
THE **nest**
Summer
2021

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

*CLOSED MON & TUES

A 20% SERVICE CHARGE IS ADDED TO EACH GUEST CHECK. 85% OF THIS SERVICE CHARGE WILL BE DISTRIBUTED TO OUR TEAM MEMBERS WHO SERVED YOU TODAY. 15% IS RETAINED BY THE HOTEL TO SUPPORT WAGES AND BENEFITS FOR OUR TEAM. ADDED GRATUITY IS AT THE GUEST'S DISCRETION.



Snacks

- POPCORN** ————— \$6
white cheddar-truffle
- MARINATED OLIVES** ————— \$7
citrus & garlic
- SPICED NUTS** ————— \$7
maple, aleppo
- CORN NUTS** ————— \$4
toasted cumin, chili, fennel

Cold

- WATERMELON SALAD** ————— \$9
cotija, pickled shallot, sunflower seed
- RED BEET HUMMUS** ————— \$12
smoked halloumi, mint, lemon, toasted pistachio, pita
- HEIRLOOM TOMATOES** ————— \$13
roasted eggplant purée, radish, sweet onion-sherry vin
- CHARCUTERIE & CHEESE** ————— \$18
chef's selection, house pickles, fruit compote, crackers
- DUNGENESS CRAB SLIDERS** ————— \$22
creme fraiche, tarragon, pickled fresno, arugula
- SHRIMP CEVICHE** ————— \$16
cilantro, scallion, red onion, cucumber, avocado, tomato

Hot

- CHARRED SWEET CORN** ————— \$12
lime crema, scallion, cilantro
- WAGYU BEEF SLIDERS** ————— \$18
smoked cheddar, tomato remoulade, B&B pickle, brioche
- KALBI SHORT RIB** ————— \$16
fermented cucumbers, daikon radish, toasted sesame
- JERK CHICKEN SKEWERS** ————— \$13
charred pineapple, anaheim pepper, lime

Boozy Popsicles

- CHERRY LIME MOJITO** (*rum*) ————— \$8
- MANGO BLOOD ORANGE MARGARITA** (*tequila*) ————— \$8

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

THE NEST GREATEST HITS

	PEA DIDDY ————— \$16
	pea flower infused ketel one vodka, giffard passionfruit, lemon, tiki bitters, a hip-hop icon
	PEACH PERFECT ————— \$16
	tanqueray gin, peach, ginger, hibiscus, lemon, lillet blanc, orange bitters
	STRAWBERRY DAIQUIRI — \$16
	strawberry infused havana club rum, giffard passion fruit, lime, peychauds bitters
	ROSÉ ALL DAY ————— \$16
	belvedere vodka, tanqueray gin, lime, lillet blanc, sparkling rose
	FALSE ALARM ————— \$16
	roca patron anejo tequila, aperol, lemon, amaro nonino, becherovka, benedictine
	PACIFIC LOON ————— \$16
	suntory toki whiskey, lemon, ginger, orgeat, bitters
	OLD FASHIONED ————— \$16
	george dickel thompson single barrel, demerara, bitters
	MOSCOW MULE ————— \$15
	absolut elyx vodka, lime, bitters, Fever Tree Ginger Beer
	SIDECAR ————— \$16
	hennessy vs cognac, lemon, dry curacao
	TOMMY'S MARGARITA ————— \$16
	altos olmeca blanco tequila, lime, martinique sugar

- For Groups of Four or More -

LONO'S FLAMINGO — \$150
 absolut elyx, house rum blend, campari, lime, pineapple gum syrup, velvut falernum, allspice dram, tiki bitters, prosecco, instagram filters
minimum of four required to partake. bring some friends and your favorite instagram filters

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Wine

sourced with care.

Sparkling

		
	MOËT IMPERIAL BRUT ROSÉ France	25 125
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	CRÉMANT DE LIMOUX ROSÉ France	12 60
	RUINART BLANC DE BLANCS France	27 135
	ARGYLE BRUT OR	15 75
	MIONETTO PROSECCO Italy	12 60

White

	WILLAKENZIE PINOT GRIS OR	12 60
	BROWNE GRENACHE ROSÉ WA	13 65
	GRAN MORAINÉ CHARDONNAY OR	18 90
	CAPE MENTELLE SAUVIGNON BLANC SEMILLON AUS	15 75
	HELIOTERRA MELON DE BOURGOGNE OR	13 65

Red

	SIDURI PINOT NOIR OR	16 80
	NEWTON SKYSIDE RED BLEND CA	13 65
	BROWNE TRIBUTE RED BLEND WA	17 85
	TWO VINTNERS 'Some Days...' SYRAH WA	18 90
	COPAIN 'Tous Ensemble' SYRAH CA	18 90

Beer

some of our favorites.

Draft Beer

	PILSNER pFriem Family Brewers OR	
	SPACEDUST IPA Elysian Brewing WA	
	BLOOD ORANGE CIDER Elemental / WA	

Packaged

	MILLER HIGH LIFE	5
	BUD LIGHT	6
	NEW BELGIUM VOODOO RANGER IPA	8
	SEATTLE DRY CIDER	9