



SMALL PLATES

HAND-CUT KRINKLE CHIPS & TRUFFLE AIOLI

Nomad Seasoned, Parmesan, Truffle Oil, Parsley — 14

MONA’S BORSCH

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

CHICKEN TENDERS

Mustard Slaw, Honey Mustard, Hand-Cut Krinkle Chips — 23.50

NOMAD HANDHELDS

CARAMELIZED ONION MELT BEEF BURGER

“French” Onion Mayo, Mustard, Mozzarella Cheese, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 24

CRISPY NOMAD CRUNCH CHICKEN SANDWICH

Mustard Slaw, Pickle, Nomad Sauce, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 24

NOMAD BEEF BURGER

Onion and Bacon Preserve, Cheddar, Shoestring Onions, Nomad Sauce, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 25

MOUNTAIN MUSHROOM BEEF BURGER

Mushrooms, Truffle Mozzarella Cheese, Nomad Mustard Sauce, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens— 25

PANKO CRUSTED TERRIYAKI STEELHEAD SANDWICH

Furikake Mayo, Mustard Slaw, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 25

JALAPEÑO BURGER

Jalapeño Relish, Cheddar, Banana Peppers, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 25

DOUBLE CHEESBURGER

Double Beef Patty, Nomad Sauce, Cheddar, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 29

NOMAD MUSHROOM MELT (V)

Caramelized Mushrooms & Onions, Truffle Aioli, Mustard, Mozzarella Cheese, Fresh Baked Bun, Hand-Cut Krinkle Chips or Mixed Greens — 22

LITTLE NOMAD MENU Ages 12 and under

Comes with drink (juice or canned pop) and dessert

CHICKEN TENDERS & HAND-CUT KRINKLE CHIPS

Honey Mustard Dipping Sauce — 20

CHEESEBURGER & HAND-CUT KRINKLE CHIPS

Cheese, Nomad Sauce — 20

CHEESE QUESADILLA & HAND-CUT KRINKLE CHIPS

Mixed Cheese, Flour Tortilla — 20

MASON JAR DESSERTS \$2 extra for takeaway

STRAWBERRY SHORTCAKE

Vanilla Sponge, Whipped Cream, Strawberries — 8

VANILLA CHEESECAKE

Graham Cracker Crust, Seasonal Garnish — 10

SALADS

CHOPPED CAESAR SALAD

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

DEVILS “LETTUCE” PESTO ROASTED BEET SALAD

Basil Pesto Dressed Roasted Beets, Romaine, Toasted Hemp Seeds, Marinated Onion, Russian Garlic, Feta, Croutons — 21

WARM CRUSTED GOAT CHEESE SALAD

Warmed Goat Cheese, Toasted Sunflower & Pumpkin Seeds, Seasonal Greens, Vinaigrette, Capers, Croutons — 24

PROTEINS WITH YOUR SALAD

Crispy Chicken — 8.5

Garlic Shrimp — 9

Panko Crusted Steelhead — 12

SIDES

FRENCH ONION MAYO — 2

TRUFFLE AIOLI — 2

SPICY MAYO — 2

CARAMELIZED ONIONS — 2.75

GARLIC TOAST — 3

BACON — 3.25

SAUTEED MUSHROOMS — 3.25

SIDE OF HAND-CUT KRINKLE CHIPS — 8

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

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

Caesar

1oz - 12 / 2oz - 17

Mules - Vodka or Jäger

1oz - 10 / 2oz - 12

Dark ‘N’ Stormy

1oz - 10 / 2oz - 12

Mimosa

3oz - 12.5

Lemon Mimosa

3oz - 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.

