

Snacks

Cheese Board

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

18

Chilled Shrimp

Buttermilk, Horseradish, Espelette Crouton, Dill

17

Burrata

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

18

Sunflower Salad

Endive, Cucumber, Mint, Asparagus, Lemon Vinegar

18

Mushroom Toast

Grilled Sourdough, Truffle Ricotta, Balsamic

15

Rosemary Frites

Sesame & Sage Crisp, Lemon, Rosemary Aioli

14

French Onion Wontons

Caramelized Onion, Provolone, Balsamic, Horseradish

15

Crab Dip

Lump Crab, Celery Puree, Gruyere, Grilled Sourdough

18



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
CHARLESTON • SOUTH CAROLINA • 29403
UNITED STATES of AMERICA

TEL: +1 (854) 260-1331 • NICKELHOTEL.COM

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*

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

Wines

- SPARKLING -

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)*

Champagne *Suenen, Blanc de Blanc 'Oiry' Extra Brut Grand Cru, Cramant, France 235*

Champagne Rosé *Frederic Savart, 'Bulle de Rose' Extra Brut 1er Cru, Écueil, France 225*

- WHITES -

Picpoul De Pinet *Domaine Font Mars, Languedoc, France 13 / 55*

Chardonnay *Matthiasson, Napa Valley, United States 21 / 90*

Sauvignon Blanc *Domaine Bailly-Reverdy 'Sancerre', Loire Valley, France 25 / 105*

Chardonnay *Dominique Cornin 'Bourgogne Blanc', Mâcon, France 105*

- ROSÉ & ORANGE -

Pinot Noir, St. Laurent, Zweigelt *Schloss Gobelsburg, Niederösterreich, Austria (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 Sauvignon *Twenty Rows, Napa Valley, United States 20 / 85*

Pinot Noir *J.K Carriere 'Vespadae', Willamette Valley, United States 105*

Cabernet Sauvignon *Maxville Estate 'Chiles Valley', Napa Valley, United States 110*

Beer

Helles Lager *Oberdorfer, 16 oz / 5% 12*

Kölsch *Gaffel, 16 oz / 4.8% 12*

Pilsner *Wiseacre '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 *Best Day Brewing 'Electro-Lime', 12 oz / 0.5% 9*