



SHARES

Chips & Salsa Flight 8

housemade chips | fire-roasted tomatillo | smokey chipotle | pineapple habañero salsa | fire-roasted tomato | charred corn blackbean

Queso Fundido 9

asadero cheese | chorizo or mushroom | housemade chips

Chicharrones & Peppers 10

crispy pork skin | blistered shishito peppers | chili lime powder | chipotle ranch

Brussels Sprouts 10

cotija cheese | spicy pepitas | chipotle aioli

Adobo Chicken Wings 10

adobo sauce | jicama-citrus salad

BOWLS & GREENS

Soups: cup \$5 | bowl \$10

Pork Green Chile

hatch chilies | pork shoulder | tomatoes | house spice blend | tortilla

Chicken Tortilla Soup

poblano peppers | corn & black beans | tortilla strips

Posole Rojo Soup

hominy | potato | carrot | cabbage | radish | chipotle broth

LET'S TACO 'BOUT IT

Corn or Flour Tortillas: Served Family-Style

42 tacos + 1 bottle of 1942 tequila for \$419.42

Mahi Mahi 4.50

chili agave glaze | jalapeño-lime cabbage slaw | avocado

Chicken Tinga 4

onions | cilantro | lime crema | avocado

Barbacoa 4.50

short rib | pickled red onion | cotija | arugula

Carnitas 4

pork shoulder | onions | cilantro | radish

Shrimp a La Diabla 4

jalapeño lime cabbage slaw | pickled fresno pepper | chipotle aioli

Cactus 4

nopales | avocado | corn & black bean salsa | pepitas | chipotle aioli

Nomad Taco Salad 12

charred corn | black beans | sweet onion | avocado | tomato | chipotle ranch | cactus | crispy tortilla strips

Winter Wedge Salad 12

grilled romaine | roasted root veggies | crispy shallots | cotija cheese | chipotle orange vinaigrette

Add chicken 5, steak 8, chorizo 3, shrimp 4

HAND HELDS & PLATES

Nomad Burger* 14

green chile | asadero cheese | lettuce | tomato | pickled red onion | avocado | lime crema

Beer Garden Chicken 22

half roasted chicken | rice | beans | tomatilla salsa | tortilla

Grilled Chicken Torta 14

ancho chili marinated chicken breast | avocado | lettuce | tomato | pickled red onion | jalapeño | borracho beans | queso oxaca | lime crema

Root Vegetable Enchiladas 17

roasted winter root vegetables | queso asadero | house made enchilada sauce | borracho beans | rice

Grilled Mahi Mahi* 24

chili agave glaze | jicama-citrus salad | rice & black beans | spicy peanuts

Carne Asada* 24

dry chili rubbed over french fries | chimchurri | cumin roasted carrots

WHAT'S GOIN' ON

Eat, Drink & Support

Join us the first Tuesday of every month as we partner to raise funds for amazing charities. Want to plan your own benefit night? Ask us for details!

Industry Mondays

3 street tacos + beer + shot \$10

Happy Hour

Monday - Friday 3-6PM with Live Local Music every Friday

Saturday + Sunday

Have some fun! Bottomless mimosas are now on our brunch menu \$20



Taqueria + Beer Garden

#meetusatnomad

LIBATIONS

House Margarita 6

Sauza Blue tequila | triple sec | lime juice | housemade sour mix

Coin-Style Margarita 8

Suerte Blanco tequila | Naranja Orange Liqueur | agave nectar | lime juice

Spicy Margarita 8

Ghost tequila | Gran Gala Liqueur | lime juice | jalapeño | agave nectar

Paloma 8

Chef Selected Maestro Dobel tequila | grapefruit juice | lime juice | agave nectar | club soda

