WELCOME TO THE

Nesner BAR

The name of our bar was inspired by the 1953 cocktail in the original James Bond novel, Casino Royale. Taking this into consideration, all the drinks on our menu are listed to show the progression of cocktails from around the world.

The menu is separated into two styles: Classic and Vesper Interpretations. As the names suggest, the Classic is a traditional rendering of the drink, in its original formula. The Vesper Interpretation is based on the original but infused with a modern make-over to show off the evolution of the industry and also to cater to a more discerning and adventurous palate.

Please feel free to order from either menu, or, if you have a personal preference, our mixologists are happy to recreate, inspire or develop a drink just for you. We want you to be as involved in our cocktail program as we all are and to embrace the unique drinking experience that is associated with a visit to



EL DIABLO

First appearing in print in 1946, drink the Devil away with

Reposado Tequila, Créme de Cassis, Lime & Ginaer Beer

New York Sour Making its way onto cocktail menus since 1856, this tipple stands the test of time with Rye, Lemon & a float of Malbec

ESPRESSO MARTINI Created by legendary bartender Dick Bradsell in the '80s when a famous model asked him to "Wake me up, and F*** me up" with Vodka, Espresso & Coffee Liqueur

PENICILLIN

Created by living bar legend, Sam Ross, it is considered to be a modern classic and a panacea for all that ails with

Scotch, Lemon, Honey & Ginger

HANKY PANKY 16 Created in 1925 by Ada Coleman, "the most famous barmaid" of all time in The American Bar at The Savoy Hotel. Get down with

Gin, Sweet Vermouth & Fernet Branca

Trinadad Sour Invented by Giuseppe Gonzalez of New York in 2009 and quickly becoming a modern classic. This brilliant tipple consists of a heaping helping of

Angostura Bitter, Orgeat, Lemon & Rye

RAISING HELL A play on the El Diablo cocktail for idle hands with

Teguila & Mezcal, Tart Apple Liqueur, Citrus, Spiced Raisin Syrup & Apple Soda

CATALINA WINE MIXER

A play of the New York Sour, celebrating all things grape

Cognac, Amaro Montenegro, Citrus, Chardonnay Cardamom Reduction, topped with Cham-Feign Foam & a Prosecco Gummy Bear

Shot in the Dark 16 A spirited interpretation of the

Espresso Martini with

Agave Vodka, Ancho Chile Liqueur, New Orleans Style Coffee Liqueur, Chai Masala Tea & Firewater topped with Horchata Cream

WABI-SABI 16

Named for the Japanese aesthetic of beauty in imperfections, this magic bullet consists of Japanese Whisky, Honey Liqueur, Citrus, Coco-Chai Syrup & Islay Sesame Oil

PETTING PARTY 16

Get your snugglepupping on with this play on the Hanky-Panky cocktail of

Hopschnapps, Oloroso Sherry, Amaro Nonino, & Nutmea

Paradigm Shift

A play on the imbittered cocktail, the Trinidad Sour, with

Meletti & Cardamaro Bitter, Aged Cachaca, Yellow Chartruese, Citrus & Pistachio Orgeat. Served with a Choose your own

adventure Pipette of Bitters

WINE BY THE GLASS

Gruet, Blanc de Blancs, New Mexico	15
Perrier-Jouët "Grand Brut" Brut, Epernay	25
Bichot Crémant de Bourgogne Brut Rosé, Burgundy	16
ergenmüller "Möller" Riesling, Pfalz	11
Maso Canali Pinot Grigio, Trentino	11
Crocker & Starr Sauvignon Blanc, Napa Valley	13
Chalk Hill Chardonnay, Sonoma Coast	15
Chapoutier Belleruche Rosé, Rhone Valley	12
Hahn Pinot Noir "SLH", Santa Lucia Highlands	14
- Filus Malbec "Reserve", Mendoza	14
Mantanzas Creek Merlot, Sonoma	14
Substance Cabernet Sauvignon, Columbia Valley	15

BEER

Budweiser - Bud Light - Michelob Ultra Shock Top St. Pauli, NA 8 each

Corona
Fat Tire White - Elysian Space Dust IPA
Firestone 805 Ale - Goose Island IPA
Guinness Can - Modelo
Sierra Nevada Pale Ale
Stella Artois - Stella Cidre

MOCKTAILS

Because you already are the life of the party....

SGT. PEPPER'S LONELY HEARTS CLUB

Pink Peppercorn, Pickled Strawberry,

Lychee & Lavender Bubbles

CHILL PILL 8
Lemongrass, Ginger & Cucumber Fizz

WINE BY THE BOTTLE

BRUT Armand de Brignac "Ace of Spades", Reims Cuvée Dom Perignon, Epernay Louis Roederer "Cristal", Reims Perrier-Jouët "Belle Epoque" Brut, Epernay Perrier-Jouët "Grand Brut" Brut, Epernay Taittinger "Comtes de Champagne", Reims Veuve Clicquot, "Yellow Label", Reims	800 600 850 425 140 295 150
BRUT ROSÉ Cuvée Dom Perignon "Luminous" Rosé, Epernay Louis Roederer "Cristal" Rosé, Reims Perrier-Jouët "Belle Epoque" Brut, Rosé, Epernay Veuve Clicquot, Brut Rosé, Reims	1200 1500 800 195
WHITE WINE Sauvignon Blanc Ladoucette Pouilly-Fumé, Loire Valley Cloudy Bay, Marlborough	90 80
Chardonnay Cakebread, Napa Valley Far Niente, Napa Valley Louis Jadot Puligny-Montrachet, Burgundy	95 125 165
RED WINE Pinot Noir Domaine Serene "Evenstad Reserve", Willamette Adelsheim "Cuvee Elizabeth", Willamette Valley Williams Selyem "Eastside Road Neighbors" Russian River	175 115 225
Merlot Duckhorn, Napa Valley	115
Cabernet Sauvignon & Blends Jordan Vineyards, Alexander Valley Silver Oak, Alexander Valley Caymus Special Selection, Napa Valley Opus One, Napa Valley Shafer "One Point Five", Napa Valley	120 175 395 695 225

BY THE BOTTLE

VODKA Skyy Absolut (Flavors) Stoli (Flavors) Ketel One Belvedere (Flavors) Grey Goose (Flavors) Ciroc (Flavors) Stoli Elit	250 275 275 300 350 350 350 400
TEQUILA Don Julio Blanco Patron Silver Don Julio Anejo Don Julio 1942 Patron Platinum	300 350 350 800 900
GIN Bombay Sapphire Tanqueray Hendricks	275 275 300
RUM Captain Morgan Bacardi Silver Zaya 12 Year	275 300 325
WHISKEY Jack Daniels Fireball Jameson Maker's Mark Crown Royal Knob Creek Single Barrel	275 275 275 300 300 350
SCOTCH Chivas Johnnie Walker Black Glenlivet 12 Year Macallan 12 Year Macallan 18 Year Johnnie Walker Blue Macallan 25 Year	300 325 325 350 700 800 2500
COGNAC Hennessy VS Hennessy VSOP Remy Martin XO 7Remy Martin Louis XIII	300 400 600 7500