

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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GNLC 5/18

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

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BLUE
MARTINI

GNLC 5/18

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'	15 / 59
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

ROASTED RED PEPPER HUMMUS	12	9
House-Made Blend of Garbanzo Beans, Garlic, Lemon & Roasted Red Peppers, Pita Chips		
SPINACH & ARTICHOKE DIP	12	9
Spinach, Artichoke Hearts, Alfredo Sauce, Mozzarella & Parmesan Cheeses, Tortilla Chips		
BEEF TENDERLOIN SLIDERS	13	
(2) Tenderloin Medallions, Mozzarella, Lettuce, Tomato, Kettle Chips, Pickles and Horseradish Cream on Side		
SHRIMP PO'BOY SLIDERS	12	
(2) Garlic Butter Shrimp, Lettuce, Tomato, Kettle Chips, Pickles and Remoulade Sauce on Side		
BRISKET PO' BOY SLIDERS	12	
(2) Smoked Beef Brisket, Lettuce, Tomato, Kettle Chips, Pickles and BBQ Sauce on Side		
*SHRIMP & CRAB DIP	14	9
Gulf Shrimp, Blue Crab, Cheese Sauce, Toast Points		
CHICKEN QUESADILLA	12	
Seasoned Chicken, Cilantro, Tomatoes, Onions, Cheese, Flour Tortilla		
PRETZEL BITES	10	7
Soft Baked Pretzel Bites, Beer Cheese Sauce on Side		
CHICKEN WINGS	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

GNLC 5/18

FLATBREADS

MARGHERITA Vine Ripened Tomatoes, Italian Cheeses, Chiffonade Basil, Garlic	12	9
PEPPERONI Pepperoni, Tomato Sauce, Oregano, Italian Cheeses	12	9
CHEESE FLATBREAD Tomato Sauce, Italian Cheeses	10	7

SIGNATURE DISHES

*BEEF TENDERLOIN Tenderloin Medallions, Tomato Basil Salad, Roasted Potatoes, Horseradish Cream and Red Pepper Coulis	20	15
THAI CHICKEN Marinated Chicken Tenderloins, Peanut Dressing, Sweet Chili Slaw	14	9
*LOBSTER TACO Grilled Lobster, Avocado, Mango, Creamy Slaw, Mango Habanero Sauce, Flour Tortilla	22	17

DESSERTS

BIG FAT CHOCOLATE CAKE Chocolate Cake, Dark Milk Chocolate Frosting, Milk Chocolate Chunks	10
APPLE TART À LA MODE Warm Apple Tart, Vanilla Bean Ice Cream, Caramel Sauce	10

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