



Nana is a family-owned restaurant offering choices for those who are not only passionate about great tasting food, but who are also passionate about where their food comes from. We take steps to be environmentally responsible and support our local growing community everyday in our business. Thank you for joining us and supporting what we do.

half price wine **wednesdays**
 chef's dinner prix fixe menu **thursdays**
 sunday supper **weekly**

brunch

late winter 2018
 9am-2:30pm

brunch daily until 2:30pm
dinner wednesday- sunday 5pm-close
ask about our catering & events program

starters

avocado fries 10	seasonal soup 4/8
chipotle-lime aioli	daily selection
empanadas 10	nachos (pork or chicken) 11
ground beef, chimichurri	chipotle-cheddar cheese sauce pickled onions black beans guacamole sour cream

savory breakfast

huevos rancheros 13.5
corn tortillas veggies beans poblano cream sauce chorizo 2 eggs
baked chilaquiles 14
chihuahua poblano cream sauce black beans 2 eggs
nanadict 14
house made sopes chorizo poached eggs poblano cream
breakfast burrito 12
eggs beans chihuahua potato chorizo
all american breakfast 11.5
two eggs breakfast meat home fries toast farm greens
breakfast sandwich 10.5
house baked english muffin scrambled egg cheddar aioli breakfast meat or avocado
garden omelet 13
winter vegetables home fries toast farm greens
tofu scramble 12
winter vegetables black beans soyrizo toast

sweet breakfast

peanut butter oatmeal 4/8
apple butter chocolate streusel
chai spice french toast 13
chai anglaise chocolate streusel
peanut butter cocoa pancakes 13
banana cream walnuts fresh whip

breakfast sides

home fries 4	
breakfast meat 4	(house made chicken sausage patties, bacon, ham, chorizo, soyrizo)
harvest salad 10	root vegetables goat cheese walnuts red wine vinaigrette
cauliflower salad 8.5	olives celery kale herbs black olive oil lemon
kale salad 10	avocado peppers tomatoes onion cotija lime
	add chicken, steak or shrimp to any salad 7

lunch

plantain sandwich 13
pulled chicken pickled onion cheddar chipotle aioli cuban black beans & rice
grilled shrimp & fried oyster po'boy 15
arugula tomato house giardiniera cajun mayo
el cubano 13
pulled pork ham jack pickled onion-poblano relish cilantro-lime slaw
grilled chicken sandwich 13
jack cheese l.t.o. garlic aioli pickle lunch side
vegetable burger 11.5
house made patty l.t.o. spicy aioli pickle lunch side
slagel family farm beef burger 13
whole grain mustard aioli l.t.o. pickle lunch side
farm greens 4 cider glazed brussels sprouts 6 french fries 4
mac & cheese 5 cuban black beans & rice 4

lunch sides

we operate a scratch kitchen that uses wheat, soy, nuts & dairy | please notify your server of any allergies
 18% gratuity for parties 6+ | no separate check please | items & prices subject to change