

NO MI LOUNGE

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



NOMI SIGNATURE COCKTAILS



The gNoMI

Seven stories high in a garden dome
There lived a small copper gnome
He loved to roam
To places unknown
But always made sure to come home

gNoMI

absolut elyx vodka, lillet blanc, agave
peach purée, prosecco

YUZU SO NICE

elijah craig bourbon, basil
yuzu juice, yuzu huckleberry shrub

UMELICIOUS

hennessy cognac, blood orange
lemon, umeshu sake

CHERRY PICKIN'S

barcardi dark rum, cherry herring liqueur
amaro lucano, cherry bark vanilla bitters

GREEN DRAGON

control pisco, chateau liqueur
pistachio orgeat, lemon

16 EACH

NOMI COCKTAILS



ZERO PROOF

GINGER COOLER

raspberry, lime, mint, ginger beer

BERRY SPRITZER

blueberry, lemon berry syrup, soda

7 EACH, 16 BOOZY

AZTEC THRUSH

banhez mezcal, pamplemousse rose liqueur, lime
canela syrup, grapefruit bitters

MR. GREY

fords gin, earl grey
lemon, orange bitters

PARADISE ISLAND

kikusui funaguchi sake, aperol
watermelon fresca, grains of paradise, lemon

SUNNY DAZE

lunazul tequila, pineapple, licor 43
lime, chile de arbol, rhubarb bitters

VANILLA BLOOMS

dewars scotch, lemon
simple syrup, madagascar vanilla

16 EACH

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-

LAGUNITAS 'LITTLE SUMPIN' SUMPIN' Pale Wheat Ale, <i>Chicago, IL</i> - 7.5% abv	8
NEW HOLLAND 'DRAGON'S MILK' Barrel-Aged Stout, <i>Grand Rapids, MI</i> - 11% abv	12
DOG FISH HEAD '60 MINUTE IPA' India Pale Ale, <i>Milton DE</i> - 6% 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
DOMAINE DUPONT 'CIDRE BOUCHE BRUT 2014' Cider, <i>France</i> - 5.5% abv	15
HITACHINO NEST 'WHITE ALE' Witbier, <i>Ibaraki Prefecture, JPN</i> - 5.5% abv	12

SOMMELIER SUGGESTION

DAY WINES, VIOGNIER,
"CUVEE CHI-TOWN," WILLA-
METTE VALLEY, 2014
\$16

We love this winter white for its floral
and peachy aromas, its ability to pair with
evrything from soup to rich chicken dish-
es, and most of all, the delightful richness
of its texture.

SPARKLING & CHAMPAGNE

CA'FURLAN Prosecco, Extra Brut, "Cuvee Beatrice"	NV	13/60
BILLECART-SALMON Champagne, Brut, "Réserve"	NV	28/140
RUINART Champagne, Brut Rosé	NV	34/170

ROSE

JOLIE FOLLE Grenache, Cinsault, Méditerranée	2016	14/56
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WHITE

ALVERDI Pinot Grigio, Terre Degli Osci	2016	13/52
PONGA Sauvignon Blanc, Marlborough	2017	15/60
ROGER & DIDIER RAIMBAULT Sauvignon Blanc, Sancerre	2016	18/72
GUY AMIOT Chassagne-Montrachet, "Vieilles Vignes"	2014	37/148
FRANK FAMILY Chardonnay, Carneros	2014	18/72

RED

OMERO Pinot Noir, Willamette Valley	2015	17/68
DOMAINE DUBLERE Chorey-Les-Beaune, "Les Maladerottes"	2015	25/100
ALTESINO Rosso di Montalcino	2015	18/72
CUVELIER LOS ANDES Malbec, Cabernet Sauvignon, "Colección"	2012	15/60
MT. VEEDER Cabernet Sauvignon, Napa Valley	2014	28/112

