aioli - pickled vegetables

PARK BOARD | 23 ~ 45
house cured and smoked meats - midwestern cheeses
seasonal jam - mustard - grilled bread - marinated olives

Available through 11:00pm

SANDWICHES

NO MI PRIME ANGUS BURGER | 23

goat cheese - applewood smoked bacon - arugula - pickled mayonnaise
corn dusted bun

SEARED SIRLOIN STEAK | 26

chimichurri - provolone - lettuce - tomato
spanish batard bread

GRILLED WHITEFISH | 23

grilled scallions - avocado - tomato - lemon herb crema
sprouted grain bun

SLAGEL FARM PULLED BBQ PORK | 23

champagne vinegar broccoli slaw - tobacco onion
potato glaze bun

PANKO FRIED AMISH CHICKEN | 23

fresno pepper aioli - housemade pickles - gem lettuce
hawaiian bun

IBERICO HAM GRILLED CHEESE | 22

raclette - winter fruit mostarda - kale - crispy shallot
sourdough bread

FALAFEL & GRILLED VEGETABLE | 19

snow white goat milk cheddar - poblano pepper mayo
wheat & oat bun

ENTREE

GRILLED SIRLOIN STEAK | 35

pomme paille - petite salad - beurre maître d'hôtel

SKUNA BAY SALMON | 37

crispy brussel sprouts - creamy grits cake
meyer lemon chicken jus

AMISH CHICKEN BREAST | 34

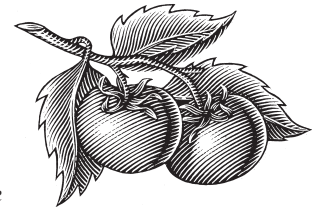
petit pois ashes - parmesan dusted potato croquette
chicken jus

GREEN LENTIL ORECCHIETTE | 28

whole wheat pasta - wilted swiss chard & kale
saffron tomato miso broth - tomato confit

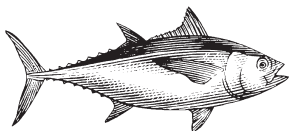
tomatoes

*The POMA AMORIS, or
"Love Apple," was brought back
to Spain by Columbus when he
returned from searching for the
New World.*



Available through 11:00pm

OCEAN



MAKI

NOMI FUTOMAKI | 23
snow crab - eel - salmon - scallion - rhubarb

CRUNCHY SPICY TUNA | 23
big eye tuna - shiso panko - togarashi

SALMON AVOCADO | 20
salmon -avocado -citrus dressing

TIGER | 23
shrimp tempura - snow crab
spicy big eye tuna - avocado

EEL CUCUMBER | 20
bbq eel - soy marinated cucumber - sansho

NEGITORO | 15
fatty tuna - scallions

VEGETABLE | 18
leek - green bean - broccoli - asparagus - shiso

SAKURA YELLOWTAIL | 23
yellowtail - cured cherry blossom leaf - chili paste

OMAKASE

noun / a meal consisting of dishes selected by the chef

ALLOW OUR SUSHI CHEFS TO PREPARE A UNIQUE AND
TAILORED-TO-YOU DINING EXPERIENCE
available exclusively at the sushi bar

SUPERIOR
115 PER PERSON

13 ITEMS

ELITE
160 PER PERSON

18 ITEMS

NIGIRI AND SASHIMI

per piece

MAGURO - TUNA 8

CHUTORO - MEDIUM-FAT BLUEFIN TUNA 11

OTORO - FATTY BLUE FIN TUNA 14

SAKE - SALMON 6

MADAI - SNAPPER 7

HAMACHI - YELLOWTAIL 7

HOTATE - SCALLOP 8

UNI - SEA URCHIN 14

TAKO - OCTOPUS 7

KINMEDAI - GOLDEN EYE SNAPPER 8

SHIMA AJI - STRIPED JACK 7

AJI - HORSE MACKEREL 6

KAMPACHI- ALMACO JACK 7

JAPANESE MARKET SELECTION MP

kindly inquire

PLATTERS

SUSHI | 55
chef's selection of nigiri

SASHIMI | 50 OR 90
chef's selection of freshly cut sashimi

NOMI | 80
chef's choice of nigiri, sashimi, maki

EAST & WEST OYSTERS | 19 ~ 38
cucumber lime - mignonette - lemon

Available through 11:00pm

DESSERT



PILONCILLO CREME BRULEE | 10
madeleines - meringue - strawberry feuillatine

CITRON & MERINGUE PARIS BREAST |

9

lemon curd - meringue - crystalized basil
grapefruit - oplays chantilly

POIRE BELLE HELENE CLAFOUTIS | 10

spiced poached pear - dark chocolate sauce
marcona almonds

APPLE GALETTE | 9

cheddar cheese streusel - double vanilla bean ice
cream
crystallized walnuts - cider caramel

COOKIES & CANDIES | 8

daily changing selection of Chef's
housemade cookies, sweets & confections

HOUSEMADE ICE CREAMS | 9

peanut butter
cinnamon toast crunch
double vanilla bean
63% chocolate

AFFOGATO | 9

espresso with a scoop of ice cream
citrus almond biscotti

HOUSEMADE SORBETS |

9

coconut
caramel apple cider
calamansi & mezcals
lychee

SPIRITS & SAKE



"It is most absurdly said, in popular language, of any man, that he is disguised in liquor; for, on the CONTRARY, most men are disguised by sobriety."

