



NONA BLUE
MODERN TAVERN

soup

SHRIMP & FIRE ROASTED CORN CHOWDER 5
Our signature soup

shareables

BLUE CHEESE KETTLE CHIPS 8
Blue cheese béchamel / Chopped bacon
Balsamic glaze

**DEVEILED EGGS with APPLE WOOD
SMOKED BACON** 8
Handcrafted egg blend / Thick cut bacon

MAMA'S MEATLOAF SLIDERS 9
BBQ glaze / Ale braised onions

RAY'S PATE' 9
Chicken pate' / Crispy toast points

ROASTED VEGETABLE FLATBREAD 9
Pistachio basil pesto / Mozzarella cheese
Roasted garlic

MARGHERITA FLATBREAD 9
Marinara sauce / Mozzarella cheese
Roma tomatoes / Fresh basil

BBQ CHICKEN FLATBREAD 10
BBQ sauce / Mozzarella cheese
Sweet red onions

LOVE ME TENDERS 10
Hand dipped chicken tenders / French fries
Honey mustard / BBQ sauce

FIRECRACKER SHRIMP 11
Lightly fried shrimp / Secret sauce

SALT & PEPPER CALAMARI 11
Seasoned rings / Lemon aioli / Thai chile sauce

ITALIAN MEATBALLS 11
Three meat blend / Marinara sauce
Parmesan flatbread toast points

JUNGLE DRUMS 11
Hand cut drumettes / Buffalo sauce
Blue cheese slaw

SPINACH & ARTICHOKE DIP 11
Tortilla chips / Salsa / Sour cream

BACK RIB TEASER 12
Half rack / French fries / Honey BBQ

FIRE GRILLED ARTICHOKEs 12
California artichokes / Garlic butter brushed

IN HOUSE SMOKED SALMON DIP 12
Herb remoulade blend / Crispy toast points

P.E.I. MUSSELS 12
Braised Mussels / Garlic butter sauce

SEARED AHI TUNA 14
Dressed greens / Pickled ginger / Wasabi

LIGHTLY FRIED OYSTERS 15
Select oysters / Lemon caper aioli

greens

**Add Fire Grilled Chicken or Salmon
to our House Salads** 6

OUR HOUSE SALAD 8
Chopped egg / Smoked bacon
Cheddar Cheese / Tomato / Carrot
Cucumber / Buttermilk garlic dressing

CLASSIC CAESAR SALAD 9
Romaine / Homemade croutons
Reggiano cheese

"THE TAV" GRILLED CHICKEN SALAD 12
Just The Best! Period.
Honey citrus vinaigrette / Asian peanut sauce

ASIAN GRILLED STEAK SALAD 15
Marinated sirloin / Thai chile dressing

SEARED AHI TUNA SALAD 16
Atlantic Yellow Fin Tuna / Field greens
Cilantro ginger vinaigrette

our dressings

BLUE CHEESE **BUTTERMILK GARLIC**
HERB VINAIGRETTE **HONEY CITRUS**
HONEY MUSTARD **VINAIGRETTE**
THOUSAND ISLAND

handwiches

Served with seasoned fries.

ALL AMERICAN BURGER 11
Fresh ground blend / American cheese/ Lettuce
Tomato / Red onion / Pickle / Mayo / Mustard
Toasted brioche

NONA BLUE BURGER 13
Fresh ground blend / Crumbled blue cheese
Smoked bacon / Lettuce / Tomato / Red onion
Pickle / Toasted brioche

VEGETABLE BURGER 9
In house blend / Asian glaze / Monterey jack
Lettuce / Tomato / Onion / Pickle / Toasted brioche

PLAIN JANE 11
Marinated chicken breast / Havarti Cheese
Lettuce / Tomato / Red onion / Pickle
Toasted brioche

COUNTRY CLUB 12
Tavern ham / Roasted turkey / Smoked bacon
Cheddar cheese / Monterey jack / Mayo
Toasted multi grain

BAJA FISH TACOS 13
North Atlantic Cod / Flour tortillas
Shredded cabbage / Avocado / Chile mayo

BLACKENED MAHI-MAHI SANDWICH 14
Thousand island dressing / Avocado
Sour cream mayo

THE "BLT" GRILLED CHEESE 14
Lobster salad / Applewood smoked bacon
Havarti cheese / Diced tomato / Texas toast

BLACK ANGUS CHEDDAR BEEF 15
Shaved Roast Beef / Aged cheddar / Au jus
Horsey sauce / Toasted brioche

on the side

CREAMED CORN **BAKED POTATO**
FRENCH FRIES **COUSCOUS**
MASHED POTATO **BROCCOLI**
QUINOA SALAD **MAC & CHEESE**
GRILLED ASPARAGUS **LITTLE HOUSE SALAD**

