

Snacks

Cheese Board

*Regionally Sourced Cheese Selection,
Candied Pecans, Grilled Sourdough*

18

Chilled Shrimp

Buttermilk, Horseradish, Espelette Crouton, Dill

17

Chickpea Fritter

Tomato Aigre-Doux

10

Burrata

Salumi, Tomato, Roasted Garlic, Basil, Olive, Sourdough

18

Mushroom Toast

Grilled Sourdough, Truffle Ricotta, Balsamic

15

Fried Ravioli

Swiss Chard, Ricotta, Parmesan, Lemon

15

Rosemary Frites

Sesame & Sage Crisp, Lemon, Rosemary Aioli

14

Ham & Cheese

Rosemary Ham, Gruyere, Roasted Tomatoes, Mornay Sauce

23



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

BAR DANIEL *Cannonborough*



THE NICKEL HOTEL
FIVE TWO NINE — KING STREET
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UNITED STATES of AMERICA

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Cocktails

- SPECIALTY COCKTAILS -

- Aperitivo Martini** *Gin Or Vodka, Lillet Blanc, Aperol* 18
Magnolia Spritz *Prosecco, Elderflower, Passion Fruit* 19
King St. Kiss *Vodka, Pomegranate, Prosecco* 19
Palmetto Paloma *Blanco Tequila, Grapefruit, Lavender* 20

- CLASSIC COCKTAILS -

- Old Fashioned** *Bourbon, Rye, Citrus* 18
Twentieth Century *Gin, Creme de Cacao, Lillet Blanc, Lemon* 18
El Diablo *Tequila Blanco, Cassis, Ginger Beer* 20

- NIGHT CAPS -

- Espresso Martini** *Vodka, Caffè Borghetti, Espresso* 19
Mudslide *Vodka, Kahlua, Irish Cream, Chocolate* 19
Amaretto Sour* *Amaretto, Bourbon, Lemon, Egg White* 18

- SPIRIT FREE -

- Spritz** *Ghia Aperitif, NA Gin, Grapefruit, Lime, Soda* 15
Firing Squad *NA Mezcal, Grenadine, Lime, Fee Brothers Aromatic Bitters* 15
Espresso Martini *Lyre's Coffee Originale, Lyre's White Cane Spirit, Espresso* 18

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Wines

- SPARKLING -

- Prosecco** *Prosecco, Sorgente 'Brut', Veneto, Italy* 15 / 65
Prosecco Rosé *Don Luchi 'Brut', Veneto, Italy* 19 / 75
Champagne *Pierre Gerbais 'Grains de Celles Extra Brut', Aube, France* 60 (375ml)

- WHITES -

- Picpoul De Pinet** *Domaine Font Mars, Languedoc, France* 13 / 55
Chardonnay *Matthiasson, Napa Valley, United States* 21 / 90
Vermentino *Piero Mancini, Sardegna, Italy* 18 / 75
Sauvignon Blanc *Domaine Bailly-Reverdy 'Sancerre', Loire Valley, France* 25 / 105
Chardonnay *Dominique Cornin 'Bourgogne Blanc', Mâcon, France* 105

- ROSÉ & ORANGE -

- Cinsault, Grenache, Syrah** *Triennes, Provence, France (rose)* 16 / 65
Macabeo *Finca El Molar, Albacete, Spain (orange)* 16 / 65

- REDS -

- Pinot Noir** *Land of Saints, Santa Barbara, United States* 17 / 75
Grenache & Syrah *Domaine de Ferrand 'Le Mistral', Rhone, France* 15 / 65
Cabernet *Twenty Rows, Napa Valley, United States* 20 / 85
Pinot Noir *J.K Carriere 'Vespaidae', Willamette Valley, United States* 105
Cabernet Sauvignon *Maxville Estate 'Chiles Valley', Napa Valley, United States* 110

Beer

- Helles Lager** *Stiegl, 16 oz / 4.5%* 12
Kölsch *Gaffel, 16 oz / 4.8%* 12
Pilsner *Wisecre 'Tiny Bomb', 16 oz / 4.5%* 10
I.P.A. *Revelry 'Lefty Loosey', 12 oz / 7%* 9
Hazy I.P.A. *Barn Brew Co. 'Haze for Horses', 16 oz / 6.4%* 12
Belgium Blonde *D'Acouffe 'La Chouffe', 11 oz / 8%* 12
Non-Alcoholic *Untitled Art 'Citra Session', 12 oz / 0.5%* 9