CHILLED
OYSTERS
CHAMPAGNE MIGNONETTE SNOW
HALF DOZEN 23 | ONE DOZEN 42
HAMACHI CEVICHE 17
TOMATO, WHITE SOY & JALAPEÑO
KING CRAB COCKTAIL 23
LIME, VADOUVAN AIOLI & CRISPY SHALLOTS

MARKET VIBES
THE NOMAD SALAD 15
GEM LETTUCE, ENDIVE, APPLES, WALNUTS & GOAT CHEESE
HEIRLOOM TOMATOES 16
BARRATA, OLIVE OIL & BASIL
FAVA BEAN HUMMUS 14
TAHINI, PISTACHIO, & BLACK SESAME

DRINKING BITES
FRIED ARTICHOKE 12
TEMPURA BATTERED & LEMON -HERB CHEESE DIP
CRAB CAKE 19
CILANTRO, MINT & LEMONGRASS AIOLI
RIDICULOUS MAC & CHEESE 21
ALASKAN KING CRAB & BLACK TRUFFLES
FRIED CHICKEN 17
BUTTERMILK, JALAPEÑO & AVOCADO RANCH
THE HAT TRICK 38
FOR WHEN YOU CAN’T DECIDE
FRIED CHICKEN, SHISHITO PEPPERS & ARTICHOKE

BAR CLASSICS
FISH TACOS 17
BEER BATTERED BLACK BASS, AVOCADO CREMA, LIME & RED CABBAGE SLAW
THE BURGER* 16
DRY-AGED BEEF, CHARRED RED ONION, WHITE CHEDDAR, SPECIAL SAUCE & FRENCH FRIES
THE VGK DOG 15
BACON-WRAPPED, BLACK TRUFFLE & BLACK AND GOLD RELISH

ENTREES
WILD SALMON 38
PAN SEARED, GRILLED LETTUCE, RADISHES, MARCONA ALMONDS & AVOCADO GAZPACHO
THE ROAST CHICKEN
HALF 39 | WHOLE 75
LEMON & PARMESEAN, SOFRITO WILD RICE & MAITAKA MUSHROOMS
TAGLIATELLE 36
KING CRAB, MEYER LEMON, CHIVES & BLACK PEPPER
AMERICAN WAGYU PRIME RIB* 69
PORCINI, BLACK GARLIC, POMMES ANNA, HORSERADISH & SAUCE BORDELAISE

DESSERT
THE SUNDAE 15
VANILLA & CHOCOLATE ICE CREAM
SERVED WITH
PEANUT BUTTER CUPS, RAINBOW SPRINKLES, LUXARDO CHERRIES, CHOCOLATE COOKIE PEARLS, CANDIED WALNUTS, WHIPPED CREAM, MARSHMALLOWS, CARAMEL SAUCE, CHOCOLATE SAUCE, I MEAN...

TEA
BLACK
NOMAD BREAKFAST BLEND 6
CHAI 6
GREEN TEA
GENMAICHA 6
JASMIN PEARL 6
NANTOU FOUR SEASONS OOLONG 6
HERBAL
CHAMOMILE 6
MINT 6
ICED TEAS
BLACK 5
GREEN 7

COFFEE
DRIP 4
COLD BREW 5
AMERICANO 6
CAPPUCINO 6
LATTE 6

*Consuming undercooked foods of animal origin increases the risk of foodborne illnesses. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.
CLASSIC COCKTAILS

