

PETER PIPER*

St. George Green Chili Vodka, Lime Cordial,
Saline, Pickled Pepper

13/11*

MIDNIGHT RYE-DER

Michter's Rye Whiskey, Legendre Herbsaint,
Pomegranate-Fennel Shrub, Lemon,
Peychaud's

16

ALOHA FELICIA

Blackwoods Gin, Lillet Blanc, Pierre
Ferrand Dry Curacao, Lemon, Tropical
Punch Syrup

15

BABY BOY BILLION*

Altos Olmeca Blanco Tequila, Pelton de la
Muerte Mezcal, Honey-Pepper Syrup,
Jalapeño Tincture, Citrus

13/11*

DOLCE PERA

St. George Spiced Pear, Quintessentia Amaro
Nonino, Turbinado, Lemon, Egg White

15

LORD FIGGINS*

Grander 8yr. Golden Rum, Chicory Coffee-Fig
Syrup, Orange, Clove

13/11*

ASK ABOUT OUR SEASONAL MOCKTAILS

APRÈS BEACH WEDNESDAYS 5-7pm

\$2 OFF ON SELECTED COCKTAILS*

TUESDAY-THURSDAY&SUNDAY, 12PM-10PM

FRIDAY&SATURDAY, 12PM-11PM

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

NEAT

SNACKS

Marinated Olives, Orange, Rosemary
Herb Valencia Almonds
Peppadews & Hummus
Choose 2 | 7*

ALL DAY

SHAREABLE

Trio of Dips, Baguette*
15

Chips and Dip, Smoked Salmon, Caviar, Potato Chips*
18

Duck Rillettes, Grain Mustard, Pickled Red Onions,
Cornichons, Crostini*
18

Roasted Tomato Soup, Oregano, Parmesan, Focaccia
14

Burrata Salad, Preserved Tomato, Cucumber, Baguette,
Basil
12

Manchego and Nduja Flat Bread, Roasted Garlic, Pickled
Onions, Cilantro, Lime, Pesto
14

Smoked Salmon Flat Bread, Herb Cream Cheese, Pickled
Onions, Dill, Lemon, Capers, Roe
16

Prosciutto de Parma Flat Bread, Roasted Garlic, Figs,
Arugula, Manchego, Vincotto
16

CHEESES

Green Hill, Sweet Grass Dairy, GA
Thomasville Tomme, Sweet Grass Dairy, GA
Asher Blue, Sweet Grass Dairy, GA
The Fawn Cheddar, Deer Creek, WI
Caciotta Al Tartufo, Umbria, Italy

FIVE TO TEN PM

MEATS

Salami Felino
Spotter Trotter Coppa
Soppressata
Prosciutto de Parma
Nduja

BOARDS

Choose 3 | 19 Choose 5 | 30
Grand Board | 75

APRÈS BEACH WEDNESDAYS 5-7PM
\$1 OFF SELECTED FOOD ITEMS*

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

Assorted Chocolate Truffles
11

French Macarons
12

SWEETS

IN THE FLESH GUAVA
Two Brothers Brewing Company
10 | 47

DRUNKIN' PUMPKIN
3rd Planet Brewery
8 | 38

MEGA MIX
M.I.A. Beer Co., Pale Ale
8 | 38

BEER

CHAMPAGNE | Oudinot Brut NV,
Epernay, France
20

ROSÉ | Chateau de Brigue "83" 2016,
Provence, France
11

PINOT GRIS | Alexana 2015,
Willamette, Oregon
14

CHARDONNAY | St. Innocent 2014,
Willamette, Oregon
18

SYRAH/CINSAULT/CARIGNAN |
Storm Point 2016, Swartland, South
Africa
12

CABERNET SAUVIGNON | Le P'Tit
Payson 2015, Central Coast,
California
14

WINE

APRÈS BEACH WEDNESDAYS
5-7pm \$1 OFF DRAFT BEER