SAKE

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



cheese

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

PICKLED FRIED MUSHROOMS 8
buttermilk blue cheese dressing

HAND CUT FRIES 7
garlic aioli

OLIVES & NUTS 8
marcona almonds - marinated olives

EDAMAME 8
lime - sea salt

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

JUMBO WHITE PICKLED PRAWNS | 19
charred ciabatta - fennel - orange

RISSOLE | 15
lamb merguez stuffing - pea tendrils - chermoula

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

NOMI FLATBREAD | 18
garlic conserva - prairie fruits farms goat cheese
spinach - mushroom

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

BEEF TARTARE | 18
smoked shallot - asiago lavash - small bite spinach

NOMI HUMMUS | 18
crispy chickpeas - house hot sauce - herb yogurt - pita

ARTICHOKE SOUP 12
parmesan crusted brioche - parmigiano reggiano - shaved truffle

LOCAL GREENS | 12
shaved fennel - asparagus - rice vinegar vinaigrette - goat cheese

CURRY ROASTED RAINBOW CARROTS | 13
goat cheese chive cream - petite arugula - crispy quinoa

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

ENTREE



tomatoes

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

SANDWICHES

NOMI PRIME ANGUS BURGER | 23
caramelized onion - blue cheese - sesame seed bun

GRILLED SIRLOIN STEAK SANDWICH | 26
broccoli rabe - chimicurri - provolone - ciabatta bread

BEER BATTERED WHITEFISH | 24
grilled red oak - tartar sauce - pickles - potato roll

AMISH CHICKEN | 23
bacon jam - ramp dressing - goats milk cheddar - onion pocket bun

MAINS

GRILLED SIRLOIN STEAK | 37
pomme paille - petite salad - beurre maître d'hôtel

BRAISED FENNEL AGNOLOTTI | 28
barigoule jus - parsley & licorice salad - dehydrated kalamata olive

SKUNA BAY SALMON | 35
napa cabbage - black mussel jus - confit garlic & tomato

NOMI ROASTED PORK SAUSAGE | 28
yukon gold potato - cipollini & shallot - parmesan

OCEAN



足立将頼

SUSHI CHEF, MASA ADACHI

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

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

DESSERT



GG

EXECUTIVE PASTRY CHEF,
GREG MOSKO

KEY LIME TART | 10

grains of paradise - poached lime - meyer lemon

toasted marshmallow

WHITE CHOCOLATE PANNACOTTA | 11

citrus salad - mint - pistachio - yuzu - graham

BITTER CHOCOLATE MOUSSE | 11

pecan feuilletine - chicory cajeta - cocoa nib coulis

COOKIES & CANDIES | 8

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

ROASTED APPLE TART | 9

graham cracker - frozen vanilla chiboust

dijon caramel - almond

HOUSEMADE ICE CREAMS | 9

brown butter smoked pecan

80% bitter chocolate

triple vanilla goat's milk

toasted oat

black sesame

AFFOGATO | 9

espresso with a scoop of ice cream

citrus almond biscotti

HOUSEMADE SORBETS | 9

3 scoops of seasonal flavors

Available through 11:00pm

Available through 11:00pm

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
Absolut Elyx	14
Ketel One	14
Chopin	15
Belvedere	15

GIN

Beefeater	13
Aviation	13
Bombay Sapphire	14
Tanqueray	14
Plymouth	14
Hendricks	15

RUM

Plantation, 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

ArteNOM 1549	15
ArteNOM 1414	17
ArteNOM 1146	19
Don Julio, Blanco	17
Don Julio Reposado	18
Don Julio, 1942, Anejo	39
Fuenteseca, 9 yr	46
Fuenteseca, 12 yr	69
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

Del Maguey Vida	16
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*All prices listed reflect a 2oz pour

