RESTAURANT MENU

NOMO KITCHEN

9 CROSBY ST. NEW YORK

BREAKFAST

Served 7 AM – 11 AM

BAKERY 6
Butter Croissant • Pain au Chocolat
Almond Croissant • Cinnamon Roll

YOGURT PANCAKE 23
Crème Fraiche, Seasonal Berries

FRUIT PARFAIT 15
Greek Yogurt, house granola, market fruit

AVOCADO SOURDOUGH TOAST 19
Smashed Avocado, Radish, Micro herbs, EVOO, lemon

NOMO BOWL 23
Poached eggs, grains, asparagus, grilled green vegetable

FOLDED EGGS 20
Avocado, seared tomato, sourdough

EGG BENEDICT 28
Poached Eggs, Hollandaise, chive, brioche
Bacon (Canadian Bacon) / Smoked Salmon / Ham

EGGS YOUR WAY 28
Two eggs any style, crispy herb potatoes, sourdough

SHAKSHUKA 20
Poached eggs, tomato stew, chili, cilantro, sourdough

STEAK AND EGGS 36
NY Steak, crispy herb potatoes, sunny-side up eggs

All our Eggs are free-range eggs

SIDE DISH

Egg white	5
Bacon	12
Smoked salmon	14
Sausages	12
Green salad	10
Fruit	12
Avocado	8
Crispy Herb potato	7

SANDWICHES

CRISPY C.L.T. 23
buttermilk chicken breast, spicy honey, remoulade, cucumber, brioche, pickle

CHEESEBURGER 27
Brisket & Short Rib Blend, aged cheddar, creamy mustard, brioche, pickle

CAPRESE 25
Mozzarella, tomato, pesto, arugula, EVOO, Focaccia

STEAK & FRITES BAGUETTE 30
NY steak, Béarnaise Aioli, French fries, pickle

All sandwiches are served with fries or side salad

ENTREE

CRISPY CHICKEN SCHNITZEL 27
Breaded Chicken Breast, Seared Lemon, Mustard

STEAK & FRIES 47
10 oz. PRIME NY Steak, peppercorn cream sauce

PEPPER CRUSTED SALMON 42
Brown Butter Vinaigrette

SEA BASS SKEWER 46
Gremolata, tomato confit

PRAWNS MARINIÈRES 32
Jumbo Prawns, white wine, butter, shallots, garlic, parsley

PASTA MARINARA 21
San Marzano Tomato, Basil, Chili, Garlic, Parmesan, EVOO

All entrées (except pasta) include choice of one side dish

SIDE DISH

MASHED POTATOES 10 • **FRENCH FRIES** 8 • **CRISPY HERB POTATO** 8
BROCCOLINI 8 • **BRUSSELS** 8 • **GREEN BEANS** 10 • **ASPARAGUS** 10

SHARE

CRISPY CHICKEN TENDERS 16
Breaded Chicken Tenders, remoulade

ARTICHOKE 20
Broiled artichoke, Parmesan, herbs, Focaccia

HONEY WALNUT SHRIMP 24
Jumbo Prawn, candied walnut, creamy honey sauce

LITTLE ITALY MEATBALLS 23
San Marzano Marinara, Parmesan, Basil

CRISPY BRUSSELS 16
Orange Sauce, chives

CAPRESE ALLA FRUTTA 23
Fresh Mozzarella, seasonal fruit, basil, green pepper, EVOO

***V = Vegan Option available**

SALADS

CRISPY LITTLE GEM 23
Crisp little gem, chives, avocado, pecorino, Baguette crisp, Sherry Vinaigrette

CROSBY 20
Grains, kale, brussels, broccolini, edamame, pumpkin seeds, Apple Cider Vinaigrette

BURRATA & TOMATO 20
Market Tomatoes, Traditional Burrata, Basil, Chili Oil, EVOO

DESSERTS

CHOCOLATE MOUSSE	14
TIRAMISU	15
CHEESE & FRUIT	16
CHEESECAKE	28

20% gratuity is added for party of 6 guests and above to be distributed entirely among servers / consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness

NOMO

COCKTAILS

CRIME OF PASSION 18
Vodka, Vannila Lliquer, Passionfruit, Lemon, Prosecco Cucumber Vodka, Rum, Ginger, Lim

ICED WHISKTEA 18
Bourbon, Amaro Montenegro, Chamomile, Lemon, Club Soda

NOT YOUR MOM'S LYCHEE MARTINI 20
Empress 1908 Gin, JF Haden's Lychee Liqueur, Jean-Luc Pasquet Pineau des Charentes, Absinthe

NOT YOUR DAD'S MIDORI SOUR 20
Dos Hombres Espadín Mezcal, Midori, Génépi, Yuzu, Egg White, Cardamom Bitter

MANGO HERE, MANGO ANYWHERE 19
Tromba Blanco Tequila, JF Haden's Mango Liqueur, Lime, Salt Rim

