



The NEST

ROOFTOP BY THE SEA

Cocktails

SHAKEN & CITRUSY \$ 15

GIMLET/DAIQUIRI/DAISY

Spirit of Choice, Cane Syrup, Lime

JUNGLE BIRD

Aged Rum, Aperitivo, Pineapple

PATAGONIA SOUR

Trákál, Citrus Mix, Fee Foam

SLEEK & SPRITZY \$ 15

CUCUMBER MOJITO

Light Rum, Cucumber, Mint, Lime

AMERICANO BIANCO

Vermouth & Apertif, Citrus, Mineragua

PALOMA

Lalo Tequila, Lime, Grapefruit Jarritos

FROZEN & FANCY \$ 15

PAINKILLER

Aged Rum, Pineapple, Coconut, OJ

WAKE UP CALL

Tequila, Passion Fruit, Espresso Float

PIÑA COLADA

Rum, Barcoop Bevy Mix, Lime

STIRRED & SPIRITOUS \$ 15

BARREL-AGED MANHATTAN

Woodford Bourbon, Vermouth, Bitters

CARIBBEAN NEGRONI

Aged Rums, Italian Bitter, Punt e Mes

BARREL-AGED HANKY PANKY

Dry Gin, Sweet Vermouth, Fernet

ZERO PROOF \$ 8

ESPRESSO TONIC

*Chilled Espresso
Fever Tree Tonic, Orange Peel*

CUCUMBER SMASH

*Mint, Cucumber, Citrus
Mineragua*

RIVIERA RETREAT

*Pineapple, Coconut
Citrus Soda*

Wine

J CUVÉE BRUT SPARKLING \$18

PIERRE SPARR SPARKLING ROSE \$16

LOVEBLOCK SAUVIGNON BLANC \$18

MASSICAN ANNIA \$18

FLEUR DE MER ROSE \$15

TORNATORE ETNA ROSSO \$16

DECOY RED BLEND \$18

NOMADICA SUSTAINABLE CANS (250ml) \$13
Sparkling, White, or Rose

Beer

COMMONHOUSE GOLDEN ISLE LAGER \$8

NARRAGANSETT LAGER \$7

ESTUARY NOCHE DE MAR \$8

FAT TIRE ALE \$8

WESTBROOK IPA \$8

PAULANER SALVATOR DOPPLEBOCK \$8

ORIGINAL SIN PEAR CIDER \$8

ATHLETIC RUN WILD NON/ALC IPA \$8



SNACKS

LOWCOUNTRY CHIPS \$6

Crispy potato chips, assorted flavors

SPICED NUTS \$8

A crunchy mix of almonds, cashews, and pecans

PIMENTO CHEESE \$11

Creamy, spreadable cheese served with Ritz crackers

MARINATED MUSSELS \$16

In extra virgin olive oil, basil and herb crackers

CHARCUTERIE & DRIED FRUIT \$16

Soppressata, Bresaola, Jamón Ibérico

ARTISAN CHEESE & CRACKERS \$16

Smoked Cheddar, Asher Blue Cheese, Danish Brie