Añejo Manhattan 11

State 38 Agave Añejo | bitters | Carpano Antica sweet vermouth

Reposado Old Fashioned 10

Herradura Reposado | Carpano Antica sweet vermouth | orange | mole bitters

Smokey Mezcal Mule 9

Xicaru Silver Mezcal | lime juice | jalapeño | ginger beer

Bee's Knees 8

Lee Spirits lavender gin | lemonade | lime juice

Mexican Hot Chocolate 8

Ghost Pepper tequila | amaro nonino | hot chocolate

BEERS *black is on tap / orange is in a can* HIKES FLIGHT OF 3 POURS FOR 8

BEER	TYPE	ABV	COMPANY	\$
Golden Haze	New England IPA	6.80%	New Terrain Brewing	7
Rambler	Amber	5.60%	New Terrain Brewing	6
Coors Light	American Lager	4.20%	Coors Brewing Co	5
Legendary Red Ale	Altbier	5.40%	Golden City Brewing	6
Colorado Native	Amber Lager	5.50%	AC Golden Brewing	6
Our Favorite Blonde	Gluten-Free Blonde	5.00%	Holidaily Brewing	8
Window Appointment	Pale Ale	5.80%	Over Yonder Brewing	7
Yeti	Imperial Stout	9.20%	Great Divide Brewing	7
Dear You	French Saison	5.50%	Ratio Beerworks	7
Incredible Pedal	IPA	5.20%	Denver Beer Co	6
Churro Stout	Stout	5.10%	Cervecería Colorado	7
Helles Lager	Helles-Style Lager	5.10%	Tivoli Brewing	6
Green Chili Ale	Ale	5.10%	Soulcraft	6
Seasonal IPA	Rotator	Varies	Odd 13 Brewing	7
Top Rope	Mexican Lager	5.00%	The Post	6
White Rascal	Belgian White	5.60%	Avery Brewing	6
LeftHand Rotator	Nitro	Varies	Left Hand Brewing	6
Dale's	Pale Ale	4.70%	Oskar Blues	7
New Belgium Rotator	IPA	Varies	New Belgium	7
90 Shilling	Scottish Ale	5.30%	Odell Brewing Co	6
Crank Yanker	American IPA	7.00%	Eddyline Brewery	7
Pink Vapor Stew	Sour Ale	5.10%	Ska Brewing	7
Dos XX	Lager	4.20%	Dos Equis	5
Modelo Especial	Lager - 16oz	4.40%	Modelo	6
Victoria	Vienna - Lager	4.00%	Modelo	6
Coors Banquet	American Adjunct	5.00%	Coors Brewing Co	5
Fat Tire	Lager Amber Ale	5.20%	New Belgium	6
Juicy Goodness	Dry-Hopped	5.50%	Left Hand Brewing	6
Graham Cracker Porter	Ale Porter	5.60%	Denver Beer Co	6
Dale's Pale Ale	Pale Ale	6.50%	Oskar Blues	6
Collette	Farmhouse Ale	7.30%	Great Divide	6
Myrcenary	Double IPA Hard	9.30%	Odell Brewing Co	6
Seasonal Cider	Apple Cider	Varies	Stem Ciders	6
Avery Lager	American Lager	5.00%	Avery Brewing	6
Moral Panic	Brut IPA	5.75%	Ska Brewing	6

WINE

RED

Proverb	Cabernet	7 24
Trinity Oaks	Pinot Noir	7 24
Purple Paradise	Red Blend	10 30
Substance	Cabernet	10 30
Infinte Monkey	Malbec	12 42
Roxanne Rosso	Red Blend	14 42
Sofa King Bueno	Red Blend	14 42

WHITE

Angelina	Chardonnay	7 24
Trinity Oaks	Pinot Grigio	7 24
Kung Fu Girl	Reisling	8 28
Hay Maker	Sauvignon Blanc	10 30

DESSERTS

Churros 6

Mezcal chocolate sauce | fresh fruit | pistacio ice cream

Tres Leches Cupcake 4

whipped cream | macerated strawberries

Aiko Pops 5

ask your server for today's flavors

Ice Cream Alchemy 3

Mexican chocolate | toasted coconut | pistachio | strawberry sorbet

S'mores 5

the classic ingredients to roast by the fire