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-

BOURBON

MAKERS MARK, Loretto, KY	5 yr	45%	16
BULLEIT, Lawrenceburg, KY	6 yr	45%	17
BUFFALO TRACE, Frankfort, KY	7 yr	45%	17
BAKERS, Clermont, KY	7 yr	53.5%	23
WOODFORD RESERVE, Woodford, KY	7 yr	45.2%	21
BASIL HAYDEN, Clermont, KY	8 yr	40%	17
BOOKERS, Clermont, KY	9 yr	64.5%	21
KNOB CREEK, Clermont, KY	9 yr	50%	20
ROWAN'S CREEK, Bardstown, KY	12 yr	50%	16
ELIJAH CRAIG, Bardstown, KY	12 yr	47%	16
FOUR ROSES 'Single Barrel', Lawrenceburg, KY	13 yr	50%	17

IRELAND

TULLAMORE DEW, Tullamore		40%	14
TYRCONNELL, Kilbeggan		40%	16
JAMESON, Cork		40%	16
GREENORE, County Louth	8 yr	40%	16
CONNEMARA, Kilbeggan	12 yr	40%	16
EGANS, Tullamore	10yr	40%	20
POWERS, 'JOHN'S LANE', Cork	12 yr	46%	20

*All prices listed reflect a 2oz pour

RYE

TEMPLETON, Lawrenceburg, IN		40%	16
SAZERAC, Frankfort, KY		45%	18
BULLEIT, Lawrenceburg, IN		45%	17
HUDSON MAPLE CASK, Gardiner, NY		46%	24
KNOB CREEK, Clermont, KY		50%	18
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

WHISKEY cont.

JAPAN

TOKI, Osaka		43%	25
HIBIKI HARMONY, Osaka		43%	23
HIBIKI, Osaka	21 yr	43%	50
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
HIGH WEST, Park City, UT		46%	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 26
Oban 14 yr 26
Glenmorangie 10 yr 19
Glenlivet 12 yr 19
Glenlivet 15 yr 20
Glenlivet 18 yr 30
Balvenie 15 yr 38
Dalwhinnie 15 yr 26
Macallan 12 yr 23
Macallan 12 yr Double Cask 23
Macallan 15 yr 35
Macallan 18 yr 66
Macallan Rare Cask 71

DISTILLERS EDITIONS

GLENMORANGIE, Quinta Ruban, Port Wood 12 yr 19
GLENMORANGIE, Nectar d'Or, Sauternes Barrel 12 yr 26
GLENMORANGIE, Pride, Château d'Yquem Barrel 28 yr 350

MARITIME

Bowmore 12 yr 18
Laphroaig 10 yr 18
Ardbeg 10 yr 19
Lagavulin 16 yr 35
Bruichladdich Black Art 23 yr 65

BLENDED

Dewar's White Label 17
Johnny Walker Black 20
Johnny Walker Blue 65

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 21
Martell Cordon Bleu 48
Remy Martin XO 38
Courvoisier 21 50
Hennessy VSOP 24
Hennessy XO 59
Hennessy 250 89
Hennessy Paradis 125

Richard Hennessy

½oz 125 | 1oz 250 | 2oz 500

Louis XIII de Rémy Martin

½oz 75 | 1oz 150 | 2oz 300

BAS ARMAGNAC

DeLord 25 year 21

EAU DE VIE

Massenez Poire Williams 15

Massenez Mirabelle 15

CALVADOS

Lecompte Pays d'Auge 5 year 16

Lecompte Pays d'Auge 12 year 24

Christian Drouin XO Pays D'Auge 40

*All prices listed reflect a 2oz pour

*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
- Leopold's Bros. Absinthe 22
- Dissaronno 13
- Dolin Genepey 12
- 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 15
- Warre's, "Otima," Tawny 20 year 20

MADEIRA

- Rare Wine Co. Boston, Bual 16

SHERRY

- Lustau Peninsula Palo Cortado 15

DESSERT WINE

- Albino Rocca, Moscato d'Asti, 2016 11
- Chateau Roumieu-Lacoste Sauternes 2016 15
- Inniskillin Vidal Icewine Niagara Peninsula Canada 2015 22