



millvalley KITCHEN

morning bowls

MVK SMOOTHIE BOWL \$14
fresh dragon fruit, assorted seasonal house sorbets,
granola, yogurt, assorted berries, honey
670 | 16 | 131 | 7 | 10

BDE MAKA SKA BOWL \$13
greek yogurt, granola, fresh berries, honey, mint
540 | 13 | 82 | 29 | 9

power plant bowls

GRILLED SHRIMP SALAD (GF) \$18
green papaya, mango, bean sprouts, kelp noodles,
5 spice peanuts, micro cilantro
345 | 10 | 30 | 40 | 6

ISTAN-BOWL (V) \$15
tahini-cashew dressing, pearl barley, black eyed peas,
roasted beets, baby kale, za'atar toasted chickpeas
500 | 20 | 70 | 16 | 16

WINTER MIXED GREENS (GF) (VA) \$10
honeycrisp apple, white cheddar, toasted pecans,
puffed wild rice, champagne vinaigrette
300 | 25 | 15 | 8 | 3

BABY KALE SALAD (GF) (VA) \$10
manchego, pine nut, lemon-chili vinaigrette
210 | 20 | 5 | 6 | 3

add protein

CHICKEN BREAST (GF) \$9
210 | 4.5 | 0 | 38 | 0

GRILLED SALMON* (GF) \$12
160 | 7 | 0 | 23 | 0

FLAT IRON STEAK* (GF) \$13
130 | 3 | 0 | 26 | 0

GRILLED GARLIC SHRIMP (GF) \$10
135 | 3 | 1 | 27 | 0

sweet

BRIOCHE FRENCH TOAST \$16
fresh berries, whipped cream, powdered sugar
1050 | 47 | 133 | 23 | 3

BLUEBERRY QUINOA PANCAKES \$16
fresh berries, whipped cream, powdered sugar
730 | 19 | 128 | 14 | 5

snacks & sides

BACON (GF) \$7
310 | 24 | 0 | 20 | 0

TURKEY SAUSAGE (GF) \$6
210 | 11 | 5 | 23 | 0

FRUIT PLATTER (GF) \$9
140 | 0.5 | 36 | 2 | 6

BUTTERMILK BISCUITS \$6
seasonal jam
560 | 20 | 65 | 8 | 1

FINGERLING POTATO HASH (GF) (VA) \$6
bell peppers, onions, fresh herbs, aioli
370 | 13 | 58 | 8 | 9

HUMMUS (V) \$14
smoked olive, chermoula, pine nut, vegetables, pita
580 | 22 | 83 | 20 | 18

savory

DAILY OMELET \$16
two eggs, seasonal selection, side salad

THE STANDARD* \$17
2 eggs, fingerling potato hash, bacon or turkey sausage, choice of toast
660 | 36 | 52 | 30 | 5

HUEVOS RANCHEROS* (GF) \$17
chorizo, black beans, salsa verde, radish, avocado
580 | 31 | 30 | 48 | 6

SHAKSHUKA* \$16
spiced tomato sauce, feta, cilantro, choice of bacon or turkey sausage,
choice of toast
770 | 56 | 37 | 31 | 6

CLASSIC BENEDICT* \$18
ham, hollandaise, side salad
940 | 69 | 29 | 48 | 3

SKUNA BAY SALMON BENEDICT* \$19
house cured gravlox, kale, poached eggs, caper-shallot-dill hollandaise,
side salad
920 | 68 | 32 | 45 | 6

CALIFORNIA BENEDICT* \$19
avocado, spinach, tomato confit, fresno chile, cilantro, hollandaise,
side salad
790 | 63 | 33 | 25 | 5

BROWN RICE BOWL* (GF) \$17
chicken thighs, grilled broccoli, carrot, cucumber, fried egg, kimchi,
special sauce, sesame
640 | 31 | 46 | 45 | 6

BISCUITS AND MUSHROOM GRAVY* \$17
2 eggs any style
1040 | 54 | 84 | 32 | 3

AVOCADO TOAST* (VA) \$17
2 eggs any style, marinated tomatoes, radish, cilantro, sunflower seeds
600 | 46 | 27 | 23 | 9

handhelds

served with side salad

BREAKFAST BURRITO \$17
scrambled egg, black bean, potato, pico de gallo, cheddar, avocado,
harissa aioli, side salad
600 | 40 | 42 | 20 | 14

EGG AND CHEESE SANDWICH \$16
cheddar scrambled eggs, braised kale, turkey sausage or bacon,
english muffin, side salad
560 | 25 | 50 | 6 | 34

STEAK WRAP \$19
oven dried tomato, potato, roasted red onion, arugula, green goddess
610 | 33 | 36 | 35 | 7

MEDITERRANEAN WRAP \$16
grilled chicken, tomato, cucumber, onion, harissa, tzatziki
430 | 20 | 25 | 39 | 6

BRUNCH BURGER* \$19
bison patty, lettuce, tomato, caramelized onion, avocado, aioli,
fried egg, *add cheese +1*
880 | 56 | 52 | 47 | 11

