

SMALL PLATES

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 • GRILLED PINEAPPLE HABANERO 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

TACOS

ORDER OF THREE 12

MAHI MAHI CHILI AGAVE GLAZE, JALAPENO LIME CABBAGE SLAW, AVOCADO.

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

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

CARNITAS SLOW COOKED PORK SHOULDER, ONIONS, CILANTRO, RADISH

GRIDDLED CHEESE

COTIJA CHEESE, RANCHERO SALSA, EPAZOTE.

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 POBLANO PEPPERS, CORN & 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

POSOLE ROJO SOUP

HOMINY, POTATO, CARROT, CABBAGE, AND RADISH IN A GUAJILLO AND CHIPOTLE BROTH. CUP 5 BOWL 10

NOMAD TACO SALAD

CHARRED CORN, BLACK BEANS, SWEET ONION, AVOCADO, TOMATO, TOSSED IN A CHIPOTLE RANCH DRESSING. 12

SEASONAL CHOPPED SALAD

KALE, BRUSSELS SPROUTS, SPICY PEPITAS, ROASTED SQUASH, COJITA CHEESE, SWEET CRANBERRIES, CUMIN-LIME VINAIGRETTE. 12

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

*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.

SANDWICHES

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

CLASSIC BURGER*

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

NOMAD BURGER*

FRESH ALL-NATURAL GROUND BEEF PATTY TOPPED WITH GREEN CHILE STEW, ASADERO CHEESE, LETTUCE, TOMATO, PICKLED RED ONION, AVOCADO AND LIME CREMA. 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.

LARGE PLATES

CARNE ASADA*

8 OZ MARINATED GRILLED STEAK COOKED TO TEMP, SERVED OVER PATATAS BRAVAS, TOPPED WITH A CHARRED CORN & GRILLED AVOCADO SALSA. 24

NOMAD BEER GARDEN CHICKEN

ALL-NATURAL ½ CHICKEN BEER-BRINED AND ROASTED, THEN GRILLED TO ORDER, SERVED OVER RICE AND BEANS WITH TOMATILLO SALSA & TORTILLA. 19

ADOBO PORK LOIN*

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

GRILLED MAHI MAHI*

CHILI AGAVE GLAZE, JICAMA-CITRUS SALAD, RICE AND BLACK BEANS, SPICY PEANUTS. 24

ROASTED VEGETABLE ENCHILADAS

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