-Thomas de Quincy-

VODKA

Tito's	12
Grey Goose	14
Ketel One	14
Absolut Elyx	15
Chopin	15
Belvedere	15

GIN

Citadelle	12
Aviation	14
Bombay Sapphire	14
Bombay Dry	14
Tanqueray	14
Plymouth	14
Hendricks	15
Nolet	15

RUM

Plantation 3 Star, Barbados	12
Malibu, Barbados	12
Captain Morgan, Virgin Islands	12
Myer's Dark, Jamaica	13
Bacardi, Puerto Rico	12
Ron Zacapa, Guatemala	14
Smith & Cross Navy Strength, Jamaica	13
Diplomatico Reserva Exclusiva, Venezuela	15

SAKE

Drunken Snapper, Narutotai, Ginja Nama Genshu, 720ml	70
Dreamy Clouds, Rihaku Tokubetsu Junmai, 300ml	45
Ichinokura, Taru Junmai, 500ml	84
Cabin in the Snow, Yuki No Boshu, Junmai Ginjo 720ml	90
Divine Droplets Takasago Ginga Shizuku Junmai Daiginjo 720ml	125

TEQUILA



AGAVE *tequilana* Weber, blue variety, is one of the 136 species of agave that grow in Mexico. The Swedish botanist Carl Linnaeus baptized the genus in 1753, taking its name from the Greek word meaning admirable or noble.

HIGHLANDS

Lunazul, Reposado	14
Avion 44	22
Don Julio, Blanco	17
Don Julio Reposado	18
Don Julio, 1942, Anejo	39
Grand Patron, Burdeos, Anejo	76
Grand Patron, Platinum	49
Patron, Silver	17
Patron, Reposado	17
Patron, Anejo	19
Patron Roca, Reposado	19

LOWLANDS

Maestro Dobel, Reposado	16
Fortaleza, Blanco	18
Fortaleza, Reposado	21
Fortaleza, Anejo	27

MEZCAL

Banhez	12
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BOURBON

MAKERS MARK, Loretto, KY	5 yr	45%	1 6
BULLEIT, Lawrenceburg, KY	6 yr	45%	1 7
BUFFALO TRACE, Frankfort, KY	7 yr	45%	1 4
BAKERS, Clermont, KY	7 yr	53.5%	2 3
WOODFORD RESERVE, Woodford, KY	7 yr	45.2%	2 1
BASIL HAYDEN, Clermont, KY	8 yr	40%	1 7
KNOB CREEK, Clermont, KY	9 yr	50%	2 0
ROWAN'S CREEK, Bardstown, KY	12 yr	50%	1 6
ELIJAH CRAIG, Bardstown, KY	12 yr	47%	1 6
FOUR ROSES 'Single Barrel', Lawrenceburg, KY	13 yr	50%	1 7

IRELAND

TULLAMORE DEW, Tullamore		40%	1 4
TYRCONNELL, Kilbeggan		40%	1 6
JAMESON, Cork		40%	1 6
GREENORE, County Louth	8 yr	40%	1 6
CONNEMARA, Kilbeggan	12 yr	40%	1 6
EGANS, Tullamore	10yr	40%	2 0
POWERS, 'JOHN'S LANE', Cork	12 yr	46%	2 0

WHISKEY



"How well I remember my first encounter with The Devil's Brew. I happened to stumble across a case of bourbon -- and went right on stumbling for several days thereafter."

-W.C.Fields-

**All prices listed reflect a 2oz pour*

WHISKEY
cont.

RYE

TEMPLETON, Lawrenceburg, IN		40%	16
SAZERAC, Frankfort, KY		45%	18
BULLEIT, Lawrenceburg, IN		45%	17
KNOB CREEK, Clermont, KY		50%	18
WOODFORD RESERVE, Woodford, KY	7 yr	45.2%	21
WHISTLEPIG 100-100, Shoreham, VT	10yr	50%	26
WHISTLEPIG OLD WORLD, Shoreham, VT	12yr	43%	40
WHISTLEPIG ESTATE OAK, Shoreham, VT	15yr	46%	69
BOSS HOG III 'INDEPENDENT', Shoreham, VT	14yr	60.3%	50

