



# NONA BLUE

MODERN TAVERN

## SHAREABLES

**HOUSE MADE SALSA & CHIPS 7**  
Hand Cut Garden Blend

**BLUE CHEESE KETTLE CHIPS 9**  
Blue Cheese Béchamel / Chopped Bacon  
Balsamic Glaze / Green Onions

**MAMA'S MEATLOAF SLIDERS 12**  
BBQ Glaze / Caramelized Onions

**ITALIAN MEATBALLS 13**  
Three Meat Blend / Marinara Sauce

**SPINACH & ARTICHOKE DIP 13**  
Rich Cheese Sauce / Salsa / Sour Cream

**LOVE ME TENDERS 14**  
Hand Dipped Chicken Tenders / French Fries  
Honey Mustard / BBQ Sauce

**BUFFALO DRUMS 14**  
Large Hand Cut Drumettes / Buffalo Sauce  
Blue Cheese Coleslaw Garnish

**IN-HOUSE SMOKED SALMON DIP 14**  
Herb Remoulade Blend / Crispy Toast Points  
Chopped Egg / Red Onions

**FIRE GRILLED ARTICHOKE 15**  
Herb Butter Brushed

**FIRECRACKER SHRIMP 16**  
Lightly Fried Shrimp / Firecracker Sauce

**FRIED CALAMARI 16**  
Seasoned Rings / Lemon Aioli / Thai Chili Sauce

**P.E.I. MUSSELS 17**  
Braised Mussels / Garlic Butter Sauce  
Grilled Baguette Garnish

**\*SEARED AHI TUNA 19**  
Pacific Tuna / Dressed Field Greens  
Pickled Ginger / Wasabi / Sesame Seeds

**CHEESE BOARD Q**  
Assorted Chef Selection

## SOUP

**SHRIMP & FIRE ROASTED CORN CHOWDER 6**  
Our Signature Soup

**CLASSIC FRENCH ONION SOUP 9**  
Melted Gruyere / Fresh Mozzarella  
Toasted Crouton / Garnished with Green Onions

## FLATBREADS

**MARGHERITA 13**  
Marinara Sauce / Fresh Mozzarella  
Roma Tomatoes / Fresh Basil / Parmesan

**ROASTED VEGETABLE 14**  
Pistachio Basil Pesto / Mozzarella Cheese  
Roasted Garlic / Parmesan

**BBQ CHICKEN 14**  
BBQ Sauce / Mozzarella Cheese  
Caramelized Onions / Julienne Cilantro

**PROSCIUTTO 15**  
Marinara Sauce / Sliced Prosciutto  
Dressed Arugula / Fresh Mozzarella  
Parmesan

## STREET TACOS

Served with Seasoned Fries

**BAJA STYLE 16**  
Flour Tortillas / Shredded Cabbage / Avocado  
Chipotle Mayo / Sour Cream Sauce

**SAN FRANCISCO "MISSION DISTRICT" STYLE 16**  
Flour Tortillas / Shredded Lettuce  
Sour Cream Sauce / Mango Pico De Gallo

**CHOICE OF BLACKENED MAHI MAHI,  
LIGHTLY FRIED ATLANTIC COD, SHRIMP,  
GRILLED CHICKEN, OR ADOBO STEAK**

## GREENS

**HOUSE SALAD 10**  
Mixed Greens / Chopped Egg / Smoked Bacon  
Cheddar Cheese / Campari Tomatoes / Carrot  
Cucumber / House Made Croutons  
Buttermilk Garlic Dressing

**CLASSIC CAESAR SALAD 10**  
Romaine Lettuce / House Made Croutons  
Parmesan Cheese

**TRADITIONAL GREEK SALAD 11**  
Romaine Lettuce / Herb Vinaigrette Dressing  
Cucumbers / Red Onions / Red Peppers  
Black Olives / Campari Tomatoes / Feta Cheese

**ADD FIRE GRILLED CHICKEN, SHRIMP,  
OR SALMON TO OUR SALADS 8**

**THE "TAVERN" GRILLED CHICKEN SALAD 15**  
Mixed Greens / Sliced Chicken / Carrots  
Red Bell Pepper / Tomato / Cilantro  
Tortilla Strips / Honey Citrus Vinaigrette  
Peanut Sauce / Peanuts

**ASIAN GRILLED STEAK SALAD 18**  
Mixed Greens / Marinated Filet Mignon Tips  
Red Peppers / Carrots / Red Onion / Mango  
Cucumber / Campari Tomatoes / Mint / Basil  
Sweet Thai Chili Dressing / Fried Wontons  
Sesame Seeds / Red Pepper Flakes

