

ZOMBIE

TIKI TRADITION TO REVIVE THE DEAD...

SERVED IN A SKULL

venezuelan rum, jamaican rum, pineapple rum, grapefruit, lime, velvet falernum, cinnamon, passion fruit, absinthe

WALTER GIBSON

OUR TAKE ON THE CLASSIC HOTEL MARTINI

london dry gin, vodka, chenin blanc, chambéry blanc & dry vermouths, green apple eau de vie, beeswax, house pickles

NoMad Cocktails

17

START ME UP

familiar eye-opener with honey and ginger

STREGA, HONEY, GINGER, LEMON
ELIJAH CRAIG, MT GAY BLACK BARREL,

NOD TO NOTHING

floral and herbaceous gin sour
BEEFEATER, LEMON, GREEN TEA,
APRICOT LIQUEUR, YUZU, SAGE

HOT LIPS

smoky and spicy margarita with tropical fruit
SOMBRA, JALAPENO-INFUSED
TEQUILA, PINEAPPLE, LEMON, VANILLA

Classic Cocktails

17

APEROL SPRITZ

effervescent, citrusy refresher

APEROL, CHAMPAGNE, SPARKLING MINERAL WATER

ESPRESSO MARTINI

our version of an old friend

MR BLACK COLD BREW LIQUEUR, ELYX VODKA,
LINIE AQUAVIT, SALT

BLOODY BULL

TOMATO, BEEF JUS, LEMON & HORSERADISH

Cocktail Explosions

(serves 4 - 8, depending on your tolerance)

PAINT IT BLACK

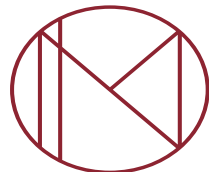
i look inside myself and see my heart is black

tequila, fino sherry, velvet falernum, vanilla, lemon, blackberries
125

THE PORN STAR

feeling fancy and free

elyx vodka, lustau fino sherry, passionfruit, vanilla & lime
125



NoMad "Fruit Cocktail"

DANGEROUSLY EASY DRINKING

passion fruit & vodka shooters, pineapple & rum, cantaloupe & chartreuse, melons & st germaine

25/40

Coffee

SALTED VANILLA

ESPRESSO, VANILLA BEAN,
STEAMED MILK & FLEUR DE SEL
7

MOCHA

ESPRESSO, DARK CHOCOLATE
GANACHE & STEAMED MILK
7

Free flow of bubbles

PEACH
MANGO
ORANGE
PINEAPPLE GRAPEFRUIT
40



For the Table

OYSTERS

BEAUSOLEIL WITH
MIGNONETTE SNOW*
6 for 23 | 12 for 42

BAYSCALLOPS

MARINATED WITH
YUZU & PISTACHIOS*
20

CARROT

TARTARE WITH QUAIL EGG
& SUNFLOWER SEEDS*
15

ENGLISH PEA

TARTE WITH PANCETTA, LEMON
RICOTTA & MINT
17

SMOKED SALMON

TARTE WITH CRÈME FRAÎCHE, TROUT
ROE & EVERYTHING CRUMBLE
21

make it ridiculous

10 grams caviar 40
30 grams caviar & blinis 110

FRIED CHICKEN

BUTTERMILK & JALAPENO MARINATED
WITH CHILI-LIME YOGURT
19

Brunch

CHIA PUDDING

COCONUT MILK, GRANOLA,
STRAWBERRIES & LYCHEE
15

BANANAS FOSTER PANCAKES

WITH WHIPPED RICOTTA, MAPLE,
RUM & WALNUTS
19

TRUFFLE CHICKEN SANDWICH

for two
BRIOCHE, BLACK TRUFFLE,
& FOIE GRAS
28

CARBONARA

BUCATINI, BACON, CONFIT EGG
& BLACK PEPPER*
24

DRY-AGED BEEF BURGER

CHEDDAR, RED ONION
& SPECIAL SAUCE*
22

**Consuming raw or
undercooked meats, poultry, seafood,
shellfish, or eggs may increase your risk
of foodborne illness.*

Classics

OMELET

SPINACH, CHÈVRE
& WILD MUSHROOMS
18
add black truffle
14

AVOCADO TOAST

SOFT-BOILED EGG, RADISHES & PIMENT
D'ESPELETTE*
18

LOBSTER BENEDICT

TARRAGON & BROWN BUTTER
SABOYON*
30

CROQUE-MADAME

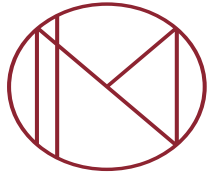
HAM & EMMENTAL PASTRY, BECHAMEL
& FRISÉE*
26

SHORT RIB HASH

POACHED EGG, SHALLOT MARMALADE
& POTATOES*
32

THE BREAKFAST BURRITO

SUCKLING PIG, EGGS, POTATOES,
SPINACH & CHILE DE ARBOL
23



VIENNOISERIES

HOUSE-BAKED PASTRIES
& PRESERVES
4 per piece 11 for three

VEGETABLES & SIDES

FRENCH FRIES

10

DUCK SAUSAGE

12

WILD MUSHROOMS

12

MIXED GREENS

SALAD

10

Dessert

COFFEE

WITH VANILLA ICE
CREAM, GRANITA &
ESPRESSO CREMA
CREAM
14