

AVAILABLE FROM 5 PM - 9 PM

BOARDS

Choose 323

Choose 535

Grand Board..... 80

CHEESE

- Shropshire, Nottinghamshire, UK
- Grilled Haloumi, Kryssos, Greece
- Belle Chevre, Elkmont, AL
- Aged Gouda, Beemster, Holland
- Manchego, Spain
- Buratta, Bel Gioioso, Wisconsin

MEAT

- Toscano, Framani, Berkley, CA
- Cured Chorizo, Palacios, Spain
- Capocollo, Smoking Goose, Indianapolis, IN
- Smoked Salmon, Norway
- Prosciutto De Parma, Italy

SWEETS

BAKE SHED GF DARK CHOCOLATE BROWNIE 15

Dark Chocolate Ice Cream, High Road Creamery, Marietta, GA

BANANA WALNUT BREAD PUDDING** 15

Fresh Whipped Cream, Corn Liquor Caramel

**Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.*

***Contains nuts.*

NEAT BARREL PICKS:

El Tesoro Single Barrel Reposado 18

Treaty Oak Ghost Hill Single Barrel Bourbon 16

Balcones True Blue Single Barrel 16

NEAT

- NEAT Bottle Shop is open from 12:00 p.m. - 10:00 p.m. Tuesday - Saturday
- NEAT Tasting Room is open from 2:00 p.m. - 10:00 p.m. Tuesday - Saturday
 - Outdoor seating available.

11 North Castle Harbour Drive | 850.213.5711 | neat@alysbeach.com

TASTING ROOM

NEAT

COCKTAILS

*This item contains raw eggs. Consuming raw or uncooked fish, shellfish, eggs, or meat increases the risk of food borne illness.

*NEAT-NOG	12
Treaty Oak "Alys Beach" Single Barrel Bourbon, Plantation Dark Rum, Fresh Eggs & Dairy, Nutmeg, Cayenne	
CHAMPAGNE COCKTAILS	14
 • Sugar Plum Fairy – TLC Vodka, Cathead Honeysuckle, Gingercello, Plum Bitters	
• the the THE GRINCH! – TLC Vodka, Cathead Honeysuckle, St. Germain	
FELIZ NAVIDAD	15
Plantation Dark Rum, Faretto Biscotti Liqueur, Dulce de Leche, Aztec Bitters	
SPEECHLESS IN SEATTLE	15
Siete Misterios Mezcal, Yellow Chartreuse, Luxardo, Orange Bitters, Lemon	
WHEN FIGS FLY	18
Baclones "Alys Beach" True Blue Single Barrel, Nocello, Honey-Fig Red Wine Shrub	
GIN-GLE BELLS	18
Bolwing & Burch Gin, Lillet, Giffard Triple Sec, Lavender-Rosemary Simple	
ALL I WANT FOR CHRISTMAS IS TEQUILA	18
El Tesoro "Alys Beach" Single Barrel Reposado, Celery Bitters, Bell Pepper Jalapeno Simple, Agave, Lime	

WINE

BRUT	
Charles Armand Blanc de Blanc, France	11
Le Mesnil Blanc de Blanc Grand Cru, Champagne (half bottle).....	32
ROSÉ	
Klinker Brick, Lodi.....	12
SAUVIGNON BLANC	
Boya, Chile.....	12
CHARDONNAY	
BonAnno, Carneros	15
CÔTES DU RHÔNE	
Domaine de la Solitude, Rhône Valley.....	14
PINOT NOIR	
Alexana, Willamette Valley	18
CABERNET SAUVIGNON	
Turnbull, Napa Valley	24

3 ROTATING SEASONAL TAPPED BEERS
REGIONAL CAN AND BOTTLE SELECTION ALSO AVAILABLE
 Please ask your server about selection.

BEER

SNACKS

OFFERED ALL DAY

\$4 per selection

- Rosemary citrus olive medley
- Hummus stuffed peppadew peppers
- Balsamic marinated cippolini onions
- Gluten free seeded flatbread crackers
- Marcona almonds
- Fresh berries
- Zapp's chips

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SHAREABLES

HOUSE MADE MEZZE

\$9 per selection

Offered with crisp vegetables and warm naan

- Whipped Feta | pomodoro relish
- Roasted Garlic Hummus | espelette, organic olive oil
- Black-Eyed Pea Hummus | pickled green tomato
- Carolina Pim' Cheese | pepper jelly

DEVILED EGGS	7
Chef's whim, ask you server about today's preparation	
SHE CRAB SOUP	10
Aged sherry, fish fumet, mirepoix, cream	
ARTISAN SAUSAGE SAMPLER	16
Braised and seared selection of curated sausages and wurst, whole grain mustard, cornichons	
SIRACHA CHICKEN AND STICKY RICE MEATBALLS	18
Gochujang honey, edamame puree	
BURRATA ARRABBIATA	14
Zesty tomato ragout, grated pecorino, fresh micro basil	
WINE POACHED PEAR, CURED GRAPE AND GORGONZOLA FLATBREAD	17
3 cheese bechamel, garlic confit, smoked bacon, mozzarella	
PROSCIUTTO DE PARMA FLATBREAD	16
Dried figs, garlic confit, arugula, grated manchego, vino cotto	

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