



»»» **STARTERS** «««

NOH?O? FAVORITES

Sampler Platter

Fried Mozzarella Moons, Chicken Wings, Potato Skins and Chicken Quesadilla served with Scallion Ranch, Marinara, & Spicy Buffalo Sauce | **19.95**

Chicken Wings

Jumbo Fried Chicken Wings tossed in your choice of Spicy Buffalo or Sweet BBQ Sauce | **15.95**

Chicken Quesadilla

Grilled Chicken with Fire-Roasted Peppers, Guacamole, Pico de Gallo and Sour Cream | **11.95**

Potato Skins

Topped with Melted Cheddar Cheese, Bacon, Scallions and served with Scallion Ranch Dressing | **10.95**

Chicken Tenders

Fried Chicken Tenders, Tangy BBQ Sauce, Ranch Dressing Served with Fries | **13.95**

Mozzarella Moons

Breaded Mozzarella Cheese lightly fried & served with House-made Marinara Sauce | **11.95**

Fried Coconut Shrimp

Deep fried Coconut Shrimp served with Lemon, Cocktail Sauce & Sweet Chili Pineapple Sauce | **12.95**

Shrimp Cocktail

Chilled Jumbo Shrimp with Zesty Cocktail Sauce & Lemon | **14.95**

»»» **SOUPS & SALADS** «««

Chicken Noodle Soup

Simmered Chicken with Celery, Carrots, Yellow Onions & Pasta
Cup | **4.95** Bowl | **6.95**

New England Clam Chowder

New England-Style with Plump Clams, Celery, Yellow Onions and Potatoes
Cup | 5.95 Bowl | 8.95

Chili Pot

Lean Ground Beef slow-cooked with Tomatoes, Red Kidney Beans, Garlic, Spicy Chili and topped with Cheddar Cheese and Onions
Cup | 5.95 Bowl | 8.95

Add Chicken | **7.95** Shrimp | **10.95** Salmon* | **11.95** Steak* | **13.95**

Sonoma Bleu

Mixed Baby greens, Applewood Bacon, Peppered Strawberries, Spicy Pecans, Dry Bleu Cheese & Raspberry Vinaigrette | **15.95**

House Salad

House Greens, Tomatoes, Shredded Carrots, Diced Cucumber, Sliced Red Onion & Choice of Dressing
Small | **4.95** Large | **7.95**

Cobb Salad

Iceberg Lettuce with Chicken, Smokehouse Bacon, Tomatoes, Egg, Avocado, Dry Bleu Cheese, & Choice of Dressing | **16.95**

Chef Salad

Iceberg Lettuce with Ham, Turkey, Cheddar & Swiss Cheeses, Tomatoes, Egg, Red Onions, Black Olives & Choice of Dressing | **14.95**

Classic Caesar

Romaine Hearts, Garlic Croutons, Parmesan Cheese & Creamy Caesar Dressing
Small | **6.95** Large | **9.95**

California Ranch

Mixed Baby Lettuce, Avocado, Cheddar-Jack Cheese, Black Bean & Roasted Corn Salsa, Cucumber, Red Onions, Tortilla Strips with Jalapeño Ranch Dressing | **14.95**

»»» **SANDWICHES** ««« Accompanied with Fries - Substitute for Onion Rings | **2.95**

Valley Club

Choice of Toasted Bread with Sliced Turkey, Jack Cheese, Applewood Smoked Bacon, Shaved Lettuce, Tomato, Mayo and Avocado | **14.95**

Hot Pastrami

Hot Sliced Pastrami, Melted Swiss Cheese, Mayo, Spicy Mustard, Lettuce, Dill Pickles & Wax Peppers on a Warm Hoagie Roll | **15.95**

French Dip Sandwich

Thinly Sliced Prime Rib piled on a Warm Hoagie Roll served with Au Jus & Horseradish | **16.95**

Santa Fe Chicken Sandwich

Avocado Spread, Lettuce, Tomato, Smokehouse Bacon, Cheddar Cheese, Chipotle Aioli on a Rustic Roll | **15.95**

Reuben Sandwich

A pile of Corned Beef, slices of Swiss Cheese, Sauerkraut & Thousand Island Dressing grilled between 2 slices of Rye Bread | **15.95**

Half Sandwich & Soup

Choice of Ham, Turkey, Tuna or Chicken Salad served with a Cup of Chicken Noodle | **14.95**

»»» **BURGERS*** ««« Served on Toasted Buttered Bun with Shaved Lettuce, Sliced Tomato, Red Onion & Goldfields Burger Sauce Accompanied with Fries - Substitute for Onion Rings | **2.95**

NOH?O? Burger*

Half a pound of juicy, ground Angus Steak with Pepper-Jack Cheese, Caramelized Jalapeños, BBQ Sauce & Crisp Onion Rings | **17.95**

Hamburger*

Half a pound of juicy, ground Angus Steak, flame broiled to your liking | **14.95**

Bacon Cheddar*

Half a pound of juicy, ground Angus Burger with Smokehouse Bacon & Cheddar Cheese | **16.95**

Mushroom Swiss*

Half a pound of juicy ground Angus Burger with Swiss cheese & Sautéed Mushrooms | **16.95**

California Turkey*

White Meat Turkey Burger with Pepper-Jack Cheese, Avocado & Tangy Chipotle Sauce | **15.95**

Vegetarian Burger

Made with Pea Protein from Beyond Meats, No Gluten, Dairy Free & No Cholesterol, 100% Vegan | **15.95**

Additional Toppings - Add Bacon, Mushrooms, Avocado, Cheddar, Pepper Jack, Bleu or Swiss Cheese | **1.95 ea**

Before placing your order, please inform your server if a person in your party has a food allergy. *Consuming raw or uncooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition. 18% Gratuity will be added to parties of six (6) or more.



