NEST

public house

A P R E S

NACHOS→\$8 (add beef or pork-\$5)

jalapenos, pico de gallo, three cheese sauce

SHREDDED BEEF TACO→\$5ea

braised beef short rib, cabbage, lime, cilantro, salsa verde, la rocca corn tortilla

BBQ PORK SLIDER →\$3ea

house made cheddar biscuit, bbq pork, nest pickles

CHICKEN AND GREEN CHILI QUESADILLA→\$7ea

local flour tortilla, chicken, roasted green chilis, house salsa, cheddar and pepper-jack cheeses

WARM PRETZEL DIPPING BITES AND BEER CHEESE DIP→\$5

house made soft pretzel, warm beer cheese dip, green onion

S O U P S & S A L A D S

CAESAR SALAD→\$7 Add Chicken \$6 Add Shrimp \$9

hearts of romaine, arugula, peppered croutons, roasted garlic dressing

BABY GREEN SALAD→\$6 Add Chicken \$6 Add Shrimp \$9

mixed greens, cucumber, cherry tomatoes, balsamic vinaigrette

CHICKEN AND DUMPLINGS→\$7 cup / \$10 bowl

chicken thighs, yukon potato dumplings, chicken gravy, black trumpet mushrooms, green onions

LOBSTER POT→\$7cup /\$12 bowl

creamy lobster bisque, spicy cheese straws, arugula

WINTER MINESTRONE→\$5cup /\$8 bowl

baby turnips, potato, white bean, black kale, and orecchiette in a savory vegetable broth [Add a soft poached egg to soups & salads for \$1]

MAIN DISHES

BEEF STROGANOFF→\$15

sautéed beef, winter mushrooms, baby pickles, egg noodles

CHICKEN TIKKA MASALA→\$15

slow cooked chicken thighs, jasmine rice, cilantro, tomato cream sauce

COCONUT CURRY SHRIMP→\$16

gulf shrimp, yellow coconut curry, roasted pineapple, kafir lime, jasmine rice

RED BEANS AND RICE WITH HOUSE SMOKED ANDOUILLE →\$14

slow cooked red beans, jasmine rice

[Add a soft poached egg to main dishes for \$1]

D O G S

SKINNY DOG→\$5

foot long dog, bun and that's all

ADD CHEESE-\$2

ADD CHILI-\$3

"THE LEO" →\$10

foot long hoisin dog, jalapeno and pineapple relish, bacon

BUDDY'S DOUBLE BEEF BBQ DOG→\$10

smoked foot long andouille, bbq beef, low country slaw

SOUTH OF THE BORDER→\$10

foot long jalapeno-cheddar chorizo, pork green chili, pepper-jack cheese, tortilla chips

TCHOPPER! →\$10

foot long bratwurst, spicy saurkraut, house corned beef, 1000 island dressing

[All dogs and sausages are house-made and served on our fresh baked brioche bun with sea salt chips]

D E S S E R T

ROASTED BANANA CAKE 5

BROWN BUTTER CRANBERRY BAR 5

crushed maple candy, milk chocolate chai ice cream vanilla cranberry preserves, sweet cream

Consuming raw or undercooked meat, poultry, shellfish or eggs may increase the risk of food-borne illness

We reserve the right to add 18% gratuity to parties of 6 or more. All outside orders will receive and automatic 18% gratuity.

In support of Colorado law any person who attempts to possess or attempts to purchase spirits, wine or beer containing alcohol must present a valid ID, showing they are of legal age, 21. We refuse to serve anyone without a valid ID