**\*SEARED AHI TUNA SALAD 20**  
Pacific Tuna / Cilantro Ginger Vinaigrette  
Honey Citrus Vinaigrette / Field Greens  
Cabbage / Red Onions / Sesame Seeds

## HANDWICHES

Served with Seasoned Fries

**VEGGIE BURGER 12**  
In House Blend / Asian Glaze / Monterey Jack  
Lettuce / Tomato / Red Onion / Pickle  
Toasted Brioche

**ALL AMERICAN BURGER 14**  
8 oz. Steak Blend / American Cheese / Lettuce  
Tomato / Red Onion / Pickle / Mayo / Mustard  
Toasted Brioche

**NONA BLUE BURGER 15**  
8 oz. Steak Blend / Crumbled Blue Cheese  
Smoked Bacon Strips / Lettuce / Tomato  
Red Onion / Pickle / Toasted Brioche

**PLAIN JANE 15**  
Marinated Chicken Breast / Havarti Cheese  
Lettuce / Tomato / Red Onion / Pickle  
Toasted Brioche

**COUNTRY CLUB 15**  
Hickory Smoked Ham / Roasted Turkey  
Smoked Bacon / Cheddar Cheese / Monterey Jack  
Lettuce / Tomato / Mayo / Toasted Multigrain

**CHEDDAR BEEF 16**  
Sliced Roast Beef / Aged Cheddar / Au Jus  
Creamy Horseradish Sauce / Toasted Brioche

**BLACKENED MAHI MAHI SANDWICH 17**  
Lettuce / Tomato / Red Onion / Pickle  
Thousand Island Dressing / Avocado  
Sour Cream Sauce / Toasted Brioche

**THE "BLT" GRILLED CHEESE 18**  
Cold Water Lobster Salad / Havarti Cheese  
Applewood Smoked Bacon / Diced tomato  
Texas Toast

## ON THE SIDE 6

French Fries / Steak Fries / Mashed Potatoes  
Broccoli / Blue Cheese Coleslaw  
Grilled Asparagus / Lil House Salad  
Lil Caesar Salad / Creamed Corn  
Mac & Cheese / Quinoa Salad  
Baked Potato (After 4pm)

## NONA BLUE PLATE SPECIALS

**FRENCH QUARTER PENNE PASTA BOWL 17**  
Sautéed Shrimp / Andouille Sausage / Tasso Ham  
Carrots / Green Onions / Spicy Cajun Cream Sauce