NOH?O?
Derived from the Chukchansi word for bear, NOH?O? CAFÉ embraces the spirit of the bear, symbolizing strength and warmth.



COMFORT ENTRÉES

All entrées are served with Chicken Noodle Soup or House Salad
Substitute soup for Clam Chowder | **1.50** or Chili Pot | **1.50**
Substitute for a Baked Potato with Butter & Sour Cream | **2.95**

NOH?O? FAVORITES

Steak Dinner*

12 oz. New York Grilled to your liking, Yukon Gold Mashed Potatoes & Fresh Seasonal Vegetables | **29.95**

Rib Eye Steak*

10 oz. Rib Eye Grilled to your liking, Baked Potato with Butter, Sour Cream, Shredded Cheddar Cheese & Fresh Seasonal Vegetables | **26.95**

Teriyaki Chicken

Grilled Marinated Chicken Breasts, Ginger Teriyaki Glaze, Rice Pilaf & Fresh Seasonal Vegetables | **17.95**

Chicken Alfredo

Fettuccine Pasta, Creamy Alfredo Sauce with a Marinated Grilled Chicken Breast & Parmesan Cheese | **17.95**

Fish & Chips

Battered Cod, Fries, Fresh Lemons & Tartar Sauce | **17.95**

Grilled Pacific Salmon*

Citrus-Glazed Salmon with Rice Pilaf & Fresh Seasonal Vegetables | **22.95**

Fried Shrimp Dinner

12 Fried Shrimp served Cocktail Sauce, Tartar Sauce Lemon, Hush Puppies or French Fries & Fresh Seasonal Vegetables | **20.95**

Pot Roast

Braised in Red Wine with Carrots, Onions, Celery, served with Mashed Potatoes Smothered in Brown Gravy | **19.95**

Open - Faced Pot Roast

Tender Pot Roast over Yukon Gold Mashed Potatoes Smothered in Brown Gravy & Texas Toast | **18.95**

Open - Faced Turkey

Sliced Turkey Breast over Mashed Potatoes Smothered in Turkey Gravy & Texas Toast | **17.95**

Country Fried Steak

Fried Crispy with Fresh Seasonal Vegetables, Mashed Potatoes & Country Gravy | **16.95**

St. Louis Ribs

Half a Rack of Pork Ribs Lathered in Tangy BBQ Sauce & Fries | **19.95**

Prime Rib*(after 5 pm)

12 oz. Slow-Roasted Prime Rib served with Mashed Potatoes with Gravy, Creamy Horseradish Sauce, & Fresh Seasonal Vegetables | **29.95**

ALL DAY BREAKFAST

Buttermilk Flapjacks

Large Buttermilk Pancakes with Whipped Butter & Syrup
Short Stack | **8.95**
Full Stack | **10.95**
Add Berries for **4.45**

Biscuits & Gravy*

Two Eggs any Style on Two Flaky Buttermilk Biscuits, Country Gravy, Tomato | **11.95**

Country Fried Steak*

Fried Crispy with Two Eggs any style, Country Gravy and Hash Browns or House Potatoes, served with choice of Toast | **17.95**

Build Your Own Omelet

Three Fluffy Eggs with your choice of Three Ingredients: Cheddar Cheese, Jack Cheese, Sausage, Bacon, Ham, Mushrooms, Onions, Tomato, Peppers or Spinach. Served with Hash Brown Potatoes and Toast | **13.95**

*Each additional ingredient | **1.00**

Three Egg Breakfast*

Three Eggs any style, Hash Brown Potatoes & a choice of Toast | **9.95**

NOH?O? Steak & Eggs*

8 oz. New York Strip, Two Eggs any style, Hash Browns, & choice of Toast | **18.95**

California Scramble*

Three Eggs, Bacon, Sliced Avocado, Tomato and Cheddar-Jack Cheese, Hash Brown Potatoes & a choice of Toast | **13.95**

Country Breakfast*

Three Eggs any style with choice of Two Sausage Links, Three Slices of Bacon or Ham, Hash Brown Potatoes & a choice of Toast | **12.95**

Mama Bear’s Apple Pie

Cinnamon Apples, Flaky Crust, served with Whipped Cream | **6.95**
Served w/ Ice Cream | **1.95

New York-Style Cheesecake

Creamy, Smooth Cheesecake that would make the Statue of Liberty smile! | **8.95**

Carrot Cake

This Triple Layer Cake is bursting with Fresh Carrot & Pineapple, filled with Cream Cheese Icing | **8.95**

Chocolate Cake

Three Layers of Moist Dark Chocolate Cake, Chocolate Mousse & Ganache | **8.95**

Vanilla Ice Cream

Whipped Cream and Fresh Berries | **7.95**

BEVERAGES

Hot Beverages

Fresh-Brewed Coffee, Hot Chocolate, Hot Tea (regular, decaf or green tea) | **3.95**

Chilled Juices

Orange, Apple, Cranberry, Tomato, Grapefruit | **4.50**

Bottomless Soft Drinks

Pepsi, Diet Pepsi, Dr Pepper, Root Beer, Starry, Mountain Dew, Lemonade, Brewed Iced Tea & Raspberry Iced Tea | **3.95**

Bottled Beers

Miller, Miller Lite, Coors Light | **6**

Sierra Nevada, Corona, Heineken, Modelo Especial, Pacifico | **7**

California Varietal Wine

CK Mondavi Chardonnay, Merlot, White Zinfandel, & Cabernet Sauvignon

Glass | **8** Bottle | **34**

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