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THE **nest**  
2022

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SUNDAY 5PM-10PM  
TUESDAY - THURSDAY 5PM-10PM  
FRIDAY & SATURDAY 3PM - 11PM

\*CLOSED MONDAY

A taxable 20% service charge is added to each check. 17% of the service charge will be distributed to service personnel. 3% is retained by the hotel. Added gratuity is at the guest's discretion.

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## Snacks

**POPCORN** ————— \$6  
white cheddar, truffle

**MARINATED OLIVES** ————— \$7  
citrus & garlic

**SPICED NUTS** ————— \$7  
maple, aleppo

**CORN NUTS** ————— \$4  
toasted cumin, chili, fennel

**CHIPS AND DIP** ————— \$5  
Roasted red pepper, tomato, & cashew

Olive tapenade ————— \$5

Tonnato ————— \$5  
tuna, aioli, fennel seed, chipotle, capers

**RED BEET HUMMUS** ————— \$12  
puffed wild rice, cilantro, smoked halloumi, pita

**Side Pita: +\$3 Crudite: +\$3 Side Crackers: +\$3**

**CHARCUTERIE & CHEESE** ————— \$18  
chef's selection, house pickles, fruit compote, crackers

**SHRIMP CEVICHE** ————— \$18  
cucumber, citrus, tomato, cilantro, scallion, gem lettuce

## From The Grill

**CHARRED CORN** ————— \$13  
cotija, lime crema, cilantro

**GRILLED SHRIMP SKEWERS\*** ————— \$14  
chimichurri, cabbage slaw, scallion

**BEEF SLIDERS\*** ————— \$18  
smoked cheddar, arugula, tomato remoulade,  
bread and butter pickles, potato bun

**JERK CHICKEN SKEWERS\*** ————— \$18  
grilled pineapple, Anaheim pepper, red onion, lime

**SMOKED COD SLIDERS\*** ————— \$18  
crème fraiche, pickled fresno chiles, potato bun

## Sweet

**WARM HOUSEMADE COOKIES** ————— \$7

*\*While delicious, we must advise that the consumption of raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized foods may increase your risk of food borne illness.*

# Cocktails

Something new, something familiar

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**THE DUCHESS** ————— \$16  
 lillet blanc, lemon, sparkling wine, cranberry bitters
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**MOTHER OF DRAGONS** ————— \$16  
 cucumber infused ketel one vodka, passoa passion-fruit, lemon, fever tree cucumber tonic, black lemon bitters
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**WHISKEY BUSINESS** ————— \$17  
 woodinville rye, campari, cynar, pomegranate molasses
- 
**OLD FASHIONED** ————— \$16  
 george dickel thompson single barrel, demerara, bitters
- 
**ELANA** ————— \$16  
 el jimador blanco tequila, ancho reyes, giffard passionfruit, lime
- 
**DECKHAND** ————— \$16  
 appleton reserve blend rum, del maguey vida mezcal, orgeat, lemon, molé bitters, angostura bitters
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**ROYAL SALUTE** ————— \$17  
 black tea infused tanqueray gin, limoncello, vanilla, scrappys lavender bitters, oat milk

- For Groups of Four or More -

## THE FLAMINGO — \$150

absolut elyx vodka, bacardi light rum, falernum, luxardo maraschino, lime

minimum of four required to partake. bring some friends, your favorite instagram filters and name the bird for yourselves

# Wine

sourced with care.

## Sparkling

<b>MOËT IMPERIAL BRUT</b> <i>France</i>	18	90
<b>MOËT IMPERIAL BRUT ROSÉ</b> <i>France</i>	25	125
<b>CRÉMANT DE LIMOUX ROSÉ</b> <i>France</i>	12	60
<b>ARGYLE BRUT</b> <i>OR</i>	15	75
<b>MIONETTO PROSECCO</b> <i>Italy</i>	12	60
<b>RUINART BLANC DE BLANCS</b> <i>France</i>		135
<b>PERRIER JOUËT BELLE ÉPOQUE</b> <i>France</i>		240

## White

<b>THE MARIGNY DIRECT PRESS PINOT GRIS</b> <i>OR</i>	17	85
<b>HEITZ CELLARS GRIGNOLINO ROSÉ</b> <i>CA</i>	16	
<b>BROWNE GRENACHE ROSÉ</b> <i>WA</i>	13	65
<b>GRAN MORAINÉ CHARDONNAY</b> <i>OR</i>	18	90
<b>CHANGE SAUVIGNON BLANC</b> <i>France</i>	15	75
<b>LINGUA FRANCA 'BUNKER HILL' CHARDONNAY</b> <i>OR</i>		145

## Red

<b>GRAN MORAINÉ PINOT NOIR</b> <i>OR</i>	16	80
<b>NEWTON SKYSIDE CABERNET SAUVIGNON</b> <i>CA</i>	18	90
<b>BROWNE TRIBUTE RED BLEND</b> <i>WA</i>	17	85
<b>COPAIN 'Tous Ensemble' SYRAH</b> <i>CA</i>	18	90

# Beer

some of our favorites.

## Draft Beer

<b>PILSNER</b> <i>pFriem Family Brewers   OR</i>	—————	\$8
<b>HAZEALICIOUS IPA</b> <i>Reuben's Brews   WA</i>		
<b>SUPERFUZZ PALE ALE</b> <i>Elysian   WA</i>		

## Packaged

<b>MILLER HIGH LIFE</b>		5
<b>BUD LIGHT</b>		6
<b>WHITE CLAW</b>		7
<b>ATHLETIC N/A RUN WILD IPA</b>		7
<b>ATHLETIC N/A GOLDEN ALE</b>		7
<b>PACIFICO</b>		7
<b>NEW BELGIUM VODOO RANGER IPA</b>		8
<b>SEATTLE DRY CIDER</b>		9