



TO START

BEAUSOLEIL OYSTERS

CHILLED WITH CHAMPAGNE MIGNONETTE
HALF-DOZEN 23 | DOZEN 42

BURRATA

FIGS, PROSCIUTO & ARUGULA
19

FAVA BEAN HUMMUS

TAHINI, PISTACHIO, BLACK SESAME
PICKLED SHALLOTS & FLAX SEED LAVASH
14

HAMACHI CEVICHE

MARINATED IN TOMATO & WHITE SOY
WITH JALAPEÑO, SMOKED RED ONION
& LETTUCE WRAPS
17

WAGYU BEEF TARTARE

TOASTED MICHE BREAD, MISO
GRATED HORSERADISH & HOUSE PICKLES
25



TO SHARE

NOMAD TACOS

BEER-BATTERED SHRIMP,
CHIPOTLE MORITA MAYO, RED CABBAGE SLAW
& LIME
BAJA SHRIMP 25 | SUCKLING PIG 21

VGK DOG

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

TUNA "COBB"

MIXED BABY LETTUCES, CONFIT TUNA,
AVOCADO & TONNATO SAUCE
21

BLACK TRUFFLE TARTE

CRÈME FRAÎCHE, MASCARPONE
& PARMESAN
25

DRINKING FOOD

THE IMPOSSIBLE BURGER

AVOCADO RANCH, WHITE CHEDDAR
BIBB LETTUCE & TOMATO
17

LOBSTER BITES

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

FRIED CHICKEN

BUTTERMILK & JALAPENO MARINATED,
CREAMY AVOCADO RANCH
17

THE HAT TRICK

*FOR WHEN YOU CAN'T
DECIDE...*

FRIED CHICKEN
LOBSTER BITES
SHISHITO PEPPERS
52

CHICKEN POT PIE

BLACK TRUFFLE, FOIE GRAS,
WINTER VEGETABLES &
PUFF PASTRY
32

FRENCH FRIES

WITH HERBS & LEMON
10

THE NOMAD BURGER*

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

CHICKEN FRENCH DIP

MELTED GRUYERE & HORSERADISH ON A HOAGIE
TRUFFLE-SHERRY JUS
26

RIB EYE*

10 OZ. PRIME, CARAMELIZED SHALLOTS
CHIMICHURRI & SAUCE AU POIVRE
58

WAGYU PRIME RIB SANDWICH*

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

SWEETS

BLACK FOREST CAKE

CHOCOLATE MOUSSE,
LUXARDO CHERRIES &
SALTED CARAMEL ICE
CREAM

12

COOKIES & CREAM

VANILLA ICE CREAM,
CHOCOLATE
SHORTBREAD, COOKIE
CRUMBLE

*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

17

APEROL SPRITZ

effervescent, citrusy refresher

APEROL, CHAMPAGNE, SPARKLING MINERAL WATER

DIRTY MARTINI

we meet again...

BUTTER WASHED ELYX VODKA,
HOUSE-MADE CASTELVETRANO OLIVE BRINE,
LUSTAU BLANCO VERMOUTH

BLUE HAWAIIAN

tropical classic with an herbaceous coconut twist

RON ZACAPA 23, GREEN CHARTREUSE,
COCONUT, PINEAPPLE, LIME

ESPRESSO MARTINI

our version of an old friend

MR BLACK COLD BREW LIQUEUR, ELYX VODKA,
LINIE AQUAVIT, SALT

IMPROVED WHISKEY COCKTAIL

*a light-bodied old fashioned with hints
of stone fruit and smoke*

BUSHMILLS, LAPHROAIG, DEMERARA,
MARASCHINO LIQUEUR, ABSINTHE



NOMAD COCKTAILS

17

START ME UP

familiar eye-opener with honey and ginger

ELIJAH CRAIG, MT GAY BLACK BARREL,
STREGA, HONEY, GINGER, LEMON

NOD TO NOTHING

floral and herbaceous gin sour

BEEFEATER, LEMON, GREEN TEA,
APRICOT LIQUEUR, YUZU, SAGE

HOT LIPS

smoky and spicy margarita with tropical fruit

SOMBRA, JALAPENO-INFUSED TEQUILA,
PINEAPPLE, LEMON, VANILLA

GENTLEMAN'S EXCHANGE

Manhattan with hints of orange and chocolate

RITTENHOUSE RYE, VERMOUTH DI TORINO, SUZE,
FORO AMARO, COLD BREW COFFEE, ABSINTHE

DETOX-RETOX

old-fashioned with tiki roots

CHIVAS 12, DIPLOMATICO RESERVA EXCLUSIVA,
PINEAPPLE RUM, COCONUT WATER,
ANGOSTURA



COCKTAILS FOR TWO

32

ZOMBIE

*tiki tradition to “revive the dead”...
...served in a skull*

A TRIO OF RUMS, PINEAPPLE, GRAPEFRUIT,
LIME, VELVET FALERNUM, CINNAMON,
PASSION FRUIT, ABSINTHE

THE COQ-TAIL

*vodka with tart cranberry and ginger spice...
...served in a rooster*

ELYX VODKA, RAMAZOTTI AMARO, CRANBERRY, GINGER



COCKTAIL EXPLOSIONS

125

serves 4 - 8 (depending on your tolerance)

