

# COCKTAILS

## **MOJITO** 15

Bacardí Limón Rum, Lime, Agave, Mint, Club Soda

## **MANGO MOJITO** 15

Cruzan Mango Rum, Mango Purée, Lime, Mint, Club Soda

## **PEACH RASPBERRY MARGARITA** 15

Patrón Silver Tequila, Re'al Raspberry and Peach Purée, Sour Mix

## **JALAPEÑO PASSION FRUIT** 15

Absolut Mango Vodka, Muddled Jalapeño, Re'al Passion Fruit Purée, Sour Mix

## **RED SANGRIA** 15

Bacardí Dragonberry Rum, Finest Call Red Sangria, Re'al Pear Purée, Merlot

## **WHITE SANGRIA** 15

Bacardí Pineapple Rum, Finest Call White Sangria, Re'al Peach Purée, Pinot Grigio

## **ORANGE CRUSH** 15

Bacardí Superior Light Rum, Re'al Passion Fruit Purée, Sparkling Wine, Red Bull Orange, Mint

## **BULLEIT OLD FASHIONED** 16

Bulleit Bourbon, Simple Syrup, Bitters, Orange Zest, Cherries

## **GREEN TEA** 15

Jameson Irish Whiskey, Dekuyper Peach Schnapps, Sour Mix, Fresh Lemons

## **TROPICAL WAVE** 15

Cîroc Pineapple Vodka, Red Bull Yellow, Cranberry, Pineapple

## **MORNING AFTER** 15

Cîroc Peach Vodka, St. Germain, Agave, Sour Mix, Fresh Lemons

## **PEPPED UP PEACH** 15

Patrón Silver Tequila, Re'al Peach Purée, Sour Mix, Mint

## **TITO'S MULE** 15

Tito's Handmade Vodka, Ginger Beer, Fresh Limes, Mint

**½ PRICE DRINK FEATURES  
WEDNESDAY – FRIDAY 4 – 7PM**

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# MARTINIS

## **THE BLUE MARTINI** 14

Tito's Handmade Vodka, Dekuyper Blue Curacao, Sour Mix, Orange Juice

## **POMEGRANATE** 14

Deep Eddy Ruby Red Vodka, Dekuyper Pomegranate Liqueur, Cranberry, Soda

## **DIRTY** 16

Ketel One Vodka, Olive Juice, Three Large Olives

## **BELLINI** 15

Grey Goose Vodka, Re'al Peach Purée, Orange Juice, Sparkling Wine

## **COSMOPOLITAN** 14

New Amsterdam Lemon Vodka, Dekuyper Triple Sec, Cranberry

## **LEMON DROP** 14

New Amsterdam Lemon Vodka, Dekuyper Triple Sec, Sour Mix

## **CREAMSICLE** 14

Pinnacle Whipped Vodka, Dekuyper Triple Sec, Orange Juice, Sprite

## **FLY ME TO THE MOON** 14

Tito's Handmade Vodka, Dekuyper Watermelon Pucker, Pineapple Juice

## **CUCUMBER** 15

Hendrick's Gin, Muddled Cucumber, Sour Mix, Simple Syrup

## **SKINNY BITCH** 14

Tito's Handmade Vodka, Dekuyper Pomegranate Liqueur, Re'al Blueberry Purée, Cranberry

## **GREEN APPLE** 14

Tito's Handmade Vodka, Dekuyper Sour Apple Pucker, Sour Mix, Green Apple Slice

## **STARBURST** 14

Bacardí Dragonberry Rum, Cranberry, Sprite, Lemon, Lime

## **CHOCOLATE** 14

Van Goh Chocolate Vodka, Dekuyper Crème de Cacao Liqueur, Cream, Chocolate Swirled Glass

**½ PRICE DRINK FEATURES  
WEDNESDAY – FRIDAY 4 – 7PM**

BLUE  
MARTINI

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# WHITES

		Glass / Bottle
Chardonnay	Cakebread Cellars	79
Chardonnay	Far Niente Winery	145
Chardonnay	Four Vines 'Naked'	9 / 35
Chardonnay	Sonoma-Cutrer	14 / 55
Moscato	Paolo Saracco	12 / 47
Pinot Grigio	Kris 'Artist Cuvée'	8 / 31
Pinot Grigio	Santa Margherita	16 / 63
Riesling	Bex	9 / 35
Rosé	Chateau Ferry Lacombe 'Mira'	9 / 35
Sauvignon Blanc	Cakebread Cellars	79
Sauvignon Blanc	Kim Crawford	10 / 39
Sauvignon Blanc	Robert Mondavi 'Fumé Blanc'	13 / 51

# REDS

		Glass / Bottle
Cabernet	Cakebread Cellars	160
Cabernet	Caymus Vineyards	150
Cabernet	Decoy 'by Duckhorn'	59 / 15
Cabernet	Jordan Vineyard & Winery	125
Cabernet	Silver Oak Cellars	155
Cabernet	Smith & Hook	15 / 59
Cabernet	Stag's Leap Wine Cellars 'Artemis'	125
Cabernet	William Hill	10 / 39
Malbec	Famiglia Bianchi	47
Merlot	Blackstone	10 / 39
Merlot	Decoy 'by Duckhorn'	14 / 55
Merlot	Stags' Leap Winery	90
Pinot Noir	Cherry Tart 'by Cherry Pie'	13 / 51
Pinot Noir	Coppola 'Votre Sante'	10 / 39
Red Blend	Apothic	10 / 39
Red Blend	Saved	15 / 59

