

NERRA

DINING

Specialty Cocktails

~Pearl Tide~

grey goose la poire, domaine de canton, lychee, lemon \$16

~The Deep Current~

blanco tequila, lime, blackberry sage syrup, soda \$15

~Plank & Pear~

Dark whiskey, vanilla pear syrup, allspice bitters \$16

~Ivory Current~

White chocolate espresso, creme de cocoa, titos, cream \$15

~Mermaids Cove~

white Rum, pineapple, lemon, lime, blue curacao, triple sec,
Coco lopez, melon liqueur \$15

~Crimson sky~

Reposado, Blood orange, grand mariner, lime \$16

Refreshers

Spirit free mocktails

~The Ginger Reef \$10~

pear, ginger, lemon, vanilla bean, fizz

~Tidal Bloom \$11~

pressed beet juice, cranberry, lime, soda

Soft Drinks

House Made Lemonade \$4

Fresh Brewed Sweet Tea \$3.50

Canned Sodas \$3.00

San Pelligrino \$5.00

Beer

Wicked Weed | Pernicious IPA \$8

Golden Road | Mangocart Wheat \$7

Stella | Pilsner \$7

Yuengling | Lager \$7

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DINING

Wine

Seasonal Sangria \$13

Sparkling

Conde De Subirats | Brut Cava |
Catalonia , Spain | NV \$12 | \$40

Rosé

Ferraton Pere & Fils 'Samorens' |
Cotes du Rhone, France | 2024 \$12 |
\$42

White

Giuliano Rosati | Pinot Grigio | Veneto,
Italy | 2024 \$12 | \$42

Lobster Reef | Sauvignon Blanc |
Marlborough
New Zealand 2025 \$13 | \$42

Bassermann-Jordan | Riesling | German
2023 \$14 | \$48

BonAnno | Chardonnay | California
Coast | 2023 \$14 | \$48

Red

Nicodemi | La Murate | Italy
2022 \$15 | \$52

Greetings | Pinot Noir | Willamette |
2023 \$14 | \$52

August Briggs 'Wishes' | Red Blend |
California | 2022 \$15 | \$56

Painted Fields 'Curse of Knowledge' |
Cabernet Sauvignon | Sierra Foothills,
California | 2022 \$15 | \$56