



## TO START

### **FAVA BEAN HUMMUS**

TAHINI, PISTACHIO & FLAX SEED LAVASH  
14

### **BEAUSOLEIL OYSTERS\***

HALF DOZEN 23 | ONE DOZEN 42  
CHILLED WITH CHAMPAGNE MIGNONETTE

### **HAMACHI CEVICHE\***

TOMATO VINAIGRETTE, JALAPEÑO, SMOKED  
RED ONION  
17

### **CHARCUTERIE & CHEESE**

CHEF'S SELECTION OF CHEESE,  
CHARCUTERIE, & VEGETABLES  
35

### **THE WALDORF SALAD**

MIXED BABY LETTUCES, ENDIVE, APPLES,  
CELERY, GRAPES, WALNUTS & GOAT  
CHEESE  
17

### **BURRATA CAPRESE**

HEIRLOOM TOMATOES VARIATIONS & BASIL  
19

### **FRIED CHICKEN**

BUTTERMILK & JALAPENO MARINATED,  
CREAMY AVOCADO RANCH  
17

### **LOBSTER BITES**

TEMPURA FRIED, CHILI LIME  
KEWPIE MAYONNAISE, BIBB LETTUCE CUPS  
30

### **THE VGK DOG**

A BACON-WRAPPED, BLACK TRUFFLE HOT  
DOG WITH BLACK & GOLD RELISH  
17



## TO SHARE

### THE HAT TRICK

FOR WHEN YOU CAN'T DECIDE... FRIED CHICKEN,  
LOBSTER BITES & SHISHITO PEPPERS  
52

### THE BURGER\*

DRY-AGED BEEF, CHARRED RED ONION, WHITE  
CHEDDAR, BIBB LETTUCE, & SPECIAL SAUCE  
22

### IMPOSSIBLE BURGER

AVOCADO RANCH, WHITE CHEDDAR  
BIBB LETTUCE & TOMATO  
17

### SHRIMP TACOS

BEER-BATTERED SHRIMP,  
CHIPOTLE MORITA MAYO, RED CABBAGE SLAW &  
LIME  
25

### RIB EYE\*

16 OZ. PRIME, CARAMELIZED SHALLOTS,  
CHIMICHURRI, & SAUCE AU POIVRE  
80

### CHICKEN FRENCH DIP

GRUYERE CHEESE & BLACK TRUFFLE SHERRY JUS  
26

### WAGYU PRIME RIB SANDWICH\*

RUBBED WITH PORCINI & BLACK GARLIC, WHITE  
CHEDDAR & HORSERADISH CREAM  
30

### FRENCH FRIES

LEMON & ROSEMARY SALT  
10

### WHIPPED POTATOES

BACON & GRUYERE  
13

\*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.



## DESSERT

### **BLACK FOREST CAKE**

CHOCOLATE MOUSSE, BRANDY  
CHERRIES, VANILLA ICE CREAM

12

### **THE SUNDAE**

VANILLA, PISTACHIO & CHOCOLATE  
ICE CREAM

20

### **SERVED WITH**

*PEANUT BUTTER CUPS, RAINBOW  
SPRINKLES, LUXARDO CHERRIES,  
CHOCOLATE COOKIE PEARLS, CANDIED  
WALNUTS, WHIPPED CREAM,  
MARSHMALLOWS, CARAMEL SAUCE,  
CHOCOLATE SAUCE, I MEAN...*



## CLASSIC COCKTAILS

17

### APEROL SPRITZ

*you'll feel like you're poolside*  
APEROL, CHAMPAGNE,  
SPARKLING MINERAL WATER

### DIRTY MARTINI

*our take on a classic*  
VODKA, HOUSEMADE OLIVE BRINE,  
LUSTAU BLANCO VERMUT

### BLUE HAWAIIAN

*if you like piña coladas and blue drinks*  
GUATEMALAN RUM, GREEN  
CHARTREUSE, COCONUT, PINEAPPLE,  
LIME

### ESPRESSO MARTINI

*when you need a little pick me up*  
MR. BLACK COLD BREW LIQUEUR,  
VODKA, AQUAVIT, SALT