APEROL SPRITZ
YOU’LL FEEL LIKE YOU’RE POOLSIDE
APEROL, CHAMPAGNE, SPARKLING WATER

DIRTY MARTINI
OUR TAKE ON A CLASSIC
VODKA, HOUSEMADE OLIVE BRINE, BIANCO VERMUT

BLUE HAWAIIAN
IF YOU LIKE PINA COLADAS AND BLUE DRINKS
GUATEMALAN RUM, GREEN CHARTREUSE, COCONUT, PINEAPPLE, LIME

ESPRESSO MARTINI
WHEN YOU NEED A LITTLE PICK ME UP
VODKA, OLIVE BRINE, BIANCO VERMUT, LOTS OF OLIVES

OAXACA OLD FASHIONED
SMOKY AGAVE ON THE ROCKS
AGED TEQUILA, MEXICAL, AGAVE, BITTERS

NOMAD COCKTAILS

START ME UP
A SOUR TO MAKE YOUR DAY A LITTLE BETTER
BOURBON, RUM, STREGA, HONEY, GINGER, LEMON

NOOD TO NOTHING
GIN GIMLET WITH FLORAL NOTES
LONDON DRY GIN, JASMINE, LEMON, YUZU, SAGE

HOT LIPS
SPICY AND SMOKY MARGARITA
TEQUILA, MEZCAL, JALAPENO, PINEAPPLE, LEMON, VANILLA

MYNAH BIRD
MEZCAL NIGERIAN WITH RUM AND CHOCOLATE
MEZCAL, SWEET VERMOUTH, CAMPARI, BLACK STRAP RUM, CACAO

DETOX-RETOX
OLD FASHIONED WITH TIKI FLAVORS
BLENDED SCOTCH, AGED RUM, PINEAPPLE RUM, COCONUT WATER, ANGOSTURA

SOFT COCKTAILS

PARADISE CITY
GRAPEFRUIT JUICE, PASSION FRUIT, CREAM, VANILLA, SODA

PETER PIPER
PINEAPPLE, BLACK PEPPER, PASSION FRUIT, LIME, WHITE BALSAMIC

GINGERED ALE
GINGER, LIME, DEMERARA, SPARKLING MINERAL WATER

A BOTTLE OF MARTINI 125

DIRTY MARTINI
WHEN YOU CAN’T GET ENOUGH OF A GOOD THING
VODKA, OLIVE BRINE, LOTS OF OLIVES

CLASSIC MARTINI
TRADITIONAL IN EVERY SENSE
GIN, DRY VERMOUTH

COCKTAIL EXPLOSIONS 125
SERVES 4-8 (DEPENDING ON YOUR TOLERANCE)

PORN STAR
A WINE PAIRING FOR YOUR COCKTAIL
VODKA, FINO SHERRY, PASSIONFRUIT, VANILLA, LIME, PROSECCO

FOXTROT
TIKI WHISKEY PARTY WITH ALMOND AND SPICE
RYE, BOURBON, ORGEAT, FALERNUM, LIME

SPARKLING

BRUT ROSÉ
Lucien Albrecht, Crémant d’Alsace, Alsace, France NV
EXTRA BRUT
Champagne Billecart-Salmon, Sélection NoMad, Mareuil-Sur-Aÿ, France NV

BRUT
Champagne Moët & Chandon Brut Impérial, Epernay, France NV

A GLASS OF ROSÉ
Cabernet Franc Schneider & Bieler, ‘Empire Builder,’ Finger Lakes, New York 2017
WHITE
Sauvignon Blanc Lieu Dit, Santa Ynez Valley, California 2017
Riesling Empire Estate, Finger Lakes, New York 2017
Robert Weil, Kabinett, Rheingau, Germany 2016
Chardonnay Domaine Costal, Les Truffières, Chablis, France 2017
Sandi, Santa Barbara County, California 2016

RED
Gamay Jean Foillard, Beaujolais-Villages, France 2017
Pinot Noir Domaine Gachot-Monot Côte De Nuits-Villages, Burgundy, France 2016
Barbara Prunotto, Filolto, Asti, Piemonte, Italy 2017
Syrah J.L. Chave Sélection, Offers, Saint-Joseph Northern Rhône Vallée, France 2015
Cabernet Sauvignon Foley-Johnson, Estate Cabernet Sauvignon, Napa Valley, California 2015

WINE BY THE GLASS

CHAMPAGNE
Roger Coulon, Heri-Hodie, Brut, Vignoblev NV
H. Goutorbe, Cuvee Prestige, Brut, Aÿ NV

WHITE
Sauvignon Blanc-Sémillon, Ashes & Diamonds, White Blend N°2, Napa Valley 2016
Riesling, Hexamer, Kabinett, Meddersheimer Rheingrafenberg, Nahe, Germany 2006
Viognier, André Emer, Collines-Rhodaniennes Blanc, Northern Rhône Vallée, France 2017

ROSÉ
Montepulciano, Tiberio, Cerasuolo d’Abruzzo, Abruzzo, Italy 2018

RED
Gamay, Domanie Mee Godard, Grand Cras, Morgon, Beaujolais, France 2016
Pinot Noir, Freeman, Gloria Estate, Russian River Valley, California 2014
Pinot Noir, Amalie Robert, Wadenswiil Clone, Willamette Valley, Oregon 2012
Syrah, Domaine Jamet, Collines-Rhodaniennes, Northern Rhône Vallée, France 2016
Sangiovese, Sesti, Montecelio, Rosso Di Montalcino, Tuscany, Italy 2015

BEER

DRAFT
Budweiser 9
Bud Light 9
Miller Lite 9

BOTTLES
Blonde Ale,Freestone Walker BOS, California, 4.7% 12 oz.
Hefeweizen, COEDO Shiro, Japan, 5.5% 330ML Bottle
IPA, Dogfish Head 60 Minute IPA, Delaware, 6% 12 oz.
Nonalcoholic, Clausthaler Dry-Hopped Lager, Germany, 12 oz.

CANS
Sour, Craftsbury Brewery Zitrone Gose, Las Vegas, Nevada, 4% 12 oz.
Sour Evil Twin Brewing NOMAber Weisse, New York, 4% 12 oz.
Sour Modern Times Fruitlands Gose, California, 5% 16 oz.
IPA, 2nd Amendment Brew Free Or DIet IPA, California, 7% 12 oz.
IPA, 2nd Amendment Brew Free Or DIet Blood Orange IPA, California, 7% 12 oz.
IPA, Modern Times Orderly IPA, California, 7.2% 16 oz.

Health Warning! Drinking wine, beer and other alcoholic beverages during pregnancy can cause birth defects.