



SOUP

MONA'S BORSCH

Kootenay Doukhobor style, heavy cream, tomato, potato, cabbage, beets, dill, sour rye croutons. Served with grilled focaccia.

Cup - **9**

Bowl - **12**

SOUP OF THE DAY

Served with grilled focaccia.

Cup - **9**

Bowl - **12**

THOUGHTFUL SALADS

GRILLED CAESAR SALAD

Garlic dressed, crispy capers, house croutons, parmesan cheese - **19**

GRILLED RARE AHI TUNA

Mixed greens, tomato, cucumber, pickled onion, feta, a la grec dressing - **27**

SINFULLY BLESSED BITES

APPLE PIE

Caramelized apples and cinnamon baked in a buttery pastry. Served with vanilla ice cream - **12**

DAILY CHEESECAKE

Seasonal Inspired - **16**

HANDHELDS

FRIED EGG SANDWICH

Ham, cheddar, aioli, potato bun. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed greens - **19**

GRILLED CHICKEN CLUB

Cheddar, smoked bacon, herb aioli, grilled focaccia. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed greens - **23.50**

SMOKED SALMON

House mustard, pickled onion, arugula, grilled focaccia. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed greens - **23.50**

HOUSE GRIND CHUCK BEEF BURGER

House cured bacon, farmhouse cheddar, Nomad sauce, house pickle, lettuce. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed greens — **24**

BACK COUNTRY MUSHROOM & GOUDA BEEF BURGER

Mushroom sauce, mustard, caramelized onion, brioche bun. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed green — **24**

CORN CRUNCHED CRISPY CHICKEN SANDWICH

Buttermilk marinated and corn crunch dredged chicken breast, honey chili, mustard slaw, pickle, mayonnaise, brioche bun. Served with skinny fries or Nomad "Devil's Lettuce" dressed mixed green — **24**



"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.