NONA BLUE plate specials

MAMA'S DOUBLE STACKED MEATLOAF 15
BBQ glaze / Mashed potato / Creamed corn

GMAC & CHEESE 15
Cold water lobster / Applewood smoked bacon
Three cheese blend

LEMON CHICKEN 16
Mashed potato / Chicken demi glaze

TRADITIONAL ENGLISH FISH & CHIPS 16
North Atlantic Cod / Steak fries

FRENCH QUARTER PENNE PASTA BOWL 16
Sauteed shrimp / Andouille sausage / Tasso ham
Spicy Cajun cream sauce

PANEED NORTH ATLANTIC SEA SCALLOPS 27
Grilled asparagus / Israeli Couscous

SLOW ROASTED PRIME RIB 27
Mashed potatoes / Au jus
Available after 4 p.m.

off the hardwood grill

STEAK FRITES 19
Brasserie cut / Maitre'd butter / French fries

**MAGNER'S "CIDER BRINED"
DOUBLE CUT PORK RIB CHOP** 22
Mashed Potato / Braised apple chutney

NORTH ATLANTIC SALMON 24
Chilled quinoa salad

BABY BACK RIBS 25
French fries / Blue cheese slaw

ATLANTIC "AHI" TUNA STEAK 26
Asian slaw / Citrus soy sauce

POLYNESIAN RIBEYE 27
Mashed Potato

HAND CUT 14 oz. NEW YORK STRIP 28
Mac & Cheese

8oz. BARREL CUT FILET MIGNON 29
Loaded baked potato / Béarnaise

sweet endings

BANOFFEE PIE 6
Bananas / Toffee / Whipped cream
Shaved chocolate

CARROT CAKE 7
Sweet cream cheese icing / Caramel syrup

KEY LIME PIE 7
Graham cracker crust / Whipped cream

HOT FUDGE BROWNIE SUNDAE 7
Chocolate brownie / Vanilla bean ice cream
Whipped cream / Candied pecans

WHITE CHOCOLATE CHEESECAKE 8
Graham cracker crust / Raspberry coulis
Whipped cream

TRADITIONAL IRISH COFFEE 8
Fresh Brewed Coffee / Bushmill's Irish Whiskey
Brown sugar syrup / Lightly whipped cream

GREAT INGREDIENTS = GREAT FOOD

We believe that freshness and flavor go hand in hand.
It's kind of simple really!

We proudly serve  products.

MasterCard, Visa, American Express & Discover gladly accepted.

18% gratuity will be added to parties of 6 adults or more.

Late night, carry out and children's menu available.

Our kitchen and bar uses nuts, dairy, gluten and other products associated with allergies. Those with extreme intolerances should know that airborne contamination is possible. Please let us know if you have any questions or concerns.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

champagne & sparkling

Caposaldo Prosecco / Veneto	8/30
Domaine Chandon Split / Brut or Rose / California.....	10
Moët & Chandon Imperial / France.....	75
Veuve Cliquot Yellow Label Brut / France.....	90
Dom Perignon / France	225

chardonnay

Chateau St. Jean / Sonoma Valley	8/30
Wente “Morning Fog” / Livermore Valley.....	9/34
Kendall Jackson Vintners Reserve / California.....	10/38
Mer Soleil Silver Unoaked / Santa Lucia Highlands.....	40
Ramey / Russian River	50
Rombauer / Carneros.....	55
Chateau Montelena / Napa Valley	75

sauvignon blanc

Honig / Napa Valley	9/34
Nobilo Icon / Marlborough	10/38
Loveblock by Kim Crawford / Marlborough	11/42
Craggy Range / Martinborough.....	45
Cakebread / Napa Valley.....	60

other whites

La Perlina Moscato / Piedmont	7/26
Caposaldo Pinot Grigio / Veneto.....	8/30
Schloss Vollrads Reisling / Germany	8/30
Pine Ridge Chenin Blanc / Viognier / California.....	9/34
Conundrum / Rutherford.....	10/38
Ferrari Carano Fume Blanc / Sonoma County.....	11/42
Santa Margherita Pinot Grigio / Alto Adige	11/42

cabernet sauvignon

Nadia / Santa Barbara Highlands.....	8/30
Silver Palm / North Coast	9/34
Smith & Hook / Central Coast	10/38
Freemark Abbey / Napa Valley	48
Blue Rock / Alexander Valley	58
Chateau Montelena / Napa Valley	85
Joseph Phelps / Napa Valley	105
Krupp Brothers “Stagecoach” / Napa Valley	110
Silver Oak / Napa Valley	165
Caymus “Special Selection” / Napa Valley	185

merlot

Bodega Norton / Mendoza	8/30
Santa Ema Reserve / Maipo.....	9/34
Burgess / Napa Valley.....	40
Silverado / Napa Valley	55
Plump Jack / Napa Valley.....	85