SALMON BURGER* \$19
lettuce, tomato, onion, avocado, aioli
850 | 65 | 30 | 38 | 6

VEGGIE BURGER \$18
house veggie patty, walnuts, pepperjack cheese, lettuce, tomato,
onion, smashed avocado, lemon aioli
940 | 60 | 76 | 31 | 17

DUCK CONFIT TACOS (GF) \$12
jicama, avocado, orange cranberry salsa
note: this item doesn't come with a side salad
190 | 11 | 10 | 14 | 5

Nutritional Information

from left to right, the numbers under each menu item represent:
calories fat carbohydrates protein fiber

(GF) = gluten-free (V) = vegan (VA) = vegan adaptable

*These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food born illness, especially if you have certain medical conditions.

natural refreshments

RX \$7
orange, pineapple, coconut water,
kombucha

DAY SPA \$7
cucumber, ginger, lemon, co₂

JINX TEA \$7

KOMBUCHA \$7

GINGER BEER \$6

coffee/tea

COFFEE \$4

ESPRESSO \$4

AMERICANO \$4

CAPPUCCINO \$5

LATTÉ \$5

ICED TEA \$4

ARNOLD PALMER \$4.5

LEMONADE \$5

HOT TEA \$4.5
assorted varieties of black, green & herbal

JOIN US FOR HAPPY HOUR IN OUR BAR LOUNGE 3-6pm and 8pm-close daily!

\$5 rail drinks
\$4 tap beer
\$3 off wine by the glass
\$10 flatbreads, \$15 burgers, snacks & small bites

WHITE WINE

bubbles & rosé

PROSECCO, ZARDETTO, Italy -ON TAP-

CAVA BRUT RESERVA, FAUSTINO, Spain

**SPARKLING ROSÉ, TREVERI CELLARS,
Columbia Valley, Washington**

ROSÉ, DECOY, California

ROSÉ, SPELL, Sonoma County

chardonnay

THE ARSONIST, Dunnigan Hills

SONOMA-CUTRER 'RUSSIAN RIVER', Sonoma

LES JAMELLES, France

assorted whites

**SAUVIGNON BLANC, THE CROSSINGS, Marlborough,
New Zealand**

**SAUVIGNON BLANC, DOMAINE DE ST-PIERRE Sancerre,
France**

**DEALCOHOLIZED SAUVIGNON BLANC, GIESSEN,
New Zealand** \$10/40

CHENIN BLANC, DRY CREEK VINEYARDS, Clarksburg \$12

PECORINO, UMANI RONCHI, Terre di Chieti, Italy \$13

PINOT GRIGIO, SANTA CRISTINA 'DELLE VENEZIE', Italy \$9

tap beer

MODIST Supra Deluxe \$5
Japanese Style Rice Lager, 12oz

UTE PILS Ewald the Golden \$6
Hefeweizen, 12oz

BAUHAUS Lounge Wizard \$8
Hazy Pale Ale, 16oz

STEEL TOE Size 7 \$8
American IPA, 16oz

PRYES Peace Offering, \$6
Cold Press Coffee Stout, 10oz

can/bottle

ROTATING CIDER \$7

PRYES Royal Raspberry Sour, \$12
Fruited Berliner Weisse, 16oz

BAUHAUS Nah, \$7
Non-Alcoholic Helles, 12oz

signature cocktails

MVK OLD FASHIONED \$13
maker's mark, knob creek rye, demerara, orange bitters,
orange

THE BITTER END \$12
mezcal, campari, sweet vermouth, lava salt, lime

SUPERNOVA \$11
ford's gin, rosewater, lime, simple, mint

NEW SCHOOL G&T \$12
ford's gin, lime juice, sweethaven ginger, lime, peppercorn
tonic

LYCHEE BLOSSOM MARTINI \$13
tightline vodka, lychee, st. germain, cranberry, lemon

DOG DAYS ARE OVER \$12
revel blanco, lime, agave, red wine

SANGRIA OF THE MOMENT \$10

RED WINE

pinot noir

\$9 **ERATH 'RESPLENDENT', Oregon** \$13

\$11 **INSCRIPTION, Willamette Valley, Oregon** \$15

\$14 **STARMONT WINERY, Carneros** \$13

cabernet

OLEMA, Sonoma County \$15

BROWNE 'FOREST PROJECT', Paso Robles \$16

\$11 **ALTERED DIMENSION, Columbia Valley, Washington** \$13

assorted reds

VALPOLICELLA, TENUTA SANT'ANTONIO NANFRÈ, Italy \$15

MALBEC, CATENA, Vista Flores, Argentina \$13

\$13 **BOURBON BARREL ZINFANDEL, FOUR VIRTUES, Lodi** \$12

\$18 **CÔTES DU RHÔNE, ORAISON, France** \$12



Mill Valley Kitchen is a Northern Hospitality & Co. restaurant.

www.nohoandco.com