JEST

blic house \mathbf{u}

PIRITED

PANAMA HATTIE

skyy blood orange vodka, aperol, muddled orange and cherry, soda

sauza blue tequila, grapefruit juice, lime, agave, salted rim

ELIXIR

jim beam honey bourbon, orange jasmine hot tea, lemon, agave nectar

AT THE ABBEY

skyy citrus vodka, green chartreuse, house made rosemary syrup, grapefruit juice

WISDOM

hendricks gin, cranberries, sage syrup, cranberry juice

EGG'N'GROG

house made egg nog with jim beam red stag spiced bourbon

THYME FOR LEMONADE

360° sorrento lemon vodka, lemon, blueberries, house made thyme syrup

EPIPHANY

hot buttered rum with cruzan black strap and our seasonally flavored butter

cruzan 9 spiced rum, chai tea, cream, chai syrup

APPLE A DAY

jim beam hardcore cider bourbon, hazed & infused lager, apple juice

CHERRY ON TOP

guinness stout, crème de cassis, jim beam black cherry

UNSPIRITED

PEPPERMINT HOT COCOA

house made hot cocoa with cream and peppermint

MULLED CIDER

warm house spiced apple cider

ROSEMARY LIMEADE

Lime juice, rosemary syrup, sparkling soda

CANTALOUPE SPRITZER

Cantaloupe, lime, ginger beer

POM-CITRUS MOCKTINI

Pomegranate juice, grapefruit lime and orange juice

9/36

WINE

WHITE **CHARDONNAY** Morgan Metallico "Unoaked" 14/52

Edna Valley 10/40 SAUVIGNON BLANC

Torres "Las Mulas" PINOT GRIGIO

Trinity Oaks, 9/36 RED PINOT NOIR

9/36 Trinity Oaks

CABERNET SAUVIGNON

Educated Guess

14/52

CHAMPAGNE

PROSECCO

Veuve Clicquot-Yellow Label 22/80

12/48

BUBBLES & ROSE

PINOT NOIR ROSÉ

VanDuzer

Mionetto

12/48

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NEST

MICROBREWS

D R A F T

SEASONAL FAVORITE, NEW BELGIUM, FORT COLLINS, CO 1/2 \$6

beer for everyday of every season, long days or long nights, snowy cold or dripping summers

FAT TIRE, NEW BELGIUM, FORT COLLINS CO 1/2 \$6

amber ale, toasty malt, gentle sweetness, flash of fresh hop bitterness

MOMMA'S LITTLE YELLA PILS, OSKAR BLUES, LONGMONT, CO 1/2 \$6

pilsener, rich but clean, with a short hoppy finish 56

BLACK POWDER OATMEAL STOUT, TOMMYKNOCKER, IDAHO SPRINGS, CO 1/2 \$6

stout, smooth, semi-sweet malty body and a medium coffee and dark chocolate finish

BOTTLES & CANS

ASPEN BREWING CO, ASPEN

this season's blonde, english style pale ale \$6 independence pass, super hopped IPA \$6

NEW BELGIUM BREWERY, FORT COLLINS

fat tire, amber ale \$6 shift, pale lager \$6 ranger, ipa \$6

lips of faith series, small batch beauties brewed for

faithful lips (22oz) – seasonal choices \$18

1554, enlightened black ale \$6 blue paddle, pilsner lager \$6 sunshine, filtered wheat \$6 rampant, imperial IPA \$6

frambozen, raspberry brown ale \$10

GREAT DIVIDE, DENVER

collette, farmhouse ale \$7 yeti, imperial stout \$12 claymore, scotch ale, \$7 hoss, rye lager \$7

NEW PLANET GLUTEN FREE BEER,

BOULDER blonde ale\$7 raspberry ale \$7

ODELL BREWING, FORT COLLINS

cutthroat porter, london style porter\$6 mountain standard, double black IPA \$9 isolation, winter ale \$7 easy street, american style wheat \$6

COORS BREWING CO, GOLDEN

coors, american style lager \$4
coors light, light american style lager \$4

COLORADO CIDER COMPANY, DENVER

glider cider (22oz), apple cider \$15

AVERY BREWING COMPANY, BOULDER

white rascal, belgian wheat \$7 out of bounds stout, american stout \$7 ellie's, nut brown ale \$6 holy trinity series - salvation (220z), belgian golden ale \$18

TOMMYKNOCKER, IDAHO SPRINGS

jack whacker wheat, american style wheat beer \$6 hop strike, rye black IPA \$7 maple nut, maple nut brown ale \$6

OSKAR BLUES, LONGMONT

dales, pale ale\$6 old chub, scotch ale\$6 mamma's little yella pils, pilsner \$6 ten fidy, imperial stout \$11 deviant dales, (22oz), IPA\$13

PUG RYAN'S, DILLON

hideout helles, munich helles lager \$6 deadeye, munich dunkel lager \$6

BOULDER BEER, BOULDER

buffalo gold, golden ale \$6 never summer, winter warmer ale \$6

BRECKENRIDGE BREWERY, BRECKENRIDGE

avalanche amber, american amber \$7 vanilla porter, classic porter \$7 agave wheat, agave wheat ale\$7

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