**LEMON CHICKEN 18**  
Mashed Potatoes / Chicken Demi Glaze

**MAMA'S MEATLOAF 19**  
Five Meat Blend / BBQ Glaze / Mashed Potatoes  
Creamed Corn

**TRADITIONAL ENGLISH FISH & CHIPS 19**  
North Atlantic Cod / Steak Fries

**G-MAC & CHEESE 20**  
Maine Lobster / Applewood Smoked Bacon  
Rich Cheese Sauce

**NORTH ATLANTIC SEA SCALLOPS 29**  
Lemon Butter Sauce / Cous Cous / Grilled Asparagus

**\*SEARED AHI TUNA STEAK 31**  
Pacific Tuna / Asian Glaze / Wasabi  
Citrus Soy Sauce

**SLOW ROASTED 14 OZ. PRIME RIB 32**  
Mashed Potatoes / Au Jus  
(Available after 4pm)

## OFF THE HARDWOOD GRILL

**STEAK FRITES 24**  
Brasserie Cut Sirloin / Maitre d' Butter / French Fries

**"HOUSE BRINED"  
DOUBLE CUT PORK RIB CHOP 25**  
Braised Apple Chutney / Mashed Potatoes

**NORTH ATLANTIC SALMON 28**  
Herbed Remoulade / Chilled Quinoa Salad

**BABY BACK RIBS 28**  
French Fries / Blue Cheese Slaw

**POLYNESIAN RIBEYE 33**  
Asian Glaze / Mashed Potatoes

**"HAND CUT" 14 OZ. NEW YORK STRIP 33**  
Maitre d' Butter / Mac & Cheese

**8 OZ. BARREL CUT FILET MIGNON 34**  
Béarnaise Sauce / Loaded Baked Potato

**16 OZ. DELMONICO RIBEYE 44**  
Maitre d' Butter / Loaded Baked Potato

## SWEET ENDINGS

**KEY LIME PIE 8**  
Pecan Graham Cracker Crust / Whipped Cream

**CARROT CAKE 8**  
Sweet Cream Cheese Icing / Caramel Syrup

**BANOFFEE PIE 8**  
Pecan Graham Cracker Crust / Bananas / Toffee  
Whipped Cream / Shaved Chocolate

**HOT FUDGE BROWNIE SUNDAE 8**  
Chocolate Brownie / Vanilla Bean Ice Cream  
Whipped Cream / Candied Pecans

**WHITE CHOCOLATE CHEESECAKE 8**  
Pecan Graham Cracker Crust / Raspberry Coulis  
Whipped Cream

**MARIAN'S IRISH COFFEE 8**  
Fresh Brewed Coffee / Bushmill's Irish Whiskey  
Brown Sugar Syrup / Lightly Whipped Cream

While we strive to satisfy every guests dietary needs, please note that Nona Blue Modern Tavern is not a gluten-free kitchen. Products containing gluten are freshly prepared in our scratch kitchen daily. Please ask our staff for our Gluten Sensitive Guide and please inform your server if you have any food sensitivities or allergies.

*\*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 AND SPARKLING

**LA MARCA PROSECCO** / Veneto Italy 8/30  
**FRANCOIS MONTAND** / Split / Brut or Rose / France 11  
**VEUVE CLICQUOT YELLOW LABEL BRUT** / France 16/62  
**TAITTINGER** / France 62

## SAUVIGNON BLANC

**WHITEHAVEN** / Marlborough, NZ 8/30  
**HONIG** / Napa Valley 9/34  
**TERRUNYO** / Casablanca, Chile 11/42  
**LOVEBLOCK BY KIM CRAWFORD** / Marlborough, NZ 11/42

## CHARDONNAY

**WILLIAM HILL** / Central Coast 8/30  
**KENDALL JACKSON VINTNERS RESERVE** / California 10/38  
**SONOMA CUTRER** / Russian River 11/42  
**TOAD HOLLOW** / Mendicino County 12/46  
**CHALK HILL** / Sonoma 13/50  
**ROMBAUER** / Carneros 62  
**CHATEAU MONTELENA** / Napa Valley 78

## WORLDLY WHITES

**LA PERLINA MOSCATO** / Piedmont 8/30  
**BARONE FINI PINOT GRIGIO** / Alto Adige 8/30  
**FIGUIERE "LE SAINT ANDRE"** / ROSE / Provence 9/34  
**SCHLOSS VOLLRADS REISLING** / Germany 9/34  
**FLEURS DE PRAIRIE** / ROSE / Cotes de Provence 10/38  
**CAYMUS CONUNDRUM WHITE BLEND** / Rutherford 12/46  
**LOUIS JADOT** / POUILLY-FUISSE / Burgundy 12/46  
**SANTA MARGHERITA PINOT GRIGIO** / Alto Adige 13/50

## PINOT NOIR

**MURPHY-GOODE** / California 8/30  
**MEIOMI** / Monterey County 10/38  
**LA CRÈMA** / Sonoma Coast 11/42  
**SIDURI** / Willamette Valley 12/48  
**GARY FARRELL** / Russian River Valley 58  
**BELLE GLOS "CLARK AND TELEPHONE"** / Santa Barbara County 68  
**DAVID BRUCE** / Russian River 72

## MERLOT

**COLUMBIA VALLEY** / Washington 8/30  
**ST. FRANCIS** / Sonoma County 11/42  
**SILVERADO** / Napa Valley 55

## CABERNET SAUVIGNON

**GNARLY HEAD "1924"** / California 8/30  
**JOEL GOTT "815"** / California 10/38  
**JOSH CELLARS** / Paso Robles 12/42  
**SMITH AND HOOK** / Central Coast 13/50  
**CHARLES WOODSON "VINEYARD 24"** / Calistoga 18/70  
**RODNEY STRONG** / Knights Valley 88  
**SILVER OAK** / Alexander Valley 110  
**CAYMUS "SPECIAL SELECTION"** / Napa Valley 195

## ZINFANDEL

**FOUR VINES** / Lodi 8/30  
**ALEXANDER VALLEY SIN ZIN** / Alexander Valley 10/38  
**KLINKER BRICK** / Lodi 42  
**ROMBAUER** / Napa Valley 58

## INTERNATIONAL REDS

**KAIKEN RESERVA** / Malbec / Mendoza 8/30  
**TEMPUS TWO** / Shiraz / Australia 11/42  
**AIA VECCHIA "LAGONE"** / Super Tuscan / Tuscany 12/46  
**LA FLOR BY PAUL HOBBS** / Cabernet Sauvignon / Mendoza 12/46