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## SPLITS

Champagne, Moët & Chandon 'Impérial', Brut	26
Champagne, Nicolas Feuillatte, Brut Rosé	22
Sparkling, Chandon, Brut	15
Sparkling, Korbel, Brut	8

## CHAMPAGNES

	Bottle / Magnum
Armand de Brignac 'Ace of Spades,' Brut	650 / 1,500
Dom Pérignon 'Vintage', Brut	350 / 700
Louis Roederer 'Cristal', Brut	550 / 1,200
Moët & Chandon 'Impérial', Brut	125 / 250
Moët & Chandon 'Nectar Impérial Rosé', Demi-Sec	150
Nicolas Feuillatte, Brut Rosé	80
Perrier-Jouët 'Blason', Rosé	130
Perrier-Jouët 'Grand', Brut	90 / 180
Piper Heidsieck 'Red Label', Brut	70
Veuve Clicquot 'Yellow Label', Brut	150 / 275
Veuve Clicquot 'Yellow Label', Brut (3 liter)	800
Veuve Clicquot, Brut Rosé	160

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# SMALL PLATES

<b>ROASTED RED PEPPER HUMMUS</b>	12	9
House-Made Blend of Garbanzo Beans, Garlic, Lemon & Roasted Red Peppers, Pita Chips		
<b>SPINACH &amp; ARTICHOKE DIP</b>	12	9
Spinach, Artichoke Hearts, Alfredo Sauce, Mozzarella & Parmesan Cheeses, Tortilla Chips		
<b>CHICKEN NACHO BITES</b>	10	7
Diced Chicken Tenders, Mozzarella and Cheddar Cheese Mix, Pico, Pickled Jalapenos. Sour Cream and Salsa		
<b>BEEF TENDERLOIN SLIDERS</b>	13	
(2) Tenderloin Medallions, Mozzarella, Lettuce, Tomato, Kettle Chips, Pickles and Horseradish Cream on Side		
<b>SHRIMP PO'BOY SLIDERS</b>	12	
(2) Garlic Butter Shrimp, Lettuce, Tomato, Kettle Chips, Pickles and Remoulade Sauce on Side		
<b>THAI CHICKEN SALAD</b>	10	7
(2) Chicken Tenders, Mixed Greens, Pickled Onions and Cucumber, Parmesan Cheese, Peanut Dressing		
<b>*SHRIMP &amp; CRAB DIP</b>	14	9
Gulf Shrimp, Blue Crab, Cheese Sauce, Toast Points		
<b>CHICKEN QUESADILLA</b>	12	
Seasoned Chicken, Cilantro, Tomatoes, Onions, Cheese, Flour Tortilla		
<b>SPICY EDAMAME DIP</b>	11	
Flatbread Toast Points		
<b>PRETZEL BITES</b>	10	7
Soft Baked Pretzel Bites, Beer Cheese Sauce on Side		
<b>CHICKEN WINGS</b>	14	
(12) Oven Roasted, your choice of Buffalo, BBQ or Garlic Parmesan Sauce, Celery and Ranch on Side		

**HAPPY HOUR PRICING IN BLUE  
WEDNESDAY – FRIDAY 4PM – 7PM**

\*THESE ITEMS CAN BE ORDERED RARE OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

**KITCHEN CLOSSES AT 10PM SUNDAY, WEDNESDAY & THURSDAY  
1AM FRIDAY & SATURDAY**

BLUE MARTINI

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## FLATBREADS

**MARGHERITA** 12 9  
Vine Ripened Tomatoes, Italian Cheeses,  
Chiffonade Basil, Garlic

**PEPPERONI** 12 9  
Pepperoni, Tomato Sauce, Oregano,  
Italian Cheeses

**SMOKY BBQ CHICKEN** 12 9  
BBQ Sauce, Diced Chicken, Pickled Onions,  
Basil and Mozzarella

**CHEESE FLATBREAD** 10 7  
Tomato Sauce, Italian Cheeses

## SIGNATURE DISHES

**\*BEEF TENDERLOIN** 20 15  
Tenderloin Medallions, Tomato Basil Salad,  
Roasted Potatoes, Horseradish Cream and  
Red Pepper Coulis

**THAI CHICKEN** 14 9  
Marinated Chicken Tenderloins, Peanut Dressing,  
Sweet Chili Slaw

**\*LOBSTER TACO** 22 17  
Grilled Lobster, Avocado, Mango, Creamy Slaw,  
Mango Habanero Sauce, Flour Tortilla

## DESSERTS

**BIG FAT CHOCOLATE CAKE** 10  
Chocolate Cake, Dark Milk Chocolate Frosting,  
Milk Chocolate Chunks

**WHITE CHOCOLATE CHEESECAKE POPS** 9  
Dipped in white chocolate with milk chocolate drizzle.  
Strawberry and white chocolate dipping sauces

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