

NOURISH BAR COCKTAIL

Bloody Mary \$7

Spicy Tomato Juice | Horseradish
Serrano Chili Infused Vodka

Scarlet Crush \$6

Vodka | Cranberry | Lime
Pomegranate Syrup

Island Time \$8

White & Dark Rum | Lime
Orange Curacao | Orgeat | Hibiscus Tea

High Tide \$8

Spiced Rum
Turmeric-Lemongrass Simple Syrup

Slanted Door \$9

Gin | Cointreau | Cheery Liqueur

Peachy \$9

Amaretto | Lemon Juice | Peach Syrup

B-Town Beauty \$8

Rum | Orgeat | Maraschino Liqueur
Lime Juice | Absinthe

Havana Havana \$6

White Rum | Fresh Lime | Mint | Soda

Evergreen Giant \$9

Absinthe | Gin | Lime Juice
Basil Syrup | CBD

Rocky Colada \$8

White Rum | Pineapple Juice
Cream Coconut | Lime

Matcha'erita \$9

Tequila | Cointreau
Matcha Simple | Lime

VINEYARDS

Sparkling

- Naveran Cava Brut NV (Spain) \$12 / \$36
- Ramona Grapefruit or Meyer lemon \$5 (Can)

White

- Avia Pinot Grigio (Italy) \$8 / \$24
- Ancient Peaks Chardonnay (California) \$11 / \$33
- Babich Sauvignon Blanc (New Zealand) \$10 / \$30

Rose

- Fleur Bordeaux Rose (France) \$9 / \$27
- Mirabeau Belle Annee (France) \$10 / \$30
- Zestos Rosado (Spain) \$8 / \$24

Red

- Nortico Alvarinho (Portugal) \$9 / \$27
- Golden Pinot Noir (California) \$10 / \$30
- Thomas Coss Cabernet Sauvignon (Australia) \$10 / \$30
- Lapis Luna Red Blend (California) \$9 / \$24
- Barone di Valforte Montepulciano (Italy) \$11 / \$33

SPIKED GRANITAS \$6 | \$8

• **Amaretto Frappe Coffee**

• **Limoncello**

ICED TEA \$2 | \$2.25

Iced Tea of the Day

MOCKTAIL \$4 | \$5

Strawberry Dance Off

strawberry, hibiscus, lemon

Mango-Tango Cooler

mango, lemongrass,
bitter orange

Parkour Passionfruit

Passionfruit, green tea,
lime, mint

CAN COCKTAILS & BEERS

Cardinal Spirits \$5

Maui Mule | Bramble
Vodka Tonic

Draft \$5 | \$6

Elvis Juice Grapefruit IPA
Bumble Berry Honey Ale

Can Beverage \$5

Elvis Juice Grapefruit IPA
Bumble Berry Honey Ale
Triple Jam Cider

POKE

*includes shaved sweet onion & cucumbers,
sesame-sriracha-shoyu marinade and BROWN sweet sticky rice*

Ahi \$14 | Shrimp \$12 | Tofu \$8

PANINI

*includes side salad **OR** potato chips*

Cheese Trio \$8

*mozzarella | fontina | provolone
pesto | oven roasted tomatoes*

Grilled Veggies \$9

balsamic aioli | feta | mozzarella

Smoked Wagyu Beef \$11

cherry peppers | provolone | harisa aioli

Hawaiian Pulled Pork \$9

fontina cheese | mustard aioli

Smoked Chicken \$9

mozzarella | oven roasted tomato | pesto | bacon

SOUP \$7 | \$11 | \$15

*includes buttery Parker House roll **OR** oyster crackers.*

Available Sizes in Cup & Pint & Quart

Rotating Soups of the Day

Rotating Vegan

Rotating Vegetarian

SALAD

Southern Chicken \$6 | \$9

*tomato | grilled onions & corn | black beans
ice burg & romaine | chipotle buttermilk dressing*

Pacific Shrimp \$9 | \$14

*napa cabbage | romaine | cilantro
toasted sesame | honey walnut dressing*

Korean Style Beef \$9 | \$14

*cucumber kimchee | shaved red onion |
napa cabbage | spinach | gochujang vinaigrette*

Old World \$6 | \$9

*olives | tomatoes | cucumbers | romaine
shaved sweet onion | white balsamic vinaigrette*

Green Apple & Duck Confit \$9 | \$14

*arugula | almonds | goat cheese
apple balsamic vinaigrette*

Grains & Butternut \$9 | \$14

*dried fruit & toasted walnuts | baby greens
pecorino | cherry vinaigrette*

Chop Chop \$9 | \$14

*ice burg & romaine | blue cheese | shaved radish
warm bacon ends | aged red wine vinaigrette*

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*** CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.