The Nook's Drink Menu

Welcome to The Nook! Please turn me over for Nook Fishbowls and Nook Specialty Drinks.

Local beer. Exciting wines. Crafted cocktails.

Beer Bottles & Cans

Local Brew

Atlanta Brewing Co. Collection 6.5
Hartsfield IPA, Hoplanta
Blakes Collection Cider 7
Triple Jam or Pear

Bud Light 4.5 Budweiser 4.5 Coors Light 4.5

Michelob Ultra Seltzer 5
Cucumber, and peach
Gate City Terminus Porter 7

Boulevard Cosmic IPA 7 Golden Road Mango Kart 6 Hamm's *Lager* 3

Michelob Ultra 4.5 Miller Lite 4.5

Monday Night Brewing Collection 7
Blind Pirate IPA, Drafty Kilt Scotch Ale,
or Slap Fight IPA

New Realm Brewing Co. Collection 7

Euphonia Pilsner, Hoptropolis, United Lager

Orpheus Brewing Collection* 7.5

All You Get Is All You Get Hazy Sour Ale,

Over and over and Over Sour,

Scofflaw Collection

Double Jeopardy* 8/ Dirty Beaches 7

ekyll Brewing Collection

Pineapple Habanero/ Coffee Cooter Brown ale 7

Gummy Bear and MooHoo

Three Taverns Collection* 7.5

Night On Ponce IPA, Ukiyo Lageor

Rapturous Raspberry Ale

Bud Light Seltzer 5

*ask you sever our current flavors

Cutwater White Russian 6.50

Yuengling Lager 5

Pretoria Fields Collection 7

Skywater golden ale and Walker Station Stout

Eventide 7

Citrus Grove hefeweizen

Reformation 7

Mittens Does Cosplay Guava Sour, Jude Belgian Style Triple 7.50 Sweet Baby Java chocolate peanut butter porter

Red Hare Betty White Stout 7
Wicked Weed Fresh Pressed 7



Beers On Draft

Creature Comforts Rotating IPA 6 / 22

Bell's 2 Hearted IPA 7/26

Blue Moon Belgian Wheat 6 / 22

Bud Light 4/14

Guinness 7/26

New Belgium Fat Tire Amber Ale Amber Ale 7 / 26

Estrella Jalisco Pilsner 5/20

Scofflaw Rotating 8 /28

Scofflaw Basement 8 / 28

Stella Artois Pale Lager 6 / 22

Sweetwater 420 APA 7/26

∜∏errapin Rotating 7 / 26

Blake's Flannel Mouth Cider 7 / 26

Wicked Weed Rotating 7/26

Dry Country Blueberry Vodka Lemonade 6/22

✓ Jekyl Winter Stout 7/26

New Belgium Accumilation White IPA7/26

New Realm Rotating 7/26

Wines

White & Rose

Truffle Dog Chardonnay/ Cortese Blend 9/32 Chauteau Bonet Sauvignon Blanc 11/38 La Tue Rose 11/38 Acaicia Chardonnay 11/38

Red

Proeimo Cabernet Sauvignon 10/32 Chateau Famaey Malbec 10/34 Masi valpolicella 10/32 J Lohr Pinot Noir 11/38 Chateau La Graviere Bordeaux Blend 11/38

Bubbly

La Marca Prosecco 9/34 House Champagne 5/18

Nook Sangrias

Ketel One Cucumber Mint Spiked White 9 Ketel One Grapefruit Rose Spiked Red 9 Nook Red, White, or Bubbly 7

Kat's Reserve

Louis Martini Cabernet Sauvignon 60
The Prisoner Red Blend 60
Saldo Red Zinfadel 60
Thorn Merlot 60
Veuve Clicquot Champagne 75



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The Nook, on Piedmont Park
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Blue Lagoon Tequila, blue curaçao, Sprite and sour mix

Drunken Astronaut Smirnoff Passionfruit Vodka, Tang and Sprite

Mangito Bacardi Mango Rum, Sprite, lime juice, mint and limes

Marvelous Tea New Amsterdam Pink Lemonade Vodka, iced tea, lemonade, lime juice, grenadine and Sprite
Punch-Drunk Love Bacardi Dragonberry Rum, Lemonade, lime juice, grenadine and Sprite
Mai Tai Bacardi Coconut Rum, cranberry, pineapple, soda, orange juice, Kraken dark rum floater

