

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 entirely, and then enjoy responsibly.
- Nitrotinis are safe to drink once the liquid nitrogen has evaporated. We use the same element used to freeze seafood, fruits and vegetables.
- Nitrotinis can be made only by our specially trained staff at a designated part of the bar.
- Choose from over 30 specialty Nitrotini selections.
- Exclusive to Grill 225. Nitrotinis are not available at the Pavilion Bar.

WARNING!

Liquid nitrogen is served at -320° fahrenheit. Nitrotinis should be given the same respect as fire. **Avoid Rapid Ingestion of any Nitrotini! Before consuming the Nitrotini please allow a minimum of 3 minutes. Wait for the cloud-like Liquid Nitrogen (LN2) to completely dissipate or evaporate entirely.** 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. Failure to follow this warning in its entirety may result in severe burns, permanent internal organ damage and other detrimental health problems. Please enjoy safely and responsibly.

Nitrotini is a federally registered trademark of the Market Pavilion Hotel.