

(970) 458-7425

<http://www.noconosh.com>

A.K.A Kitchen

Brunch Apps & Snacks

- Apple Pie Cinnamon Roll \$10.00
Topped with apple almond cream cheese frosting Voted #2 best cinnamon rolls in Loveland!
- Pancake Dipped Bacon \$8.00
Thick cut bacon straps Dipped in ricotta Pancake batter and served with maple syrup and powdered sugar.
- Soup du Jour \$5.00
- Pork Green Chili \$5.00
- Side O Fries \$3.50
- House "Dill Pickle" Potato \$4.50
- Chips
House made chips tossed in dill Pickle seasonings
- House Smoked Wings \$10.00
mild: House Rub medium: Chipotle Blackberry BBQ hot: Jamaican Jerk

Eggs & Breakfast Skillet

- The Champion \$12.00
Two eggs, toast, side of bacon and your choice of hashbrowns or breakfast salad. (GFO Option Available)
- Chef's Omelette \$12.00
Chef's choice omelette with your choice of hashbrowns or breakfast salad.
- Corned Beef Skillet \$14.00
House smoked corned beef, two scrambled eggs, crispy potatoes, roasted peppers and onions with lemon hollandaise.
- Huevos Rancheros \$11.00
Large locally made flour tortillas, homemade refried beans, pepper-jack cheese, our famous pork green chili, two eggs, tomato, green onion and sour cream.

Breakfast Toasts & Sandwiches

- Lox It Up Brunch Toast \$11.00
House-cured gravlox, pickled onion, fried capers, goat cheese schmear on sour dough bread, sprinkled with house made "everything salt".
- Hangover Burger \$13.00
Maple brown sugar all pork patty, bacon jam, fried egg, double American cheese, crispy hashbrowns, AKA sauce on an "everything seasoned" bun. Choice of side GF option.
- The B.E.L.T \$11.00
House-made egg salad, crispy bacon, greens and tomato on sourdough bread.

Breakfast Entrees

- The California Burrito \$10.00
Scrambled eggs, guacamole, crema, tomatoes, American cheese,

Lunch Entrees

- Monkey Burger \$13.00
Half pound, all-natural beef patty with house made pepper relish, American cheese, A.K.A. sauce, sauteed onions and greens on a potato bun.*
- Chili-Pickle Reuben Sandwich \$12.00
House smoked corned beef, house-made pickles, pepper jack cheese, dill pickle mustard on Hatch green chili sliced bread. Served with choice of side. GO option
- Pho-French Dip Sandwich \$14.00
Phone spiced braised beef brisket, pickled carrot and jalapeno, Sriracha lime mayo, fresh cilantro served on a Denver crunch roll. Served with Hobson dipping jus and choice of side. Gluten free option
- Smoked Turkey Sandwich \$12.00
House-smoked turkey breast, sliced gala apples, apple butter schmear, melted brie cheese, farm fresh greens and vinaigrette served on a Denver crunch roll. Served with your choice of side.
- Carnitas Tacos \$12.00
3 Beer and citrus braised pork carnitas tacos served on Tortilla Factory corn tortillas.
- BBQ Chicken, Bacon and Ranch Flatbread \$14.00
Flat bread pizza with bbq, bacon and ranch. "Neff Said!"
- House Salad \$8.00
Farm fresh greens, sliced apple, walnuts, burrata cheese, chicken breast with an apple cider vinaigrette.
- Artichoke Dip Salmon \$16.00
Seared and roasted salmon filet smeared with a homemade artichoke dip, rested on a bed of potatoes, topped with fresh tomatoes and herbs.
- Goat Cheese Spinach Stuffed Portobello Mushrooms (2) \$10.00
Lemon-whipped goat cheese, spinach, tomatoes, bread crumbs and herbs

Evening Snack & Apps

- Baked Brie \$14.50
Creamy Brie wrapped in Phyllis pastry dough, dusted with brown sugar and baked to a soft melt. Served with house jams and crackers.
- Pork Green Chili \$5.00
- Lemon Pepprt Hummus \$10.50
Served with crackers and veggies
- Goat Cheese Spinach Stuffed Portobello Mushrooms (2) \$10.50
Lemon-whipped goat cheese, spinach, tomatoes, bread crumbs and herbs
- Sidewinder Poutine \$12.50
Canadian/Midwestern influenced

