

Nina May

BAR MENU

COCKTAILS

► BRIGHT + CRISP

Seasonal Margarita 12

tequila/ agave/ lime/ seasonal fruits

Nina May GT 14

gin/ mediterranean tonic/ seasonal fruit

This is Greyhound 13

vodka/ lime/ grapefruit/ honey

Beet Cocktail 14

gin/ velvet falernum/ lime/ beet juice/ mint

► SMOKY + SPICY

From Oaxaca with Love 14

*jalapeño-infused mezcal/ lime/ house amaro blend/
orgeat/ lime*

Heat from Mexico 13

tequila/ lime/ spicy syrup/ rose water

PA + Ginger 15

mezcal/ apple brandy/ lemon/ ginger/ pear

► RICH + POWERFUL

It's My Jam 14

grappa/ apricot preserve/ basil/ lemon

NM Old Fashion 14

*rye whiskey/ cane sugar/ angostura bitters/
dash of aperol*

Scotchmen Love Chocolate 15

johnnie walker red/ drambuie/ orange bitters/ chocolate stick

► COMFORT DRINKS

The Terence Espresso Martini 14

vodka/ espresso / cane syrup/ orange essence

Hot Toddy 13

scotch whiskey/ brandy/ lemon/ star anise

Mulled Wine 12

cabernet/ orange/ spice blend

► NON-ACOHOLIC COCKTAILS 7

Grapefruit Honey *fresh squeezed grapefruit juice/ honey/ lemon*

0% Espresso Martini *g-street espresso/ cane sugar/ orange essence*

WINE *by the glass*

► SPARKLING

Prosecco/ Zardetto/ Italy/ NV 11

Brut/ Simonet Blanc de Blancs/ France/ NV 9

► WHITE

Pinot Grigio/ Kris/ Friuli -Venezia, Italy, 2019 10

Sauvignon Blanc/ Taking Root/ Moldova, 2019 10

Riesling/ Clean Slate/ Mosel, Germany, 2019 11

Chardonnay/ Hahn/ Monterey, California, 2019 13

Rose/ Stobi/ Macedonia, 2020 12

► RED

Cabernet/ Cardiff/ California, 2018 10

Pinot Noir/ Hahn/ California, 2019 13

Malbec/ Catena/ Argentina, 2018 11

Shiraz/ Oxford Landing/ S. Australia, 2018 10

Cotes du Rhone/ Chateau de Saint Cosme/ 2020 13

Cabernet/ Smith & Hook/ Central Coast, 2018 14

BEER

Victory Prima Pils 7

Stella Artois Lager 7

Annabel Lee Wheat Beer 7

Devil's Backbone Vienna Lager 7

Goose Island IPA 7