

**GRAPEFRUIT-LYCHEE FIZZ**

St. George Botanivore Gin, Giffard Lichi-Li,  
Ruby-Red Grapefruit, Lime, Soda Water

**14****DAYBREAK\***

Cimarron Blanco Tequila, Massenez Crème de  
Cassis, Lemon, Cherry, Tonic Water

**13/11\*****HEMINGWAY'S CRUSTA**

Papa's Pilar Golden Rum, Grand  
Marnier, Turbinado, Lemon, Bittermen's  
Orange Citrate

**14****WINTER ORCHARD SANGRIA\***

Spy Valley Sauvignon Blanc, Apple Cider,  
Grand Marnier, Grapes, Pear, Soda Water

**13/11\*****THE BITTAH BUFFALO**

Buffalo Trace Bourbon, Pear & Apple Shrub,  
Thyme, Bittermen's Boston Bittahs,  
Caramelized Pear

**15****PARISIAN LEMONADE\***

Deep Eddy Lemon Vodka, Honey, Lavender  
Tea, El Guapo Cucumber-Lavender Bitters,  
Champagne

**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

**HELL ON WOOD**  
DuClaw Brewing Company  
11 | 49

**PALAPA**  
Idyll Hounds Brewery  
8 | 38

BEER

**SPARKLING CRÉMANT** | Prosper  
Mauxfaux NV, Burgundy, France  
14

**ROSÉ** | Figuière "Magali" 2017,  
Provence, France  
13

**SAUVIGNON BLANC** | Spy Valley  
2017, Marlborough, New Zealand  
12

**CHARDONNAY** | Kokomo 2017,  
Russian River, California  
15

**GRENACHE/MOURVÉDRE/  
SYRAH** | Elyse C'est Si Bon 2016,  
Napa, California  
15

**PRIORAT** | Black Slate la Vilella  
Alta 2016, Catalonia, Spain  
17

WINE

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