## RED BLENDS

**ANNABELLA 5** / California 10/38  
**KULETO** / Napa Valley 11/42  
**RAATS** / RED JASPER / South Africa 11/42  
**BUENA VISTA "THE COUNT"** / Sonoma County 12/46  
**INTERCEPT BY CHARLES WOODSON** / Paso Robles 13/50  
**CHAPPELLET "MOUNTAIN CUVÉE"** / Napa Valley 54  
**THE PRISONER** / Napa Valley 75  
**ORIN SWIFT PAPILLON** / Napa Valley 88

## 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

## OUT OF THE BLUE COCKTAILS

Classically inspired / Modern twist

### RELEASE THE KRAKEN 9

Kraken Spiced Rum / Ginger Beer / Whiskey Barrel Aged Bitters

### BABY BLUE COSMOPOLITAN 10

Ketel One Citroen / Blue Curacao / White Cranberry Juice / Lime Juice  
Lemon Twist

### COMFORTABLY NUMB 10

Pear Vodka Infusion / St. Germaine / White Cranberry Juice  
Lime Juice / Cinnamon

### ONE NIGHT IN BANGKOK 10

1800 Reposado Tequila / Ginger Liqueur / Pineapple Juice  
Lime Juice / Cayenne

### LIME IN THE COCONUT 10

Bacardi Coco / Cointreau / Fresh Lime / Fresh Mint

### CHEAPER THAN THERAPY 10

Crop Cucumber Vodka / St. Germaine / Lemon Juice / Simple Syrup  
Fresh Basil / Cucumber

### TIPLING TEA 11

Southern Comfort / Sweet Tea Vodka / Bacardi Rum / Tanqueray Gin  
Peach Schnapps / Lemonade / Sour Mix

### TRUE BLUE 11

Ketel One Vodka / Blue Cheese Stuffed Olives

### GARDEN OF EDEN 11

Hendrick's Gin / St. Germaine / Fresh Cucumber / Mint / Basil / Lime

### NEW FASHIONED 12

Barrel Aged Angel's Envy Bourbon / Orange Bitters / Simple Syrup  
Brandied Cherry / Orange Slice / Club Soda

### PORKY'S OLD FASHIONED 12

Knob Creek Bourbon / Bacon Maple Infused Syrup / Cherry Bitters  
Orange Bitters / Candied Bacon