pinot noir

Murphy-Goode / California.....	9/34
Latitia “Estate” / Arroyo Grande	10/38
La Crème / Sonoma Coast.....	11/42
Meiomi / Monterey County.....	46
Willamette Valley “Founders Reserve” / Willamette Valley.....	52
Belle Glos “Clark and Telephone” / Santa Barbara County	75

zinfandel

Four Vines / Lodi	8/30
Ravenswood “Old Vine” / Lodi.....	10/38
Ridge “Three Valleys” Cuvee / Sonoma County	55
Rombauer / Napa Valley.....	58
Storybrook Mountain Vineyards / Mayacamas Range	62

other interesting reds

Matchbook Syrah / Dunnigan Hills.....	8/30
Annabella 5 / California	9/34
Kaiken Reserva Malbec / Mendoza	9/34
E. Guigal Cotes du Rhone / France	10/38
“The Prisoner” / Napa Valley.....	65
Chimney Rock “Elevage” / Stags Leap District.....	120
Molly Dooker “Carnival of Love” Shiraz / McLaren Vale.....	130

seasonal sangria / red or white

Our sangria recipes follow the seasons. Blending seasonal fruits, select spirits, fresh juices, spices and herbs create our signature recipes. Available by the glass or carafe	7/24
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We proudly pour Sterling Family Wines as our house varietals.

out of the blue cocktails

classically inspired / modern twist

Release the Kraken	8
Kraken Spiced Rum / Ginger Beer / Whiskey Barrel Aged Bitters	
Baby Blue Cosmo	9
Ketel 1 Citroen / Blue Curacao / White Cranberry Lime Syrup / Lemon Twist	
Comfortably Numb.....	9
Pear Vodka Infusion / St Germain / White Cranberry / Cinnamon	
Honey Berry	9
Ciroc Red Berry Vodka / Amber Honey / Prosecco Blueberries / Strawberries	
Luck of the Irish	9
Jameson Irish Whiskey / Peach Schnapps / Sour Mix Lemon Lime Syrup / Lemon Wedge	
New Blue	9
Bluecoat Gin / Dolin Blanc Vermouth / Blueberry Balsamic Jam	
One Night in Bangkok.....	9
1800 Reposado Tequila / Ginger Liqueur / Pineapple Juice Pepper Lime Zest	
Salted Caramel Apple	9
Stolichnaya Salted Caramel Vodka / Apple Juice / Apple Bitters Caramel / Nuts	
Tippling Tea	9
Southern Comfort / Peach Schnapps / Smirnoff Vodka / Appleton Rum / Tanqueray Gin / Lemonade / Iced Tea	
Cheaper Than Therapy	10
Crop Cucumber Vodka / St. Germaine / Lemon Syrup Fresh Basil / Cucumber	
Garden of Eden.....	10
Hendrick’s Gin / St. Germain / Fresh Cucumber / Mint Basil Lime	
True Blue	10
Ketel One Vodka / Blue Cheese Stuffed Olives	
Portrush.....	11
Bushmill’s / Bailey’s Irish Cream / Van Gogh Espresso Vodka Midnight Blue Coffee Liqueur	

what's on tap

Abita Purple Haze / Louisiana / 4.4 abv.....	5
Bass Ale / England / 4.4 abv.....	5
Bell’s Two Hearted IPA / Michigan / 7.0 abv.....	5
Breckenridge Vanilla Porter / Colorado / 4.7 abv.....	6
Cigar City Maduro Brown Ale / Florida / 5.5 abv.....	5
Guinness Stout / Ireland / 4.2 abv	5
Harp Lager / Ireland / 4.5 abv	5
Hoegaarden / Belgium / 4.9 abv	5
Lagunitas IPA / California / 6.2 abv	6
Magner’s Irish Cider / Ireland / 4.5 abv.....	5
Rogue Chocolate Stout / Oregon / 6.0 abv	6
Samuel Adams Lager / Massachusetts / 4.9 abv	5
Smithwicks / Ireland / 5.0 abv	5
Stella Artois / Belgium / 5.2 abv.....	5
Swamphead Wild Night / Florida / 5.9 abv.....	5
Seasonal Craft.....	Q

all bottled up

Amstel Light	4
Blue Moon	4
Bud Light.....	3
Budweiser	3
Coors Light	3
Corona.....	4
Corona Light	4
Dos Equis	4
Guinness Black Lager	4
Heineken	4
Michelob Ultra.....	3
Miller Lite.....	3
Pabst Blue Ribbon	3
Yuengling.....	3

non alcoholic

Kaliber / Import.....	4
O’Doul’s / Domestic.....	3

Thank you for choosing NONA BLUE.
We trust you had an enjoyable experience.
Please submit any comments or suggestions at
www.nonablue.com
We truly appreciate your business.