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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 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.

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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**  
Roasted red pepper, tomato, & cashew ————— \$5  
Olive tapenade ————— \$5

**RED BEET HUMMUS** ————— \$12  
za'atar, toasted pistachio, pita

**SMOKED COD SLIDERS** ————— \$19  
pickled shallot, arugula, aioli, celery

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

**BBQ PULLED PORK SANDWICH** ————— \$16  
cabbage slaw, brioche bun, house pickles

## Sweet

**TIRAMISU** ————— \$10

**WARM HOUSEMADE COOKIES** ————— \$7

# Cocktails

Something new, something familiar

## HEARTBREAKER ----- \$16

rye, lairds apple brandy, sherry, chai demerara, nux alpina, black walnut bitters

## RAVEN & ARROW ----- \$16

woodinville bourbon, maple syrup, sweet vermouth, orange bitters

## ELANA ----- \$16

altos olmeca blanco tequila, ancho reyes, giffard passionfruit, lime

## OLD FASHIONED ----- \$16

george dickel thompson single barrel, demerara, bitters

## MOSCOW MULE ----- \$15

absolut elyx vodka, lime, bitters, Fever Tree Ginger Beer

## BIG BOA ----- \$16

plantation rum, smith and cross rum, giffard banane du bresil, allspice dram, orange bitters, salt

## FEAR THE DEEP ----- \$16

big gin london dry gin, falemum, pineapple, lime, blue curacao

## NAKED & FAMOUS ----- \$16

del maguey vida mezcal, yellow chartreuse, aperol, lime

## NEGRONI ----- \$16

tanqueray gin, campari, sweet vermouth

## ESPRESSO MARTINI ----- \$16

ketel one vodka, borghetti caffe liqueur, creme de cacao

## TOKI PENICILLIN (HOT) ----- \$16

suntory toki, apple cider, lemon, honey, ginger, laphroig 10yr

## IRISH COFFEE (HOT) ----- \$16

jameson irish whiskey, coffee, amaro whip cream

- For Groups of Four or More -

## ALLY'S FLAMINGO — \$150

absolut elyx, st. germain, aperol, falernum, pamplemousse, lemon, orgeat, rhubarb bitters, instagram filters

minimum of four required to partake. bring some friends and your favorite instagram filters

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.

# Wine

sourced with care.

## Sparkling

<b>MOËT IMPERIAL BRUT ROSÉ</b> France	25	125
<b>PERRIER JOUËT GRAND BRUT</b> France	18	108
<b>CRÉMANT DE LIMOUX ROSÉ</b> France	12	60
<b>ARGYLE BRUT</b> OR	15	75
<b>MIONETTO PROSECCO</b> Italy	12	60
<b>RUINART BLANC DE BLANCS</b> France		135

## White

<b>BROWNE GRENACHE ROSÉ</b> WA	13	65
<b>GRAN MORAINÉ CHARDONNAY</b> OR	18	90
<b>GERARD BERTRAND CHANGE</b>	15	75
<b>SAUVIGNON BLANC</b> France		

## Red

<b>GRAN MORAINÉ PINOT NOIR</b> OR	18	90
<b>NEWTON SKYSIDE CABERNET SAUVIGNON</b> CA	17	65
<b>BROWNE TRIBUTE RED BLEND</b> WA	17	85
<b>COPAIN 'Tous Ensemble' SYRAH</b> CA	18	90

# Beer

some of our favorites.

## Draft Beer

----- \$8

<b>PILSNER</b> pFriem Family Brewers   OR	
<b>HAZEALICIOUS IPA</b> Reuben's Brews   WA	
<b>BLOOD ORANGE CIDER</b> Elemental   WA	
<b>SEASONAL TAP</b> *Ask server for details	

## Packaged

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