JAPAN

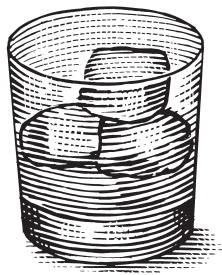
TOKI, Osaka		43%	25
HIBIKI HARMONY, Osaka		43%	23
HAKUSHU, Yamanashi	12 yr	43%	25
YAMAZAKI, Osaka	12 yr	43%	26

AMERICAS

CROWN ROYAL, Gimli, MB		40%	17
JACK DANIELS, Lynchburg, TN		40%	16
WESTLAND PEATED, Seattle, WA		46%	18

*All prices listed reflect a 2oz pour

*SINGLE
MALT
SCOTCH
WHISKEY*



*I have TAKEN
more out of alcohol
than alcohol
has taken
OUT OF ME.*

-Sir Winston Churchill-

INLAND

Aberlour 12 yr	2 6
Glenmorangie 10 yr	1 9
Glenlivet 12 yr	1 9
Glenlivet 15 yr	2 0
Glenlivet 18 yr	3 0
Glenlivet 21 yr	4 0
Balvenie 15 yr	3 8
Dalwhinnie 15 yr	2 6
Macallan 12 yr	2 3
Macallan 12 yr Double Cask	2 3
Macallan 15 yr	3 5
Macallan 18 yr	6 6
Macallan Rare Cask	7 1

DISTILLERS EDITIONS

GLENMORANGIE, Quinta Ruban, Port Wood 12 yr	1 9
GLENMORANGIE, Nectar d'Or, Sauternes Barrel 12 yr	2 6
GLENMORANGIE, Pride, Château d'Yquem Barrel 28 yr	3 5 0

MARITIME

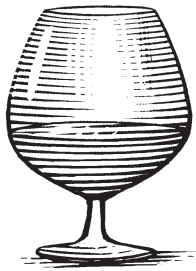
Bowmore 12 yr	1 8
Laphroaig 10 yr	1 8
Ardbeg 10 yr	1 9
Lagavulin 16 yr	3 5
Bruichladdich Black Art 23 yr	6 5

BLENDED

Dewar's White Label	1 7
Johnny Walker Black	2 0
Johnny Walker Blue	6 5

**All prices listed reflect a 2oz pour*

COGNAC



EAU DE VIE is French for
“Water of Life” and refers to a
wide variety of fruit-based distilled
spirits.

COGNAC

Pierre Ferrand Ambre 2 1

Martell Cordon Bleu 4 8

Remy Martin XO 3 8

Courvoisier 21 5 0

Hennessy VSOP 2 4

Hennessy XO 5 9

Hennessy 250 8 9

Hennessy Paradis 1 2 5

Richard Hennessy

½oz 1 2 5 | 1oz 2 5 0 | 2oz 5 0 0

Louis XIII de Rémy Martin

½oz 7 5 | 1oz 1 5 0 | 2oz 3 0 0

BAS ARMAGNAC

DeLord 25 year 2 1

EAU DE VIE

Massenez Poire Williams 1 5

Massenez Mirabelle 1 5

CALVADOS

Christian Drouin XO Pays D'Auge 4 0

*Unless otherwise indicated, all prices listed reflect a 2oz pour

APERTIFS & DIGESTIFS

CHARTREUSE

Only two people can list the 130 plants and spices that make Chartreuse. For over four hundred years, since Marechal D'Estree gave the Carthusian fathers a manuscript in 1605 detailing the formula of this cherished secret, the formula has been passed down from century to century among a few chosen initiates.

AMARI

Averna	16
Cardamaro	12
Cynar	12
Fernet Branca	13
Lucano	12
Luxardo Abano	12
Nardini, Bassano	12
Nonino	12
Varnelli, Amaro Del'Erborista	15

CHARTREUSE

Chartreuse, Green	17
Chartreuse, Yellow	17

LIQUEURS

Aperol	12
Baileys	13
Benedictine	15
Campari	13
Cointreau	14
Copper & Kings Absinthe	22
Dissaronno	13
Drambuie	15
Frangelico	14
Kahlua	12
Lillet Blanc..	12.
Sambuca	13
Suze	12

GRAPPA

Nonino, Grappa Di Chardonnay	20
Nonino, Grappa Di Merlot	20

AFTER DINNER



*“There is only one difference between
a long life and a good dinner:
That, in the dinner, the sweets come last.”*

~ Robert Louis Stevenson ~

PORT

Warres, "Otima," Tawny, 10 year 1 5
Warre's, "Otima," Tawny 20 year 2 0

MADEIRA

Rare Wine Co. Boston, Bual 1 6

SHERRY

Lustau Península Palo Cortado 1 5

DESSERT WINE

Albino Rocca, Moscato d'Asti, 2016 1 1
Chateau Roumieu-Lacoste Sauternes 2016 1 5
Inniskillin Vidal Icewine Niagara Peninsula Canada 2015 2 2