

THE
N A S H

RESTAURANT & BAR

**HAPPY HOUR
DRINK**

Wine \$9

Red, White or Prosecco - Glass

Craft Cocktails \$11

Arod

Blood orange vodka, cranberry, lemon, orange liqueur

Margarita

Tequila, lemon, lime, orange liqueur
(Strawberry, peach or passion fruit available for an upcharge)

French 75

Gyn, Elderflower, lemon, topped with prosecco

Caipirhina

Lime, sugar, Cachaca

Paloma

Reposado tequila, honey, grapefruit, lime, salted rim

Old Fashioned

Bourbon, turbinado, angostura

Summer Solstice

Mango brandy, rum, strawberry, lemon, rosé

Spicy Cucumber Gimlet

House infused gin, cucumber, agave, fire tincture

Monday through Friday, 3:00 p.m. to 6:00 p.m.

Available in the bar and on the patio

THE NASH

RESTAURANT & BAR

HAPPY HOUR EAT

Eat \$10

Tater Tots

Roasted corn, jalapeño, herbed crema fresca, aged smoked cheddar, fresh cut chives

Truffle Fries

Parmesan, truffle oil, truffle aioli

Forbidden Eggs*

Crunchy, sweet & spicy eggs, sweet chili sauce, cilantro, Thai basil, crispy shallots

Wild Mushroom Toast

Country bread, creamy duxelle, goat cheese, roasted wild mushrooms, fresh herbs, asiago cheese

Eat \$13

Pizza

Choice of Margherita or House

Lamb Lollipop*

Red curry, herbed labneh

Korean Bacon*

Gochujang bbq sauce, bao bun, cucumber, kimchi, peanuts, cilantro

Hot Chicken Sliders

Crispy chicken, pickles, whole grain honey mustard, brioche bun

Beef Sliders*

Pecan wood smoked bacon, aged cheddar, spicy dijonaise, brioche bun

The Nash Combo \$35

Pizza & Bottle

Choice of Margherita or House; House red, white or Prosecco

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

Please alert your server of any allergies.

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Available in the bar and on the patio