BLOOD FEUD 18
Rye Whiskey, Campari, Dry Vermouth, Blood Orange Bitters

SPRITZ

NOMO "BIG APPLE" SPRITZ 19
Hendrick's Gin, Spiced Apple Syrup, Lemon, Prosecco, Torched Cinnamon

A PASSIONATE ITALIAN 19
Aperol, Passionfruit Liqueur, Prosecco, Aqua Panna Spring Water

MOCKTAILS

THE GARDEN PARTY 17
Ritual Zero Proof Tequila Alternative, Pallini Limonzero, Strawberry, Basil, Lime

PATIENCE & FORTITUDE 17
Ritual Zero Proof Apertif, Seedlip Notas de Agave, Peach, Fever-Tree Lime & Yuzu, Min

SPARKLING WINE / CHAMPAGNE

MIONETTO PROSECCO, ITALY 17/65

MOET & CHANDON CHAMPAGNE, FRANCE 22/80

VEUVE CLICQUOT CHAMPAGNE, FRANCE 30/110

WHITE

CONUNDRUM 17/65
White Blend | California

STONELEIGH 17/65
Sauvignon Blanc | Marlborough, New Zealand

DUCKHORN 17/65
Sauvignon Blanc | Napa Valley, California

CLOUDY BAY 28/102
Sauvignon Blanc | Marlborough, New Zealand

CVNE 17/65
Rías Baixas Albariño

ROŚE

RABBLE 17/65
Paso Robles, California

WHISPERING ANGEL 20/75
Côtes de Provence, France

RED

J LOHR 17/65
Pinot Noir | Monterey, California

DECOY 17/65
Merlot | Napa Valley, California

RODNEY STRONG 18/68
Cabernet Sauvignon | Sonoma, California

IRON & SAND 18/68
Cabernet Sauvignon | Paso Robles, California

THE PRISONER 19/70
Red Blend | California

THE WALKING FOOL 18/68
Red Blend | Suisun Valley, California

SPIRITS

TEQUILA BLANCO
PATRÓN 20
CASAMIGOS 20
CASA DEL SOL 23
CASA DRAGONES 36
CLASE AZUL 36
GRAN PATRÓN PLATINUM 65

TEQUILA REPOSADO
PATRÓN 23
CASAMIGOS 23
CASA DEL SOL 26
DON JULIO 28
CINCORO 50
CLASE AZUL 65

TEQUILA AÑEJO
PATRÓN 24
CASAMIGOS 24
HERRADURA ULTRA 24
AÑEJO
DON JULIO 32
PATRÓN SHERRY CASK 32
GRAN PATRÓN BURDEOS 160

TEQUILA EXTRA AÑEJO
PATRÓN 43
PATRÓN EL ALTO 55
DON JULIO 1942 65

VODKA
TITO'S 18
KETEL ONE 18
GREY GOOSE 19
BELVEDERE 19
BELUGA 28
MAKER'S MARK 18
BULLEIT 18
WOODFORD 20
WIDOW JANE 21
BASIL HAYDEN 22
WHISTLEPIG 22
ANGEL'S ENVY 23
BLANTON'S 43

GIN
MALFY ARANCIA 17
TANQUERAY 17
BOMBAY SAPPHIRE 18
BOTANIST 19
BROOKLYN 19
EMPRESS 19
HENDRICK'S 20
MONKEY 47 24

RUM
BACARDI 17
CAPTAIN MORGAN 17
PLANTATION 18
FLOR DE CANA 12Y 18
HAMILTON ESTATES 19
SMITH & CROSS 19
DIPLOMÁTICO 20
RON ZACAPA 23Y 22
BACARDI LIMITADA 40

SINGLE MALT
DALMORE 12Y 22
GLENFIDDICH 14Y 24
HIGHLAND 12Y 24
GLENLIVET 12Y 26
MCCALLAN 12Y 35
HIGHLAND 18Y 38
LAPHROAIG 16Y 44
BOWMORE 18Y 46

WHISKEY
JACK DANIELS 17
JAMESON 18
TOKI SUNTORI 22
REDBREAST 12Y 28
NZ DUNEHED 60
NZ OMARUWARI 80

MEZCAL
DEL MAGUEY VIDA 18
DOS HOMBRES 22
MONTELOBOS 24
CASAMIGOS 29

LIQUEUR
APEROL 16
CAMPARI 16
LIMONCELLO 16
FERNET BRANCA 16
AMARO 16
GRAND MARNIER 18

BOTTLED BEER

HEINEKEN 9
HEINEKEN 0.0 9
BROOKLYN IPA 12
BROOKLYN LAGER 12
CORONA 12

COFFEE

ESPRESSO 4
DRIP COFFEE 4
LATTE 6
MATCHA LATTE 6
CHAI LATTE 6
MACCHIATO 5
CAPPUCCINO 5
MOCHA 6

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