

THE *Nitrotini*™

*Charleston's hottest cocktail...
minus 320 degrees.*

COOLED TO -320° FAHRENHEIT, the Nitrotini is Charleston's only cocktail infused with liquid nitrogen. Dramatic, sexy and delicious, the Nitrotini is possibly the coldest and most refreshing cocktail you have ever tasted.

Our expert staff is specially trained in the art, science and safety of the Nitrotini. Curious? Sip on this:

- Liquid nitrogen (LN₂) is just pure nitrogen cooled to -320° Fahrenheit. It is colorless, odorless, tasteless and inert. Our atmosphere, the air that we breathe, consists of 78.08% nitrogen, 20.94% oxygen (O₂) and the remaining 0.08% represents trace gases.
- The cloud that forms above your cocktail is condensed water vapor reacting with the warmer air. Simply wait 1-2 minutes for the cloud and invisible liquid nitrogen to evaporate, and enjoy.
- Nitrotinis are safe to drink. We use the same element used to freeze seafood, fruits and vegetables.
- Nitrotinis can be made only by our specially trained staff in one designated part of the bar.
- Choose from 25 specialty Nitrotini selections.
- Exclusive to Grill 225. Nitrotinis are not available at the Pavilion Bar.

Refreshing, delicious and one-of-a-kind. Truly Charleston's hottest cocktail...minus 320 degrees.

DISCLAIMER

Liquid nitrogen is served at -320°. It should be given the same respect as fire. Direct contact will cause frostbite or severe burns. Wait 1-2 minutes for the cloud and invisible liquid nitrogen to evaporate. Do not attempt to inhale the water vapor during dissipation, as it may disrupt the balanced ratio of nitrogen to oxygen gas in the air that you breathe. Direct inhalation may cause temporary dizziness.

Nitrotini™ Selections

LEMON GINGER

Absolut Citron, Ginger schnapps with a splash of sweet and sour

18

COSMOPOLITAN

Absolut Citron, triple sec, fresh lime juice and cranberry juice

17

DIRTY BIRD

Grey Goose and olive juice garnished with Roquefort cheese olives

19

ESPRESSO

Van Gogh Espresso vodka with Kahlua and brewed espresso

18

REFRESHTINI

Hendricks gin, cucumber infused lemonade, garnished with a cucumber slice

17

TIRAMISU

Captain Morgan spiced Rum, Tia Maria and espresso layered with cream then garnished with cocoa powder

18

POMEGRANATE

Pomegranate vodka and Pomegranate schnapps with a splash of soda and sour

18

LEMON DROP

Absolut Citron, simple syrup and freshly squeezed lemon, garnished with a sugared rim

17

PEACH BLOSSOM

Absolut Peach and Peach Tree schnapps with simple syrup

17

GREEN APPLE

Kettle One vodka, Apple schnapps and a caramelized dipped apple slice

18

CLASSIC

Tanqueray and dry vermouth with olives or a twist

18

MILK CHOCOLATE

Absolut vodka, Godiva Dark chocolate, cream and chocolate ganache

18

RAZZMATAZZ

Stoli Razberi vodka and Chambord with a twist of lemon

18

STRAWBERRY DAIQUIRI

Bacardi rum and fresh strawberry puree garnished with a strawberry

18

MANDARIN CHOCOLATE GANACHE

Absolut Mandarin with Godiva Dark liqueur and garnished with a chocolate ganache dipped orange slice

19

ROOT BEER FLOAT

Stoli Vanilla vodka, Root Beer Schnapps and a quinine of ice cream

21

CHOCOLATE RAZBERI

Stoli Razberi vodka, triple sec, fresh raspberry puree and chocolate sorbet

21

GREEN TEA

Absolut Citron, Grand Marnier and chilled green tea garnished with a sprig of mint and a lemon wedge

19

SINGAPORE SLING

Tanqueray, cherry liqueur, splash of grenadine and soda with fresh lemon juice

18

NEGRONI

Beefeater gin, sweet vermouth, a splash of orange juice shaken and garnished with an orange slice

19

WATERMELON MARTINI

Midori Melon liqueur, Absolut Citron, fresh watermelon juice and a splash of lemon

19

SWEET TEA

Firefly Sweet Tea shaken with mint and lemonade

17

DIRTY BLOODY MARY

Absolut Peppar vodka, tomato juice, dry vermouth and olive juice

18

BANANAS FOSTER

Stoli Vanilla, Creme de Bananas and Creme de Cacao garnished with brown sugar

21

BATTERY BREEZE

Bacardi, mango puree, coconut milk drizzled with Kiwi coulis

18