



SO.CIAL BITES

MONA’S BORSCH

Kootenay Doukhobor style, heavy cream, tomato, potato, cabbage, beets, dill, butter, sour rye croutons — 12

HUSKY’S “FRIES AND GRAVY” REVISITED

Salt flake duck fat fries, dusted parmesan, parsley, duck drip gravy — 16

VERONICA’S RUSSIAN GARLIC PEROGIES

Pan seared, creme fraiche, scallion, brown butter sauce — 17

BAKED MOUNTAIN BREAD

Tomato sauce, fresh mozzarella, fried pepperoni, chili, honey — 18

COLA BBQ RIBS

Honey mustard slaw, chili — 19

NOMAD MEATBALLS

Duck fat gravy, cranberry preserve, sage — 19

FROM THE GRILL

HOUSE GRIND CHUCK BEEF BURGER

House cured bacon, farmhouse cheddar, Nomad sauce, house pickle, lettuce, skinny fries or Nomad “Devil’s Lettuce” dressed mixed greens — 23.50

BACK COUNTRY MUSHROOM & GOUDA BEEF BURGER

Mushroom sauce, mustard, caramelized onion, brioche bun, skinny fries or Nomad “Devil’s Lettuce” dressed mixed green — 23.50

CORN CRUNCHED CRISPY CHICKEN SANDWICH

Buttermilk marinated and corn crunch dredged Fraser Valley chicken, honey chili, mustard slaw, pickle, mayonnaise, brioche bun, skinny fries or Nomad “Devil’s Lettuce” dressed mixed green — 23.50

STEELHEAD “PASTRAMI” SANDWICH

Hand carved Steelhead “pastrami”, cured caraway cabbage, house mustard, grilled sour rye, skinny fries or Nomad “Devil’s Lettuce” dressed mixed green — 24

FROM THE FIRE

CRISPY CRUNCH ALE BATTERED LINGCOD

Strait of Georgia line caught Lingcod, Nomad fries, caper and dill tartar, slaw, sea salt, lemon — 27

CHARGRILLED NOMAD SPICED 10 OUNCE CERTIFIED ANGUS BEEF FLATIRON

Duck fat fries, smoked compound butter, horseradish cream — 34

SEASONAL SALMON WELLINGTON

Creamed spinach, wild mushroom mince, puff pastry, served with regional vegetables, duck fat roasted potatoes, caramelized onions — 40

CHARGRILLED CERTIFIED ANGUS BEEF 10 OUNCE “HIGH ROLLER” CUT STRIPLOIN

Russian garlic, herb compound butter, regional vegetables, duck fat roasted potatoes, caramelized onions — 44

THOUGHTFULL SALADS

DEVILS “LETTUCE” PESTO DRESSED ROASTED BEETS SALAD

Pesto dressed roasted beets, rocket, toasted hemp seeds, charred red marinated onion, Russian garlic, croutons — 17

GRILLED CAESAR SALAD

Grilled whole leaf romaine, caper and garlic dressing, crispy capers, lemon preserve, parmesan, sourdough croutons - 19

“THOUSAND CASTS” COLD SMOKED STEELHEAD

Fingerling potato salad, arugula, caper emulsion, herb oil — 21

5 OUNCE GRILLED ANGUS FLAT IRON “DRAGGED ACROSS THE MOUNTAIN”

Mixed hand selected greens, smoked bacon, “wack” salsa, cheddar, beets, grilled flat iron, goat cheese ranch — 24

PRIME RIB

FRIDAY & SATURDAY 5:30PM

Slow roasted angus beef, duck fat potatoes, regional vegetables, au jus, shoestring onion rings, smoked horseradish.
12oz - \$52

FAMILY STYLE (SERVES 4)

WEDNESDAY & THURSDAY 4PM - 6:30PM

Served with Russian garlic bread, your choice of a Caesar Salad OR Nomad “Devils Lettuce” Green salad and warm spiced sugar dusted beignets for dessert

SPAGHETTI & MEATBALLS

Tomato sauce, basil, grated cheese — 90
Baked with cheese - 10

PEROGIES & SAUSAGE

Pan seared, creme fraiche, scallion, brown butter sauce, kielbasa sausage — 115

BAKED MEAT LASAGNE

Tomato sauce, fromage fraiche, Nomad artisan crafted cheese blend, caramelized cheese and bread crumb cracklin — 130

SINFULLY BLESSED BITES

RHUBARB & STRAWBERRY PUDDING

Vanilla sponge, whipped honey crème fraiche, burnt marshmallow meringue — 14

LUNCH BAG SHAKEN WARM SPICED SUGAR DUSTED BEIGNETS

Summer fruit compote, chocolate sauce — 14

WARM CHOCOLATE TOFFEE PUDDING

Drunken cherries, whipped vanilla cream — 14





"Rocky Mountain Food"

At Nomad So.Cial Eatery, we chose Hope, BC as more than just a location—it's our foundation and inspiration. Often passed by, Hope is a place rich in history and spirit. It was a vital part of the gold rush, a gateway during the railway boom, and a meeting point of cultures that helped shape Canada. We believe it's time to shine a light on this overlooked gem.

Our culinary philosophy is rooted in Rocky Mountain food—a style we're helping to define. It's food that tells stories: of the land, of migration, of adventure. We blend health-conscious choices with the rugged, soulful flavors of backcountry cooking, celebrating both nutrition and nostalgia.

Nomad is proudly independent and locally owned. We're building a brand that reflects our values: authenticity, creativity, and community. Every dish is a tribute to where we come from and where we're going. We're here to give back to Hope, to grow with it, and to share its beauty with every traveler who stops in.

This isn't just a restaurant—it's a movement.

Come hungry. Leave inspired.

Welcome to Nomad.

