



nido

IN ROOM DINING
MENU

SPRING '24

Call 5023 or (512) 580-1185 for service

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BRUNCH MENU

7AM-2:30PM

Granola & Yogurt maple & vanilla scented, almond, pecan, fresh fruit	14	Murder Point Oysters half-dozen, cucumber mignonette	32
Florentine Frittata confit tomato, ricotta	21	Bluefin Tuna Crudo pistachio, castelvetrano olives, black currant	25
Your Way three eggs any way, home fries, bacon	18	Grains Salad farro, barley, quinoa, beets, carrots, tarragon, yogurt, ginger, lemon	19
Avocado Toast roma tomatoes, balsamic, parmigiano reggiano, foccacia	21	Tuna Gem Lettuce tuna confit, hierloom tomato, green goddess	25
Smoked Salmon Hash home fries, whipped cream cheese, dill, capers, roe	24	Chicken Milanese baby kale, radish, caesar dressing, parmigiano reggiano	21
French Toast berry compote, orange marscapone	21	Cacio-e-Pepe pecorino, poached egg	21
B.E.C on a Roll nueske's smoked bacon, egg, cheddar cheese, dijonnaise, brioche, home fries	22	Dry-Aged Burger nueske's bacon, cheddar cheese, pickles, onions, dijonnaise, briche, fries	32
Lamb Ragù cavetelli, pecorino, fennel pollen, mint	25	Turkey Club nueske's bacon, cheddar cheese, sourdough bread	25
Fish & Chips cod, malt vinegar, hefeweizen	30	Chocolate Croissant	7
Butter Croissant	7	Fresh Fruit assorted seasonal fruit	12
Smoked Bacon nueske's smoked bacon	7	Smoked Salmon	9
Soft Lettuces dijon-chardonnay vinaigrette	9	Home Fries	10
Fries aioli	11		

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BAR SNACKS

2:30PM - 10PM

Murder Point Oysters 32
half-dozen, cucumber mignonette

Bluefin Tuna Crudo 25
honeycrisp, basil, pistachio

Prosciutto & Turnips 22
Prosciutto di Parma, pickled fresnos, turnip salad

Sugar Snap Peas 19
mint, thai basil, buttermilk dressing

Burrata 19
asparagus, preserved lemon, sourdough

Crystal Blue Prawns 26
guajilo pepper, ajo, focaccia

Flatbread 16
artichoke, spinach, parmesan reggiano

Gem Lettuce 16
green goddess heirloom tomato, toasted seeds

Fries 9
aioli*

MAIN COURSE

5PM - 10PM

Octopus Carpaccio 22
escabeche, smoked marrow

Chilled Crab Torchio 25
calabran chili, nasturtium, niçoise olives

Cavatelli 28
lamb ragu, fennel pollen, mint

Grilled Branzino 42
hummus, herb salad, warm flatbread

Wild Icelandic Cod 36
avocado, pickled jalapeños, maseca tuile

Half-Chicken 36
basil pesto, quinoa, gem lettuce hearts

44 Farms Ribeye 130
morrel mushrooms, au poivre

Diver Scallops 39
french lentils, guanciale, chervil

Berkshire Pork 41
potato écrasé, horseradish, mustard greens

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COCKTAILS

Nido Martini Tito's vodka, Sipsmith Lemon Drizzle gin, lo-fi sweet vermouth, orange bitters	18
Flower Thrower Aviation gin, elderflower, lemon, lavender bitters, rose water	18
Turtle Cove coconut rum, mango, pineapple, lime, cranberry bitters	19
The Stillness of The Night Still Austin Bourbon, Seven Tails XO, Averna Amaro, vermouth, bitters	19
Desert Dove Desert Door sotol, habanero tequila, lime, prickly pear, grapefruit soda	19
Cure-All george dickel 8 year bourbon, honey-ginger syrup, lemon	17
Farmer's Daughter garrison brothers bourbon, maple, black walnut	18
Juliet's Revenge Cranberry infused vodka, Pama, lemon, cranberry bitters	16
Añejo Negroni Casa Dragones añejo, Nido bitters blend, vermouth blends	50

BEER

512 IPA new school IPA, juicy hops	7
Live Oak Brewing Company german-style wheat beer	7
Cerveza Charro mexican-style pilsner	7
Shiner Light lightly hopped alt-lager	6

ALCOHOL FREE

N'aperol Spritz giffard aperitif, lemon, orange	12
Earl Grey Mule tea infusion, ginger beer, sage, lemon	12
Endless Summer prickly pear, lime, agave, ginger ale	12
Berry Bramble mixed berry shrub, mint, lemon	12
Piña Please pineapple, lime, agave, soda, tajin rim	12
Win Alcohol Removed Sparkling Wine verdejo, spain	12/48

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WINE

SPARKLING

Raventos i Blanc *Blanc de Blanc* Brut
Penedes Spain 2021 17

Cleto Chiarli *Brut de Noir Rosé*
Lambrusco NV 16

Moët Chandon *Imperial Brut*
Champagne NV 32

Lost Draw *Pet-Nat Rosé* Pinot Meunier
Texas High Plains 2022 19

WHITE

Nels Margreid *Hill* Pinot Grigio
Alto Adige 2022 16

Idlewind *Flora y Fauna* Arneis Blend
Mendocino 2022 18

Shaw + Smith Sauvignon Blanc
Adelaide Hills, Australia 2022 18

Héritiers du Comte Lafon Chardonnay
Mâcon-Villages, France 2022 21

Gobelsburg Riesling
Austria 2018 16

RED

Remoortere Pinot Noir
Menetou-Salon 2022 19

Monje Amestoy *Luberti* Tempranillo
Rioja Alavesa 2021 16

Grammercy Cellars *Walla Walla* Syrah
Washington 2018 21

Angelo Negro *Basarin Nebbiolo*
Barbaresco, Italy 2020 28

Tenuta San Guido *La Difese*
Super Tuscan 2020 21

Monte Xanic Cabernet Sauvignon
Baja California 2021 19

ROSÉ

Château Vannières
Côtes de Provence Rosé 2022 17

Stolpman Vineyards *Love You Bunches*
Central Coast, California 2022 16

Bodegas Navarrsotillo *Gaupasa*
Brenache Blanc Rioja 2022 16

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COFFEE

La Colombe Drip	5
Espresso/Americano	4
Macchiato	5
Cafe Latte	6
Cappuccino	5.5
Cortado	5
Iced Latte	6
Cold Brew	5

TEA

La Colombe Tea (hot)	5
Yunnan Breakfast	
Earl Grey	
Golden Tumeric	
Jasmine Green Tea	
Peppermint Cardamom Herbal	
Chamomile Citrus	
Black Iced Tea	4
Chai Latte	5
Matcha Latte	6

WATER

Acqua Panna 1L	9
San Pellegrino 1L	9

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