PORN STAR

feeling fancy and free

ELYX VODKA, LUSTAU FINO SHERRY, PASSIONFRUIT,
VANILLA, LIME

FOXTROT

tiki whiskey party with almond and spice

RITTENHOUSE RYE, WILD TURKEY 101 BOURBON,
ORGEAT, FALERNUM, LIME

GLASSES OF SPARKLING WINE

PROSECCO ROSÉ

GAMBINO, CUVEE JULES, BRUT ROSÉ
VENETO, ITALY NV
17

DEMI-SEC

CHAMPAGNE MOËT & CHANDON
ICE IMPÉRIAL, EPERNAY, FRANCE NV
21

DEMI-SEC ROSÉ

CHAMPAGNE MOËT & CHANDON
ICE IMPÉRIAL ROSÉ, EPERNAY, FRANCE NV
21

BLANC DE BLANCS

SCHRAMSBERG, BRUT,
NORTH COAST, CALIFORNIA 2015
19

EXTRA BRUT

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

BRUT

CHAMPAGNE MOËT & CHANDON
BRUT IMPÉRIAL, EPERNAY, FRANCE NV
25

A GLASS OF ROSÉ

CABERNET FRANC

SCHNEIDER & BIELER, 'EMPIRE BUILDER',
FINGER LAKES, NEW YORK 2017
13



SOFT COCKTAILS

10

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

GLASSES OF WHITE WINE

HONDARRABI ZURI

BERROIA, BIZKAIKO TXAKOLINA,
BASQUE, SPAIN 2017

15

SAUVIGNON BLANC

LIEU DIT, SANTA YNEZ VALLEY, CALIFORNIA 2017

22

RIESLING

EMPIRE ESTATE, FINGER LAKES, NEW YORK 2017

14

ROBERT WEIL, KABINETT,
RHEINGAU, GERMANY 2016

20

CHENIN BLANC

FRANÇOIS PINON, CUVÉE TRADITION,
VOUVRAY, LOIRE VALLEY, FRANCE 2017

19

SÉMILLON

ALBERICO, APPIA ANTICA 400,
LAZIO, ITALY 2017

15

CHARDONNAY

DOMAINE COSTAL, LES TRUFFIÈRES, CHABLIS, FRANCE 2017

24

WENZLAU VINEYARD, 'GET OFF MY CLOUD',
STA. RITA HILLS, CALIFORNIA 2017

23

SANDHI, SANTA BARBARA COUNTY, CALIFORNIA 2016

22

GLASSES OF RED WINE

GAMAY

JEAN FOILLARD, BEAUJOLAIS-VILLAGES, FRANCE 2017

15

PINOT NOIR

EVENING LAND, SEVEN SPRINGS
EOLA-AMITA HILLS, OREGON 2016

22

DOMAINE GACHOT-MONOT
CÔTE DE NUITS-VILLAGES, BURGUNDY,
FRANCE 2016

21

MONTEPULCIANO D'ABRUZZO

ANONNA, MODO ANTICO
LORETO APRUTINO, ITALY 2017

17

BARBERA

PRUNOTTO, FIULOT, ASTI,
PIEMONTE, ITALY 2017

16

GRENACHE

FRÉDÉRIC & DANIEL BRUNIER, 'MÉGAPHONE',
VENTOUX, FRANCE 2016

23

SYRAH

J.L. CHAVE SÉLECTION, OFFERUS, SAINT-JOSEPH
NORTHERN RHÔNE VALLEY, FRANCE 2015

26

CABERNET SAUVIGNON

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

26

DRAFT BEER

LOCAL LAGER

BIG DOG'S DRAFT HOUSE, LAS VEGAS CRAFT LAGER
5%
10

PILSNER

PFRIEM FAMILY BREWERS
OREGON, 4.9%
10

BROWN ALE

BROOKLYN BREWERY, BROWN ALE,
NEW YORK, 5.6%
10

NITRO STOUT

MODERN TIMES BEER, BLACK HOUSE STOUT,
CALIFORNIA, 5.8%
12

¡A GANAR! A GANAR!

A BROWN SAISON
CRAFTED EXCLUSIVELY FOR NOMAD
INSPIRED BY OUR ROAST CHICKEN

CRAFTHAUS BREWERY
NEVADA, 5.5%
10

COLD ONES

BUDWEISER 9

BUD LIGHT 9

MILLER LITE 9

HEINEKEN 9

PABST BLUE RIBBON 24OZ 12

PERONI 8

BOTTLES & CANS

BLONDE ALE

FIRESTONE WALKER, 805
CALIFORNIA, 4.7% 12OZ BOTTLE
10

SOUR

CRAFTHAUS BREWERY, ZITRONE GOZE
LAS VEGAS, NEVADA, 4% 12OZ CAN
10

EVIL TWIN BREWING, NOMADER WEISSE
NEW YORK, 4% 12OZ CAN
12

MODERN TIMES BEER, FRUITLANDS GOZE
CALIFORNIA, 5% 16OZ CAN
14

HEFEWEIZEN

COEDO, SHIRO
JAPAN, 5.5% 330ML BOTTLE
18

IPA

DOGFISH HEAD, 60 MINUTE IPA
DELAWARE, 6% 12OZ BOTTLE
10

21ST AMENDMENT, BREW FREE OR DIE! IPA
CALIFORNIA, 7% 12OZ CAN
12

MODERN TIMES BEER, ORDERVILLE IPA,
CALIFORNIA, 7.2% 16OZ CAN
15

BELGIAN STRONG ALE

DELIRIUM, TREMENS
BELGIUM, 8.5% 11.2OZ BOTTLE
15

IMPERIAL STOUT

GRIMM, COFFEE COCONUT ICING ON THE CAKE
NEW YORK, 11.5% 500ML BOTTLE
45

NON-ALCOHOLIC

CLAUSTHALER, DRY-HOPPED LAGER
GERMANY, 12OZ BOTTLE
7

RESERVE BEER LIST AVAILABLE UPON REQUEST

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

