

the blue

elevated american cuisine

Cocktail Hour

Cocktails • \$7

Florida Lemonade

New Amsterdam Citron, lemon, cranberry juice and a splash of sprite

Cucumber Gin & Tonic

New Amsterdam Gin, fresh cucumber and lime, tonic

Sour Patch

Bacardi Coconut, lemon juice and pineapple juice

Paloma

El Jimador Tequila, limes, grapefruit juice and club soda

Ward 27

Old Forester Bourbon, orange juice and a dash of grenadine

Wine • \$7

Veuve du Vernay, Brut

France, NV

Sola, Chardonnay

Paso Robles, California 2015

Vidigal, Vinho Verde

Vinho Verde, Portugal 2016

Line 39, Cabernet Sauvignon

California 2014

Bites • \$7

Deviled Eggs

Two classic, two english pea & bacon, two spicy crab & avocado

House Fries

With Ketchup

Warm Pretzels

Bacon cheddar spread & Agave mustard

Crispy Fingerlings

Fingerlings sliced and fried, tossed in Cajun seasoning with fresh avocado and smoky lemon crème fraîche

Cocktail Hour menu available at the blue bar between 5-7pm. Member discount does not apply.