



SMALL PLATES

SKINNY FRIES AND TRUFFLE AIOLI

Nomad Seasoned, Parsley — 14

MONA'S BORSCH

Kootenay Doukhobor Style, Heavy Cream, Tomato, Potato, Cabbage, Beets, Dill, Butter, Croutons — 15

CHICKEN TENDERS

Mustard Slaw, Honey Mustard, Fries — 23.50

NOMAD HANDHELDS

CARAMELIZED ONION MELT BEEF BURGER

“French” Onion Mayo, Mustard, Swiss Cheese, Potato Bun, Skinny Fries or Mixed Greens — 24

CRISPY NOMAD CRUNCH CHICKEN SANDWICH

Mustard Slaw, Pickle, Nomad Sauce, Potato Bun, Skinny Fries or Mixed Greens — 24

NOMAD BEEF BURGER

Onion and Bacon Preserve, Cheddar, Shoestring Onions, Nomad Sauce, Potato Bun, Skinny Fries or Mixed Greens — 25

MOUNTAIN MUSHROOM BEEF BURGER

Mushrooms, Swiss Cheese, Nomad Mustard Sauce, Potato Bun, Skinny Fries or Mixed Greens — 25

GRILLED TERRIYAKI STEELHEAD SANDWICH

Miso Mayo, Mustard Slaw, Potato Bun, Skinny Fries or Mixed Greens — 25

JALAPEÑO BBQ BEEF BURGER

Jalapeno Relish, Nomad BBQ Sauce, Cheddar, Potato Bun, Skinny Fries or Mixed Greens — 25

DOUBLE CHEESBURGER

Double Beef Patty, Nomad Sauce, Cheddar, Potato Bun, Skinny Fries or Mixed Greens — 29

NOMAD MUSHROOM MELT (V)

Caramelized Mushrooms & Onions, Truffle Aioli, Mustard, Swiss Cheese, Potato Bun, Skinny Fries or Mixed Greens — 22

SALADS

DEVILS “LETTUCE” PESTO ROASTED BEET SALAD

Basil Pesto Dressed Roasted Beets, Romaine, Toasted Hemp Seeds, Marinated Onion, Russian Garlic, Feta, Croutons — 19

CHOPPED CAESAR SALAD

Romaine, Garlic Dressing, Lemon, Parmesan, Croutons — 19

PROTEINS WITH YOUR SALAD

Crispy Chicken — 7.5

Garlic Prawns — 9

Steelhead — 11

BEVERAGES

Juice — 3.50

Apple, Orange

Soda Pop — 3.75

Coke, Diet Coke, Ginger Ale, Sprite

Sparkling Water — 3.5

Coffee — 4.5

Tea — 4

Black, Herbal, Green

Iced Tea — 4

MOCKTAILS & NON-ALC'S

Sparkling Soda — 7

Assorted selection (ask your server)

Ginger Lime Fizz

Ginger Beer, lime, garnish — 7

Non-Alcoholic Beer

Assorted selection (ask your server) — 7

Cassis Spritz

Lemon, Simple Syrup, Cassis Syrup, Sparkling Water — 8

Sober Caesar

Clamato, Seasoning, Garnish — 8

ALCOHOL

Beer & Cider

Assorted selection (ask your server)

Lager, Pilsner Old Style — 7.5

IPA — 8

Lonetree Apple Cider — 8

Guinness Pub Draught — 9

House Wine

5oz - 11.50 / 9oz - 15

White, Pinot Grigio

Red, Cabernet Sauv, Pinot Noir

Rosé

Cocktails

Gin & Tonic

1oz - 9 / 2oz - 11.5

Whisky & Ginger

1oz - 9.5 / 2oz - 12

Dessert Coffee

2oz - 14

Mimosa (Orange or Blackcurrant)

3oz - 12.5

Mules - Vodka or Jäger

1oz - 10 / 2oz - 12

Dark ‘N’ Stormy

1oz - 10 / 2oz - 12

Caesar

1oz - 12 / 2oz - 17

Lemon Mimosa

3oz - 14

Bottled Wine list available from your server

SWEETS

LEMON SLICE

Lemon Curd, Shortbread Crust, Chantilly, Seasonal Berry — 15

SEASONAL PUDDING

Vanilla Sponge, Whipped Cream — 16





"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.