### OAXACA OLD FASHIONED

*smokey agave on the rocks*  
AGED TEQUILA, MEZCAL, AGAVE,  
BITTERS



# NOMAD COCKTAILS

17

## START ME UP

*a sour to make your day a little better*

BOURBON, RUM, STREGA,  
HONEY, GINGER, LEMON

## NOD TO NOTHING

*gin gimlet with floral notes*

LONDON DRY GIN, LEMON, GREEN TEA,  
APRICOT LIQUEUR, YUZU, SAGE

## HOT LIPS

*smoky and spicy margarita*

MEZCAL, JALAPEÑO-INFUSED TEQUILA,  
PINEAPPLE, LEMON, VANILLA

## MYNAH BIRD

*mezcal negroni with rum and chocolate*

MEZCAL, SWEET VERMOUTH, CAMPARI,  
BLACK STRAP RUM, CACAO

## DETOX-RETOX

*old fashioned with tiki roots*

BLENDED SCOTCH, AGED RUM, PINEAPPLE  
RUM, COCONUT WATER, ANGOSTURA



## A BOTTLE OF MARTINI

125

### **DIRTY MARTINI**

*when you can't get enough of a good thing*  
VODKA, HOUSEMADE OLIVE BRINE,  
LUSTAU BLANCO VERMUT

### **CLASSIC MARTINI**

*traditional in every sense*  
GIN, DRY VERMOUTH



## **COCKTAIL EXPLOSIONS**

125

*serves 4-8 (depending on your tolerance)*

### **PORN STAR**

*feeling fancy and free*  
VODKA, FINO SHERRY, PASSION FRUIT,  
VANILLA, LIME

### **FOXTROT**

*tiki whiskey party with almond and spice*  
BONDED RYE, OVERPROOF BOURBON,  
ORGEAT, FALERNUM, LIME

## **SPARKLING WINE**

*by the glass*

### **BRUT ROSÉ**

TAITTINGER,  
PRESTIGE ROSÉ, REIMS, FRANCE NV  
30

### **EXTRA BRUT**

CHAMPAGNE BILLECART-SALMON, SÉLECTION NOMAD,  
MAREUIL-SUR-Aÿ, FRANCE NV  
29

### **BRUT**

PIERRE GIMONNET ET FILLS, CUVÉE CUIS LER  
CRU, CÔTE DE BLANCS, FRANCE NV  
25

### **A GLASS OF ROSÉ**

WHISPERING ANGEL, CHATEAU D'ESCLANS,  
CÔTE DE PROVENCE, FRANCE 2019  
16



## **SOFT COCKTAILS**

10

### **PARADISE CITY**

GRAPEFRUIT JUICE, PASSION  
FRUIT, CREAM, VANILLA,  
SODA

### **GINGERED ALE**

GINGER, LIME, DEMERARA,  
SPARKLING MINERAL  
WATER

### **PETER PIPER**

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



## **WHITE WINE**

*by the glass*

### **SAUVIGNON BLANC**

FERRARI CARANO, FUME BLANC, SANOMA COUNTY  
CALIFORNIA 2018

18

### **RIESLING**

EMPIRE ESTATE, FINGER LAKES, NEW YORK 2017

16

### **CHARDONNAY**

WENZLAU VINEYARDS, GET OFF MY CLOUD,  
CENTRAL COAST, CALIFORNIA 2016

23

CHALK HILL ESTATE, CHALK HILL AVA, CALIFORNIA

29



## **RED WINE**

*by the glass*

### **GAMAY**

JEAN FOILLARD, BEAUJOLAIS-VILLAGES, FRANCE 2017

15

### **PINOT NOIR**

EVENING LAND, SEVEN SPRINGS, EOLA-AMENITY HILLS,  
OREGON 2017

22

### **DOLCETO**

GIACOMO BORGOGNO, DOLCETTO D'ALBA DOC,  
PIEMONTO, ITALY 2017

16

### **SYRAH**

ALAIN GRAILLOT, CROZES-HERMITAGE, NORTHERN  
RHONE VALLEY, FRANCE 2017

26

### **CABERNET SAUVIGNON**

FOLEY-JOHNSON, ESTATE CABERNET SAUVIGNON,  
NAPA VALLEY CALIFORNIA 2015

26

## **DRAFT BEER**

### **LOCAL LAGER**

BIG DOG'S DRAFT HOUSE  
10

### **SPACE DUST IPA**

ELYSIAN BREW CO, WASHINGTON  
10

### **KILT LIFTER**

SCOTTISH STYLE ALE, FOUR PEAKS ARIZONA  
10

*RESERVE BEER LIST AVAILABLE UPON REQUEST*

## **BOTTLES & CANS**

BUDWISER 9

BUD LIGHT 9

MILLER LIGHT 9

MICHELOBE ULTRA 9

STELLA ARTOIS 9

HEINEKEN 9

805 BLONDE ALE 10

DOGFISH HEAD 60 MINUTE IPA 10

CRAFTHOUSE BREWERY ZITRONE 10

EVIL TWIN BREWING SOUR 12

MODERN TIMES SOUR 14

# TEA

## BLACK

NOMAD BREAKFAST BLEND

6

CHAI

6

## GREEN TEA

GENMAICHA

6

JASMINE 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

CAPPUCCINO

6

LATTE

6