Superstar Smirnoff Blueberry Vodka, lemonade, Sprite, and Starbursts

Summer Daze Smirnoff Citrus, lemonade, sprite, lemons

Ask about our Friday Fishbowl; Bacardi Party Special Every Friday 35, Give your fishbowl wings, Red bull 5

The Nook's Specialty Drinks

Giving Cocktail™ - Local Lemonade 7

Veev Acai Berry liqueur, simple syrup, muddled strawberry and lemons, splash of sprite, served over ice
For the months of January and February, every cocktail sold, The Nook will make a donation to the Girls On The Run.

Nook Seasonal Cocktails

Skinny Legend 7

Your choice of Ketel One Botanicals (Cucumber Mint, Grapefruit Rose, or Peach Orange), topped with soda, served over ice

Zero carbs, zero sugar, zero guilt!

Rosewater Grapefruit Martini 9

Grapefruit Vodka, rosewater, simple syrup, ruby red grapefruit juice

Stone Cold Summer 9

Bacardi Rum, Camarena Tequila, pineapple juice, simple syrup, muddled with lemon, topped with soda, served over ice

The Nook Old Fashion 10

Whistle Pig Piggy Back Rye, raw sugar, filthy cherries and orange Bitters

Nook Mules

(Made with Owen's Ginger + Lime Craft MixerTM)

The "Moscow" Mule - Smirnoff Vodka, lime 8
Great Northern Mule - Empress Indigo Gin,
lemon 8

 $\textbf{Kentucky Mule} \, \cdot \, \textbf{Buffalo Trace Whiskey, lime} \, \, \textbf{\textit{8}}$

Nook Mega Mule* 40

192 oz Copper Mug 16 oz. of Smirnoff vodka, Owen's Ginger + Lime Craft Mixer, limes

*Nook Mega Mule requires a deposit of \$50 and a credit card on hold.

**Nook Mega Mule sales are final

Fink for the Trees - Front Porch Chillin' 8

Savannah Vodka muddled with strawberries and mint then topped with lemonade. Simple and refreshing, so y'all come back now, ya hear?

Nook Classics

Andy's Dark and Stormy 7

Gosling's Dark Rum, craft ginger beer, lime, served over ice Presented in loving memory of our dear friend, Andy Shiver

Southern Peach Palmer 8

Deep Eddy Sweet Tea Vodka muddled with mint, lemon, and peach schnapps, topped with lemonade. A souther classic with a twist!

Purple Stride 10

Empress Indigo Gin, Grapefruit bitters, tonic, garnished with a lime twist, served over rocks

For every cocktail sold, The Nook will make a donation to Pancreatic Cancer Action Network.

Stan's Crack'arita 10

Herradura Silver Tequila, agave nectar, muddled lime, topped with water, served over ice

Our take on a skinny margarita, a favorite of our friend Stan Gillespie

Mimosas

House Mimosa 7/26

Loaded Mimosa - House mimosa, weekly spirit 8/30 Royal Mimosa - House mimosa, Royal Combier 9/34

House Bloody

Smirnoff Vodka with bloody mary mix. Garnished with pickle, green olive, pepperoncini, lemon, lime, & bacon 7

The Bloody Best 22

**ALL Bloody Best sales are final

32 oz. glass overflowing with the Best Bloody Mary you have ever had!
Featured on the Today Show, The Bloody Best boasts 6 ounces of Smirnoff Vodka
mixed with our BBQ Style Bloody Mary mix. We top it with pepperoncini, blue cheese stuffed olives,
tots, steak, a slice of toast, bacon, and a hard boiled egg. You can even choose to get a beef straw to drink it from.
Yep, we started the trend and set the standard! We ask you please be patient and enjoy the view while we prepare this drink.
It's absolutely worth the wait!





We care about what you think!

Please email us at

feedback@thenookatlanta.com

with any comments or suggestions!

Thank you for choosing The Nook!