### MY PSYCHIATRIST 12

Ron Zacapa Rum / Cinnamon Vanilla Clove Syrup / Lime Juice

## WHAT'S ON TAP

**BASS ALE** / England / 4.4 abv 6

**BELL'S TWO HEARTED IPA** / Michigan / 7.0 abv 5

**FAT TIRE AMBER ALE** / Colorado / 5.0 abv 5

**GUINNESS STOUT** / Ireland / 4.2 abv 6

**HARP LAGER** / Ireland / 4.5 abv 6

**HOEGAARDEN** / Belgium / 4.9 abv 6

**KENTUCKY BOURBON BARREL ALE** / Kentucky / 8.2 abv 6

**LAGUNITAS IPA** / California / 6.2 abv 6

**LEXINGTON VANILLA BARREL CREAM ALE** / Kentucky / 5.5 abv 6

**MAGNER'S IRISH CIDER** / Ireland / 4.7 abv 5

**SAMUEL ADAMS SEASONAL** / Massachusetts / abv varies 5

**SMITHWICKS** / Ireland / 5.0 abv 6

**STELLA ARTOIS** / Belgium / 5.2 abv 6

**TRULY HARD SELTZER** / Pennsylvania / 5.0 abv 5

## LOCAL CRAFTS

**CIGAR CITY JAI ALAI IPA** / Tampa / 7.5 abv 6

**ORANGE BLOSSOM PILSNER** / Orlando / 5.5 abv 6

## ALL BOTTLED UP

**ANGRY ORCHARD CIDER** / Walden, New York 5

**AMSTEL LIGHT** / Amsterdam, Netherlands 5

**BLUE MOON** / Golden, Colorado 5

**BUD LIGHT** / St. Louis, Missouri 4

**BUDWEISER** / St. Louis, Missouri 4

**COORS LIGHT** / Golden, Colorado 4

**CORONA** / Mexico City, Mexico 5

**CORONA LIGHT** / Mexico City, Mexico 5

**DOS EQUIS** / Monterrey, Mexico 5

**HEINEKEN** / Zoethewoude, Netherlands 5

**MICHELOB ULTRA** / St. Louis, Missouri 4

**MILLER LITE** / Milwaukee, Wisconsin 4

**PABST BLUE RIBBON** / Milwaukee, Wisconsin 4

**SAMUEL ADAMS BOSTON LAGER** / Boston, Massachusetts 4

**YUENGLING** / Pottsville, Pennsylvania 4

## HARD SELTZERS

**TRULY** / Wild Berry / Pineapple / Colima lime / 5.0 abv

**WHITE CLAW** / Black Cherry / Mango / 5.0 abv

LAKE NONA, FL

EST. 2013



**NONA BLUE**  
MODERN TAVERN

PONTE VEDRA BEACH, FL

EST. 2016

## CHILDREN'S MENU

**GRILLED CHEESE 5**

Served with a Fruit Cup

**KRAFT MACARONI AND CHEESE 5**

American Classic

**PEANUT BUTTER AND GRAPE JELLY 5**

Served with a Fruit Cup

**LOVE ME TENDERS AND FRIES 6**

Hand Dipped Tenders

**MEATLOAF AND MASHED POTATO 6**

Five Meat Blend / Homemade Mashed

**PENNE PASTA BOWL 6**

Alfredo / Butter / Parmesan or Marinara Sauce

**FOUR CHEESE PIZZA 6**

Cheddar / Mozzarella / Provolone / Parmesan

**CHEESEBURGER AND FRIES 7**

Three Meat Blend / American Cheese

All meals served with choice of beverage.

Children's menu available to those 12

years old and under. Thank you for

your understanding.

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## SUNDAY BRUNCH MENU

### **FRENCH TOAST 10**

French Toast / Marinated Strawberries / Blueberries / Candied Pecans  
Blueberry Balsamic Jam

### **BELGIAN WAFFLE 10**

Buttermilk Waffle / Marinated Strawberries / Whipped Cream  
Confectioners Sugar / Applewood Smoked Bacon

### **LEMON RICOTTA PANCAKES 11**

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

### **EGGS BENEDICT 11**

Poached Eggs / Canadian Bacon / English Muffin / Hollandaise Sauce  
Home Fries

### **BREAKFAST FLATBREAD 13**

Chopped Egg / Marinara Sauce / Cheddar / Mozzarella / Sausage  
Green Onions / Red Peppers / Sour Cream Sauce

### **TAVERN QUICHE 13**

Four Cheese Blend / Ham / Turkey / Field Green Garnish  
Herb Vinaigrette / Home Fries

### **CLASSIC THREE EGG OR EGG WHITE OMELETTE 13**

Choice of / Diced Ham / Smoked Bacon / Monterey Jack / Cheddar  
Red Peppers / Onions / Tomatoes / Sliced Mushrooms / Home Fries

### **CHICKEN AND WAFFLE 14**

Buttermilk Waffle / Three Fried Chicken Tenders / Honey Butter  
Applewood Smoked Bacon

### **EGGS BENEDICT WITH SMOKED SALMON 14**

Poached Eggs / Smoked Salmon / English Muffin / Canadian Bacon  
Hollandaise Sauce / Home Fries

### **STEAK AND EGG SANDWICH 17**

Prime Rib / Fried Eggs / Smoked Bacon / Havarti Cheese  
Sliced Tomatoes / Toasted Baguette / Steak Fries

### **EGGS BENEDICT WITH LOBSTER 18**

Poached Eggs / Butter Poached Lobster Meat / Canadian Bacon  
Grilled Asparagus / Hollandaise Sauce / Home Fries

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## FIVE DOLLAR BLOODIES

### **SUNDAY BLOODY SUNDAY**

Wheatley Vodka / In-House Bloody Mary Mix / Worcestershire  
Sea Salt & Black Pepper Rim / Celery Stalk Garnish

### **HOT BLOODED**

Bacon Jalapeno Vodka Infusion / In-House Bloody Mary Mix  
Tabasco / Creole Siracha Rim / Smoked Bacon Garnish

### **FIRST BLOOD**

Basil Garlic Cucumber Vodka Infusion / In-House Bloody Mary Mix  
Lemon Juice / Celery Salt Rim / Pickle Spear Garnish

### **THICKER THAN WATER**

Pepperoncini Horseradish Vodka Infusion / In-House Bloody Mary Mix  
Lime Juice / Old Bay Rim / Pepperoncini Garnish

## FIVE DOLLAR BUBBLES

### **AZURE MIMOSA**

Champagne / Fresh Squeezed Orange Juice / Blue Curacao  
Orange Garnish

### **KIR ROYALE**

Champagne / Raspberry Liqueur / Raspberry Garnish

### **BELLINI**

Champagne / Peach or Strawberry Puree  
Peach or Strawberry Garnish

### **OCEAN BREEZE**

Champagne / Elderflower Liqueur / White Cranberry Juice  
Cucumber Garnish