

NIIJII

RESTAURANT

NIIJII Restaurant was designed with cultural touches celebrating the heritage of our owners, the Grand Traverse Band of Ottawa and Chippewa Indians. NIIJII is the Anishinaabe spelling for “friend.”

STARTERS

ROASTED RED PEPPER ROMESCO DIP

served with salted bread 15

THAI STYLE MUSSELS

mussels cooked in sweet thai chili sauce,
rice wine, coconut milk, scallion 16

SMOKED TROUT DIP

topped with roasted red pepper relish
served with everything crackers 16

HANDHELDS

SERVED WITH CHIPS | ADD FRIES 3

STEAK SANDWICH

sliced steak, mozzarella, chimichurri,
roasted garlic short roll 20

SHRIMP BAHN MI

lemon shrimp, chipotle mayo,
pickled ginger, carrot salad 18

SMOKED TROUT BLT

smoked trout spread, candied bacon, lettuce,
tomato, roasted garlic short roll 18

NIIJII BURGER

gouda cheese, arugula, tomato,
red onion, truffle bacon aioli 18

SALADS

ADD PROTEIN TO ANY SALAD

grilled chicken 8 | salmon 12

ANCIENT GRAIN SALAD

roasted grains, baby arugula, dried cherry,
truffle almond vinaigrette 15

BEET SALAD

honey roasted beets, goat cheese,
arugula, red onion, oat crumble 15

AGED PARMESAN CAESAR SALAD

romaine lettuce, aged parmesan cheese,
herbed crumbs, caesar dressing 14

ENTREES

JOYCE FARMS CHICKEN

aged leland cheddar grit, seasonal vegetable,
roasted red pepper relish 25

BUTCHER CUT OF THE DAY

fried truffle fingerlings, seasonal vegetable 35

CHARLESTON COAST SHRIMP & GRITS

lemon and smoked piquillo pepper,
tomato sauce, aged leland cheddar grit 25

CHICKEN ALFREDO

roasted chicken, tagliatelle, garlic, cream,
breadcrumbs, aged parmesan cheese 20

* Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness.
Be advised, groups larger than 8 are susceptible to an automatic service charge of 20%. Checks may not be split for groups of 8 or larger. Thank you 3/23/2025

Executive Chef Auston Minnich | Chef de Cuisine Ryan Swenson

N I I J I I

RESTAURANT

WINE



WHITES

| | |
|--|-------|
| Bowers Harbor Pinot Grigio, MI | 10/33 |
| Chateau Grand Traverse Late Harvest Riesling, MI | 10/38 |
| Chalk Hill Chardonnay, CA | 12/48 |
| Villa Maria Sauvignon Blanc, NZ | 13/39 |
| Luzon Rosado Rosé, Spain | 8/30 |

SPARKLING

| | |
|----------------------------|-------|
| Mawby 'Green' Semi-Dry, MI | 12/40 |
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REDS

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| Decoy Merlot, CA | 12/33 |
| Pozzan Pinot Noir, CA | 13/39 |
| Archetype Cabernet, CA | 12/35 |
| Rodney Strong Cabernet Sauvignon, CA | 13/50 |
| Black Star Farms Red House Red, MI | 9/38 |

SIGNATURE COCKTAILS

MAPLE BOURBON OLD FASHIONED
bulleit rye, angostura bitters, maple syrup, orange 16

TEQUI-LA-LA
tequila, cranberry juice, grapefruit juice, lime, sparkling water 14

MISTLETOE MULE
gypsy apple pie vodka, orange liqueur, ginger beer, cranberry, lemon 14

WINTER WARNING MARGARITA
blanco tequila, apple cider, grand marnier, lime juice, caramel syrup 16

APEROL BLITZ
aperol, cranberry, sparkling wine, ginger beer, apple cider syrup 16

FROSTBITE
light rum, coconut rum, crème de cacao, blue curacao, half & half, cherries 14

CRANBERRY THISTLE
hendricks gin, cranberry juice, simple syrup, soda, lime 16

DRAFT BEER

REZOLUTE IPA 8
Drafting Table Brewing (Wixom, MI)

DEAD GUY IPA 8
Rogue (Newport, OR)

ADELINA IPA 8
Big Lake Brewing (Holland, MI)

GREEN HUNDO 8
Beards Brewing (Petoskey, MI)

MORTAL BLOOM 7
Founders Brewery (Grand Rapids, MI)

LOCAL'S LIGHT 7
Short's Brewery (Bellaire, MI)

OBERON 8
Bell's Brewery (Cormick, MI)

CHERRY BOMB 8
Austin Brothers Beer Co. (Alpena, MI)

SIREN 7
North Peak Brewing (Traverse City, MI)

MILLER LITE 5
Miller Brewing Co. (Milwaukee, WI)

TURBODOG 6
Abita Brewing Co. (Covington, LA)

MODELO ESPECIAL 7
Casa Modela (Mexico)