Evening Entrees

- Chicken Cordon Blue \$15.00
All natural farm-raised chicken wrapped in prosciutto and stuffed with smoked provolone. Coated in an herb -breading and baked. Served with sides of green beans and risotto.
- Chicken Pot Pie \$14.00
Classic chicken pot pie with vegetables served with a puff pastry top.
- Oven Roasted Cauliflower Steaks \$14.00
Thick cut over roasted heirloom cauliflower on top of a seasoned Arborist rice and a side of sauteed mushrooms. Served with a mint cilantro Chimichurri sauce.
- Braised Short Rib Stroganoff \$14.00
All natural braised short ribs in a classic Stroganoff sauce with mushrooms resting on a bed of thick cut linguini pasta. Served with a side of garlic bread.
- Spicy Shrimp and Sausage Pasta \$16.00
Fresh sauteed shrimp and Ouellette sausage with mushrooms and marinated tomatoes in a spicy cream sauce on top of thick cut linguini pasta.
- Artichoke Dip Salmon \$16.00
Seared and roasted salmon filet smeared with a house-made Artichoke Dipped resting on a bed of roasted potatoes and topped with fresh tomatoes and herbs.
- BBQ Chicken, Bacon and Ranch Flatbread Pizza "Enough Said" \$14.00
- House Salad \$8.00
Farm fresh greens, sliced apple, burrata cheese, walnuts, chicken breast with an apple cider vinaigrette.
- Monkey Burger \$13.00
Half pound, all-natural beef patty with house made pepper relish, American cheese, A.K.A. sauce, sauteed onions and greens on a potato bun.*
- Pork Carnitas Tacos \$14.00
3 beer and citrus braised pork carnitas tacos on Tortilla Factory corn tortillas. Served with pico, guacamole and cream.
- ## Beverages
- Boylan Cane-Sugar Sodas \$3.00
Cola, diet cola, clack cherry cola, root beer, vanilla creme soda, lemon lime, ginger ale, lemonade.
- Juice \$3.00
Apple, orange, pineapple, grapefruit or cranberry.
- Top of the Lake Coffee \$3.00
Organic La Voz Regular or Organic Guatemalan Decaf

crispy potatoes, refried beans and choice of salsa roja or verde.
Rona-Rito \$10.00
Scrambled eggs, homemade chorizo, roasted peppers and onions, crispy hashbrowns and smothered in roasted poblano country gravy.
Biscuits & Gravy 2.0 \$10.00
Two griddled buttermilk biscuits smothered in roasted poblano country gravy.
Lemon Ricotta Pancakes \$10.00
Double-stacked ricotta pancakes topped with lemon curd, blueberry preserves, and vanilla whipped topping.
Tropical French Toast \$10.00
French toast topped with passion fruit butter, fresh banana, toasted coconut and mint.

dish. Sidewinder fried smothered in rosemary brown gravy with melted Wisconsin white cheddar cheese curds.
Carne Asada Fries \$14.50
Braised beef short rib on side-winder fries. Served with pico, guacamole, crema and smothered in a smokey adovada red sauce.
Crispy Brussel Sprouts \$10.00
Crispy fried brussel sprouts, crispy bacon, whole grain mustard.
Side O Fries \$3.50
House "Dill Pickle" Chips \$6.50
House Smoked Wings \$10.00
mild: House Rub medium: Chipotle Blackberry BBQ hot: Jamaican Jerk

Cold Brew Coffee \$5.00
Organic El Chichon. Caramel, vanilla, cinnamon or hazelnut.

NOT ON MENU!!!!!!!!!!!!

Beyond Pesto Burger \$14.25
Vegan patty, garlicky pesto spread, oven roasted tomatoes, Served on a potato bun.
A.K.A Belt \$11.25
House-made egg salad, crispy bacon, greens, tomato on sourdough bread.
Steak and Egg Sandwich \$11.75
Thinly sliced marinated steak, your choice of egg, sauteed mushrooms, greens, horseradish mayo on a potato bun.
Corned Beef Skillet \$14.75
House-smoked corned beef, 2 eggs, crispy potatoes, roasted peppers & onions, with lemon hollandaise.
Cinn-a-Roll \$9.25
House-made cinnamon roll baked fresh in a cast iron skillet, served with a zesty orange buttercream frosting, fresh basil.
Egg \$2.00
Bacon \$4.50
House-made Chorizo \$4.50
House Savory Chips \$4.50
Breakfast Salad \$5.00
Farm fresh greens, apples, burrata cheese, apple cider vinaigrette, walnuts.
Cheese Grits \$3.00
House-made cheesy grits served with green onions.
Kay-So-Dee-Lah \$6.00
Avocado, scrambled eggs, cheddar, flour tortilla.
Pancakes \$6.00
Small stack with chocolate chips and powdered sugar.
Spaghetti \$6.00
Noodles, marinara.
Chicken Fingers \$6.00
Hand-battered chicken tenders.
Grilled Cheese \$6.00
Cheddar cheese, sourdough bread.
Cheese Burger Slider \$7.00
1/4 lb. ground beef patty, american cheese.
The Champion Meal \$17.00
Two eggs, toast, choice of bacon, chorizo, or house-made maple sausage, choice of hash browns or breakfast salad. Served with 2 Sides.
Banana Chocolate Pancakes \$16.00
Meal
Buttermilk pancakes, with fresh bananas, chocolate chips, served with a sweet and creamy maple syrup. Served with 2 Sides.
Chef's Choice Omelette Meal \$17.00
Chef's choice omelette with your choice of hash browns or breakfast salad. Served with 2 Sides.
Nachos \$11.50
Queso fundido, black bean pico de gallo, guacamole, pickled red onions, crema.
Pork Green Chili \$5.00
Served with a flour tortilla from the Tortilla Factory.
French Onion Soup \$5.00
Caramelized onions in a brandy based broth, sourdough crouton, melted cheese, fresh herbs.
Pork Green Chili \$5.00

