

Sandwiches

Served with choice of salad or herb potatoes | Add a fried egg, or avocado for \$3

B.L.T. Toasted Pure Bliss sourdough, bacon, arugula, roasted cherry tomatoes, and pecan-basil pesto. \$16

Breakfast Sando. Toasted Pure Bliss sourdough, fried egg, cheese with a choice of sausage, bacon, ham, or avocado and black bean. \$13 | Make it a Burrito \$14 | add ons \$1: grilled onions, jalapeños, sour cream, or extra cheese

Brisket Banger. 1/2 pound smoked brisket, house bbq sauce, bacon-bourbon-jalapeño jam, white cheddar, pickles, slaw. \$16

Nomad Breakfast Burger. Brioche bun, guajillo cream cheese spread, sausage burger, fried egg, grilled white cheddar, caramelized onions, avocado, and salsa verde \$16

Plates

Biscuit & Gravy. Fresh made buttermilk biscuit, sausage gravy, and roasted potatoes. \$13

Eggs Benedict. French ham, toasted English muffin, two fried eggs, hollandaise. Served with potatoes \$17 | Make it a Burrito \$18

Quiche. Ham, bacon, green onions, tomato, Swiss and cheddar cheeses, eggs, with a baked hash brown crust. Served with an arugula salad. \$16

Huckleberry Bacon French Toast. Thick cut Pure Bliss sourdough dipped in custard and griddled, topped with house made huckleberry maple syrup, crispy chopped bacon, and powdered sugar. \$13

Toasts.....

All toasts are served on Pure Bliss sourdough | Add a fried egg \$3

Classic. Avocado, everything spice, pepitas. \$10

Baja. Avocado, black beans, chorizo, cotija, salsa verde. \$12

Caprese. Avocado, roasted cherry tomatoes, pecan-basil pesto, mozzarella, balsamic glaze. \$12

Sweets.....

Crossiant Cinnamon Rolls. \$7 (available on weekends only)



Locally Owned & Operated

603 S. Capitol Blvd. Boise, Idaho 83702

www.nomadbevco.com

Hours of Operation

Monday - Tuesday.....Closed

Wednesday - Sunday.....8:00 am - 3:00 pm

Please note that the kitchen closes at 2:00 pm

Host your next event at Nomad. Contact us at nomadcoffeeboise@gmail.com or 208.420.7656 for details.

Follow us on Instagram and Facebook @nomadbevco



Proudly serving locally owned Pure Bliss Bakery
long-fermented sourdough bread

Nomad Lattes

Small \$6 | Medium \$7

Blood Orange Cardamom Cream. Blood orange, cardamon, vanilla, and oatmilk

Nomad. Lemon, orange, and lime peel, cassia bark, nutmeg and vanilla

Low Winter Sun. Candied hazelnut mocha, cinnamon, allspice, clove, vanilla

Pirate’s Booty. Spiced rum and caramel, rum reduced with allspice, vanilla, clove

Maple Bourbon Old Fashioned. Old Fashion, bourbon reduction with maple syrup, orange peels and bitters

London Fog. Lavender, vanilla, Earl Grey tea, milk

Mexican Mocha. Chili, cinnamon, chocolate

H.A.L.O. Matcha. Honey, almond, Lemon-lavender, oat milk

Cafe Drinks

	Small	Medium
Drip Coffee	\$2	\$3
Americano	\$3	\$4
Latte	\$4.50	\$5.50
Cappuccino	\$4.50	\$5.50
Cortado	\$4	-
Mocha	\$5	\$6
Dirty Chai	\$5	\$6
Espresso Doppio	\$2.50	-
Nitro Cold Brew	\$5	\$6
Hot Chocolate	\$3	\$4
Matcha Latte	\$5	\$6
Chai	\$4.50	\$5.50

Cafe Extras

Alternative Milks. Almond, Coconut, or Oat \$1

House Made Syrups. Nomad, Vanilla, Caramel, Cardamom, Spiced Rum, Maple Bourbon, Spiced Hazelnut, Lavendar, or Chocolate. Sugar Free: Caramel or Vanilla \$1

Additional Beverages

Lemonades. Caramelized pineapple, Thai basil limeade, classic vanilla. Small \$4 | Medium \$5

Iced Tea. Small \$3 | Medium \$4

Fresh Pressed Orange Juice. Small \$3.50

Tea Service

22oz kettle with lemon and honey | 12oz \$6

Kodama Sencha. Vibrant fresh aroma and a lustrous green infusion, toasted nori, sesame, and honeydew \$10

Iron Goddess Black. Grown in extreme elevations near Dali, Yunnan, passion fruit, baked peach, and rose \$10

Red Robe Qi Dan. Known for its tremendous balance, and deep warmth, aloewood, kabocha squash, and orchid \$12

