

SMALL PLATES

AGUACHILE*

SHRIMP COOKED IN LIME JUICE, CHILIES & GARLIC, TOPPED WITH PICKLED RED ONION, AVOCADO, CUCUMBER, HEIRLOOM CHERRY TOMATO, & MICRO CILANTRO. SERVED WITH HOUSE MADE CHIPS. 14

TLAYUDA

LIGHTLY FRIED TORTILLA TOPPED WITH BORRACHO BEANS, CHOICE OF MEAT/VEGGIE, TOMATO, AVOCADO, PICKLED RED ONION, CILANTRO, QUESO OAXACA, ROASTED TOMATILLO SALSA, LIME CREMA. 12

CHIPS & SALSA FLIGHT

HOUSE MADE CHIPS WITH CHOICE OF THREE SALSAS 8

FIRE ROASTED TOMATO • ROASTED TOMATILLO
SMOKY CHIPOTLE • CHARRED CORN BLACK BEAN & POBLANO
PICO DE NOMAD • ROASTED HABANERO • GRILLED PINEAPPLE SALSA

QUESO FUNDIDO

MELTED ASADERO CHEESE, CHORIZO OR MUSHROOM, HOUSE MADE CHIPS. 9

CHICHARONES & PEPPERS

CRISPY PORK SKIN & BLISTERED SHISHITO PEPPERS TOSSED IN A CHILI LIME POWDER SERVED WITH CHIPOTLE RANCH. 10

BRUSSELS SPROUTS

COTIJA CHEESE, SPICY PEPITAS, CHIPOTLE AIOLI. 8

ESQUITES

CHARRED CORN, LIME CREMA, COTIJA CHEESE, CILANTRO, PICKLED RED ONION, CHILI POWDER. 8

MELON CRUDITO

ROCKY FORD MELON, ARUGULA, AGAVE LIME VINAIGRETTE, PICKLED FRESNO, PINK SALT, CHILI POWDER. 10

TAMALES

ORDER OF THREE SERVED WITH RICE & BEANS 14

RED BRAISED CHICKEN

GREEN BRAISED PORK & POBLANO

VEGGIE "THREE SISTERS" HOMINY, BLACK BEANS & SQUASH

SEASONAL ASK YOUR SERVER

*These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

TACOS

ORDER OF THREE 12

CRISPY ALAMOSA BASS SMASHED AVOCADO, CABBAGE SLAW, CHIPOTLE AIOLI, PINEAPPLE SALSA.

CHICKEN TINGA ONIONS & CILANTRO, AVOCADO CREMA, QUESO FRESCO.

BARBACOA BRAISED SHORT RIB, PICKLED RED ONION, ARUGULA, COTIJA CHEESE, LIME CREMA.

COCHINITA PIBIL ACHIOTE & CITRUS-BRAISED PORK, PICKLED RED ONION, CILANTRO.

GRIDDLED CHEESE COTIJA CHEESE, RANCHERO SALSA, EPAZOTE.

CHORIZO POBLANO RAJAS, PAPAS, QUESO ANEJO, CILANTRO, ONION.

SHRIMP A LA DIABLA CHIPOTLE AIOLI, CABBAGE, COTIJA, PICKLED FRESNO.

CACTUS FRIED NOPALES, AVOCADO, CORN & BLACK BEAN SALSA, PEPITAS, CHIPOTLE AIOLI.

SOUPS AND SALADS

CHICKEN TORTILLA SOUP

ROASTED CHICKEN WITH TOMATOES & BLACK BEANS. SERVED WITH CRISPY TORTILLA STRIPS. CUP 5/BOWL 10

PORK GREEN CHILE

A COLORADO STAPLE. SLOW ROASTED HATCH CHILIES, TENDER PORK, TOMATOES, & SPICES. CUP 5/BOWL 10

VEGETARIAN POSOLE ROJO

HOMINY, GUAJILLO CHILIES, RADISH, CABBAGE, PICKLED NOPAL, JALAPEÑO, COTIJA. CUP 5/BOWL 10

NOMAD TACO SALAD

SHREDDED LOCAL LETTUCE, CHARRED OLATHE CORN, BLACK BEANS, SPRING ONION, BLISTERED SHISHITO PEPPERS, AVOCADO, TOMATO, PICKLED NOPAL, CRISPY TORTILLA STRIPS, TOSSED IN A CHIPOTLE RANCH DRESSING. 12

CHOP SALAD

LOCAL ARUGULA & BABY KALE CHOPPED WITH WATERMELON, RADISH, JICAMA, CUCUMBER, SQUASH, RED ONION, ORANGE SEGMENTS & SPICY PEPITAS, TOSSED IN A CHARRED JALAPEÑO & LIME VINAIGRETTE. 12

ADD CHICKEN, STEAK, CHORIZO, OR SHRIMP TO YOUR SALAD FOR \$4

SANDWICHES

CHOICE OF CHIPS, GREENS, RICE & BEANS, OR SLAW

CLASSIC BURGER*

HAND-PATTED FRESH GROUND BEEF TOPPED WITH ONION, TOMATO, LETTUCE & YOUR CHOICE OF CHEESE SERVED ON A BRIOCHE BUN. 12

NOMAD BURGER*

HAND-PATTED FRESH GROUND BEEF TOPPED WITH A ROASTED CHILE, CHEDDAR CHEESE, CHIPOTLE AIOLI. 14

GRILLED CHICKEN TORTA

ANCHO CHILI MARINATED GRILLED CHICKEN BREAST, AVOCADO, LETTUCE, TOMATO, PICKLED RED ONION, CILANTRO, JALAPEÑO, BORRACHO BEANS, QUESO OAXACA, LIME CREMA ON A BOLILLO ROLL. 12

MAKE IT A TORTA AHOGADA BY SMOTHERING IN DE ARBOL CHILE.
MAKE IT VEGETARIAN BY SUBBING BRAISED NOPALES.

SONORAN HOT DOG

ALL BEEF HOT DOG TOPPED WITH BORRACHO BEANS, CHOPPED BACON, JALAPEÑO, PICKLED RED ONION, CILANTRO, COTIJA CHEESE, LIME CREMA. 10

LARGE PLATES

CARNE ASADA*

6 OZ MARINATED GRILLED STEAK COOKED TO TEMP. SERVED OVER PATATAS BRAVAS, TOPPED WITH A CHARRED CORN & GRILLED AVOCADO SALSA. 22

NOMAD BEER GARDEN CHICKEN

CHILI MARINATED 1/2 CHICKEN ROASTED BEER CAN STYLE, SERVED CHOPPED OVER RICE & BEANS WITH TORTILLAS. 18

ADOBO PORK LOIN*

MARINATED PORK LOIN GRILLED & SERVED OVER RICE & BEANS, TOPPED WITH CHARRED PINEAPPLE SALSA & CRISPY PORK SKINS. 20

ALAMOSA BASS FILLET*

SEARED ALAMOSA BASS FILLET SERVED OVER A "THREE SISTERS" SALAD WITH HOMINY, BLACK BEAN & CHAYOTE SQUASH, CHARRED TOMATILLO SALSA. 20

ROASTED VEGETABLE ENCHILADAS

THREE TORTILLAS STUFFED WITH SUMMER SQUASH, SPINACH, BLACK BEANS, HEIRLOOM CHERRY TOMATO, CHARRED CORN, GRILLED SPRING ONION, CHEESE & SMOTHERED IN A RICH RED ENCHILADA SAUCE. SERVED WITH RICE & BEANS. 15

WILD TERRITORY