



millvalley KITCHEN

starters, snacks & sides

SOUP OF THE DAY \$7

VEGAN CHILI \$7
125 | 3 | 21 | 5 | 6

HUMMUS \$14
smoked olive, chermoula, pine nut, vegetables, house made pita
580 | 22 | 83 | 20 | 18

GRILLED CHICKEN WINGS \$13
korean dry rub, sweet chili lime
420 | 11 | 55 | 17 | 0

DUCK CONFIT TACOS \$12
jicama, avocado, orange cranberry salsa
190 | 11 | 10 | 14 | 5

EDAMAME \$9
sea salt & lemon or spicy
280 | 12 | 39 | 7 | 4

LEMON KALE \$7
chili, garlic, parmesan
190 | 7 | 18 | 14 | 7

CURRIED CAULIFLOWER \$9
raz el hanout, tikka sauce, pickled raisins
180 | 4 | 23 | 5 | 5

SESAME CARROTS \$9
70 | 2 | 13 | 2 | 3

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

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

BISON BURGER* \$20
lettuce, tomato, onion, avocado, aioli
800 | 54 | 33 | 44 | 7

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

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

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

TURKEY AVOCADO \$15
smoked turkey, lettuce, tomato, onion, avocado, aioli
470 | 21 | 59 | 16 | 9

flatbreads

TOMATO AND MOZZARELLA \$14
585 | 24 | 77 | 20 | 7

CHARRED ONION, GOAT CHEESE, FENNEL PESTO, ALMOND \$16
565 | 33 | 76 | 21 | 9

HAM, FIG, BLEU CHEESE, ARUGULA \$16
500 | 24 | 47 | 31 | 8

TURKEY FENNEL SAUSAGE, OLIVE, ROSEMARY, FETA \$15
590 | 20 | 74 | 25 | 9

ROASTED MUSHROOM, HERBED RICOTTA, TRUFFLE, POMODORACCIO TOMATO** \$15
670 | 29 | 73 | 34 | 13

salads

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

BABY KALE \$10
manchego, pine nut, lemon-chili vinaigrette
230 | 26 | 17 | 9 | 3

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

ROASTED SQUASH SALAD \$12
kabocha and butternut squash, hazelnuts, baby lettuces,
ricotta salata, pomegranate, maple vinaigrette
600 | 38 | 62 | 15 | 16

ROASTED BABY BEET \$12 large
gold and red beets, chevre, pistachio, orange, arugula,
beet paint, sherry vinaigrette
590 | 50 | 21 | 16 | 4

WARM MUSHROOM PANZANELLA** \$13
roasted mushroom, grilled sourdough, petite greens, chévre,
dijon vinaigrette
235 | 5 | 36 | 12 | 5

add protein

CHICKEN BREAST \$9
190 | 3.5 | 0 | 36 | 0

GRILLED SALMON* \$12
230 | 14 | 0 | 25 | 0

FLAT IRON STEAK* \$13
250 | 15 | 0 | 28 | 0

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

entrées

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

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

MISO GLAZED SEABASS* \$38
ginger-shiitake quinoa, sweet and sour cucumber
500 | 32 | 30 | 38 | 4

GRILLED SKUNA BAY SALMON* \$27
wild rice pilaf, celery root puree, grape verjus, compressed celery
730 | 27 | 64 | 38 | 8

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

RATATOUILLE \$22
roasted vegetables, pistachio romesco, crispy quinoa, tomato relish
375 | 18 | 40 | 10 | 10

ORECCHIETTE \$21
chicken sausage, broccoli rabe, tomato, grana padano cheese
790 | 26 | 72 | 52 | 7

SHRIMP TACOS \$18
grilled shrimp, slaw, avocado, heirloom corn tortillas, side salad
600 | 29 | 44 | 37 | 8

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

GRILLED CHICKEN COBB \$16
romaine, onion, tomato, blue cheese, avocado, egg,
bacon, champagne vinaigrette
580 | 41 | 18 | 35 | 4

Nutritional Information

from left to right, the numbers under each menu item represent:

calories fat carbohydrates protein fiber

= gluten-free = vegan = 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.

**Wild mushrooms are not an inspected product and are harvested from a non-inspected site.

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