

the blue

elevated american cuisine

sweet ending

Fried Churro Bowl . \$10

White wine poached pear & vanilla ice cream.

S'mores Bar . \$11

*Chocolate brownie, marshmallow,
chocolate rice crispies & chocolate sauce.*

House Made Ice Cream

Chef's daily selection of flavors.

One Scoop . \$3

Three Scoops . \$9

for one or more...

Key Lime Pie . \$15

Graham crust, meringue & candied lime zest.

Strawberry & Kiwi Cheesecake . \$14

Fresh fruit, Strawberry sauce & whipped cream.

Double Chocolate Ice Cream Sandwich. \$12

Mint chocolate ice cream.

Executive Chef: *Christie Tenaud*

coffee

Coffee \$6

Decaffeinated \$6

Espresso \$5

Double Espresso \$6

Cappuccino \$6

Latte \$6

tea

English Breakfast \$6

Black Tea

Earl Grey \$6

Black Tea

Chai Du Kerala \$6

Black Tea

La Camomille \$6

Infusion

Hawaii Cocktail \$6

Fruit Infusion

Touareg \$6

Green Tea

Green Passion \$6

Green Tea

dessert cocktails . \$15

Irish Coffee Martini

*Tullamore Dew Irish whiskey,
Baileys Irish cream & espresso.*

Nutty One

*Frangelico, Kahlua coffee liqueur,
Crème de cacao & espresso
served over crushed Ice.*

after dinner drinks

Aleatico Sovana Superiore

Fattoria Aldobrandesca . 2011 \$12

Tuscany, Italy

Late Harvest Sauvignon Blanc

"Gold" Deerfield Ranch . 2005 \$21

Sonoma County, California

Dow's . Fine Ruby Porto . NV \$12

Portugal

Smith Woodhouse

10 Years Old Tawny Port . NV \$14

Portugal

Smith Woodhouse

Vintage Porto . 1985 \$28

Portugal

Grand Marnier Cuvée 1880 \$56

France