

# THE NEST BRUNCH BEVERAGES

## COCKTAILS

### **BLOODY MARY | \$12**

Ravo Vodka, House Bloody Mix, 7 Spice rim, garnished with assorted olives.

*Spicy • Tangy • Bold*



### **COWBOY COFFEE | \$13**

Bulleit Bourbon, Kahlúa, Cold Brew Coffee, Simple Syrup, Egg White\*, Half & Half, garnished with coffee beans.

*Bold • Aromatic • Complex*



### **FARMHAND | \$14**

A rotating cocktail made with ingredients from local farmers.

*Fresh • Seasonal • Inspiring*

### **MIMOSA | \$11**

House Champagne, served with choice of Orange, Pineapple or Grapefruit Juices, garnished with fresh fruit.

*Bubbly • Juicy • Fresh*



### **ROSEMARY GREYHOUND | \$10**

Ugly Dog Vodka, Rosemary Simple Syrup, Grapefruit Juice, garnished with fresh rosemary.

*Cooling • Herbal • Nuanced*



### **THE CHAMPAGNE COCKTAIL | \$12**

House Champagne, Raw Sugar, Angostura Bitters, garnished with fresh lemon twist.

*Bright • Energetic • Classic*



## NON-ALCOHOLIC

Assorted Teas | \$3

Bottled Water | \$2

Dozer Coffee | \$4

Fountain Pop | \$3

Juice | \$4

Lemonade | \$3

*\*Consuming raw or undercooked items may increase your risk of foodborne illness.*