

Sandwiches

Served with a choice of salad or herb potatoes | Add a fried egg, bacon or avocado for \$2

B.L.T. Toasted sourdough, bacon, arugula, roasted cherry tomatoes and pecan-basil pesto \$14

Breakfast Sando. Toasted sourdough, fried egg, cheese with a choice of sausage, bacon, ham or avocado \$11 | Make it a Burrito \$12

Nomad Breakfast Burger. Housemade biscuit, guajillo cream cheese spread, sausage burger, fried egg, grilled white cheddar, caramelized onions, avocado and salsa verde \$14

Plates

Biscuit & Gravy. Fresh made buttermilk biscuit, sausage gravy and roasted potatoes \$12

Huevos Rancheros. Carnitas, tortilla chips, ranchero sauce, black beans, avocado, two fried eggs, pickled onions, cotija, micro-cilantro \$16 | Make it a Burrito \$17

Eggs Benedict. French ham, toasted English muffin, two fried eggs, hollandaise. Served with potatoes \$16 | Make it a Burrito \$17

Cuban Benedict. Mojo pork, ham, Swiss cheese, Smome & Thyme pickles, French's yellow mustard, two fried eggs and our world famous hollandaise. Served on toasted English muffin \$18

Chairman of the Board. Burrito with housemade chorizo, roasted potatoes, Oaxaca cheese, scrambled eggs, grilled onions, crema, avocado, salsa roja \$19

Quesadilla Tacos. Taco shells made with two corn tortillas filled with melted Oaxaca cheese. Choose between the carnitas or black beans and avocado. Both options include salsa verde, pickled cabbage, cotija and micro cilantro. 3 for \$12

Chiliquiles. Tortilla chips, verde salsa, carnitas, pico de gallo, crema, cotija, two fried eggs, pickled onions and micro cilantro \$17

Torrijas (Spanish French toast) Gaston's sourdough dipped in a sherry spiked saffron-vanilla custard. Topped with a housemade orange marmalade, almond dust and a 20 year sherry-honey reduction \$13

Toasts

All toasts are served on Gaston's sourdough | Add a fried egg \$2

Classic. Avocado, everything spice, pepitas \$9

Baja. Avocado, black beans, carnitas, cojita, micro-cilantro \$11

Caprese. Avocado, roasted cherry tomatoes, pecan-basil pesto, mozzarella perlini, balsamic glaze \$11

Moroccan. Avocado, hummus, cucumber, feta, roasted cherry tomato, garlic harissa, preserved lemon, fresh herbs \$11

Pambazos. Gaston's sourdough dipped in a guajillo chile sauce then pan fried, topped with avocado, chorizo, potatoes, crema, cotija, micro-cilantro \$12



Locally Owned & Operated

603 S. Capitol Blvd. Boise, ID 83702

www.cafenomadboise.com

Hours of Operation

Monday - Tuesday Closed

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

Host your new event at Cafe Nomad Boise. Contact us at cafenomadboise@gmail.com or 208.420.7656 for details.

Follow us on Instagram @cafenomadboise and Facebook @Nomad Bev Co.

Nomad Lattes	Small	Medium
Blood Orange Cardamom Cream. Blood orange, cardamom, vanilla and oatmilk	\$6	\$7
Nomad. Lemon, orange and lime peel, cassia bark, nutmeg and vanilla	\$5.50	\$6.50
Low Winter Sun. Candied hazelnut mocha, cinnamon, allspice, clove and vanilla	\$5.50	\$6.50
Pirate's Bounty. Spiced rum and caramel, rum reduced with allspice, vanilla and clove	\$5.50	\$6.50
Maple Bourbon Old Fashioned. Old Fashion, bourbon reduction with maple syrup, orange peels and bitters	\$5.50	\$6.50
London Fog. Lavender, vanilla, Earl Grey tea and milk	\$5.50	\$6.50
Golden Latte. Locally made Hot Eric Honey with turmeric and spices, spiced vanilla and espresso	\$6	\$7
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
Marcha Latte	\$5	\$6
Chai Tea	\$4.50	\$5.50
Ice Tea	\$3	\$4

Cafe Extras
Alternative Milks. Almond, Coconut or Oat \$1
Housemade Syrups. Nomad, Vanilla, Caramel, Cardamom, Spiced Rum, Maple Bourbon, Spiced Hazelnut, Lavendar or Chocolate. Sugar Free Caramel or Vanilla \$1
Lemonades
<i>Small \$4, Medium \$5</i>
Tea Service
<i>22oz kettle with lemon and honey 12oz \$6</i>
Kodama Sencha. Vibrant fresh aroma and a lustrous green infusion, toasted nori, sesame and honeydew \$10
Iron Golden 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
Libations
Mimosas. Classic, Blood Orange and Lemonade <i>\$7 for glass or \$15 for bottomless</i>
Bloody Mary \$8
Hard Lemonade \$8
Beer. Ask for our current rotating beer selections \$7