	<i>Served with a flour tortilla from the tortilla factory.</i>	
French Onion		\$5.00
	<i>Caramelized onions in a brandy based broth, sourdough crouton, melted cheese, fresh herbs.</i>	
Reuben		\$12.00
	<i>House smoked corned beef, caraway kraut, whole grain mustard, pepper jack cheese on marble rye bread.</i>	
Grilled Cheese & Soup		\$10.50
	<i>3 cheese grilled cheese sandwich on sourdough. Served with a cup of homemade French onion soup.</i>	
Lox it Up		\$11.50
	<i>House-cured gravlox, pickled onion, fried capers, goat cheese schmeer on sourdough bread, sprinkled with house-made "everything salt".</i>	
Thai Toast		\$9.00
	<i>Toasted sourdough bread, sweet peanut butter, sriracha lime sauce, peanuts, coconut, grilled lime, fresh cilantro.</i>	
The Champion		\$12.00
	<i>Two eggs, toast, choice of bacon, chorizo, or house-made maple sausage, choice of hash browns or breakfast salad.</i>	
Biscuit & Gravy		\$10.00
	<i>Two homemade buttermilk biscuits with sage sausage, country gravy, green onions.</i>	
Huevos Rancheros		\$9.50
	<i>Large local flour tortilla, homemade refried beans, pepper jack cheese, our famous pork green chili, 2 eggs, tomato, green onion, guacamole, sour cream with a side of hash browns.</i>	
Banana Chocolate Pancakes		\$11.00
	<i>Buttermilk pancakes, with fresh bananas, chocolate chips, served with a sweet and creamy maple syrup.</i>	
Chef's Choice Omelette		\$12.00
	<i>Chef's choice omelette with your choice of hash browns or breakfast salad.</i>	
House-made Maple Sausage		\$4.50
Toast		\$2.00
Biscuit & Gravy		\$5.00
Hash Browns		\$4.00
Fries		\$3.50
Green Chili Blue Corn Bread		\$4.00
	<i>House-made roasted green chili cornbread with homemade honey butter.</i>	
Cinn-a-Roll		\$6.00
	<i>Cinnamon roll, orange buttercream frosting.</i>	
Champion Jr.		\$6.00
	<i>Scrambled eggs, bacon.</i>	
Corned Beef Skillet Meal		\$19.75
	<i>House-smoked corned beef, 2 eggs, crispy potatoes, roasted peppers & onions, with lemon hollandaise. Served with 2 Sides.</i>	
Cinn-a-Roll Meal		\$14.25
	<i>House-made cinnamon roll baked fresh in a cast iron skillet, served with a zesty orange buttercream frosting, fresh basil. Served with 2 Sides.</i>	
California Burrito Meal		\$14.50
	<i>Scrambled eggs, guacamole, crema, tomatoes, American cheese, crispy potatoes, refried beans, choice of salsa roja or Verde. Served with 2 Sides.</i>	
Biscuit & Gravy Meal		\$15.00
	<i>Two homemade buttermilk biscuits with sage sausage, country gravy,</i>	

	<i>green onions. Served with 2 Sides.</i>	
Huevos Rancheros Meal		\$14.50
	<i>Large local flour tortilla, homemade refried beans, pepper jack cheese, our famous pork green chili, 2 eggs, tomato, green onion, guacamole, sour cream with a side of hash browns. Served with 2 Sides.</i>	
Skillet Feta		\$13.00
	<i>Sizzling hot feta topped with pesto, roasted red peppers, served with veggies, toasted bread, Nita crisp crackers.</i>	
Chicken Salad		\$11.50
	<i>Farm fresh greens, grilled chicken breast mixed with apples, celery, walnuts, craisins, creamy dill dressing.</i>	
Wings		\$12.00
	<i>Blackberry BBQ sauce on half pound of wings.</i>	
Crispy Brussel Sprouts		\$10.00
	<i>Crispy fried brussel sprouts, crispy bacon, whole grain mustard.</i>	