



SHAREABLES

BLUE CHEESE KETTLE CHIPS 9

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

HOUSE MADE SALSA & CHIPS 9

Hand Cut Garden Blend

IN-HOUSE SMOKED SALMON DIP 15

Herb Remoulade Blend / Crispy Toast Points Chopped Egg / Red Onions

SPINACH & ARTICHOKE DIP 16

Rich Cheese Sauce / Salsa / Sour Cream

FIRE GRILLED ARTICHOKEs 17

Herb Butter Brushed

LOVE ME TENDERS 17

Hand Dipped Chicken Tenders / French Fries Honey Mustard / BBQ Sauce

BUFFALO DRUMS 18

Large Hand Cut Drumettes / Buffalo Sauce Blue Cheese Coleslaw Garnish

FIRECRACKER SHRIMP 18

Lightly Fried Shrimp / Firecracker Sauce

FRIED CALAMARI 18

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 19

Braised Mussels / Garlic Butter Sauce Grilled Baguette Garnish

*SEARED AHI TUNA 22

Pacific Tuna / Dressed Field Greens Pickled Ginger / Wasabi / Sesame Seeds

CHEESE BOARD Q

Assorted Chef Selection

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 7

Our Signature Soup

CLASSIC FRENCH ONION SOUP 10

Melted Gruyere / Shredded Mozzarella Toasted Crouton

STREET TACOS

Served with Seasoned Fries

BAJA STYLE 18

Flour Tortillas / Shredded Cabbage / Avocado Chipotle Mayo / Sour Cream Sauce

SAN FRANCISCO "MISSION DISTRICT" STYLE 18

Flour Tortillas / Shredded Lettuce Sour Cream Sauce / Mango Pico De Gallo

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

ON THE SIDE 6

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

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

GREENS

HOUSE SALAD 12

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

CLASSIC CAESAR SALAD 12

Romaine Lettuce / House Made Croutons Parmesan Cheese

TRADITIONAL GREEK SALAD 13

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 9

THE "TAVERN" GRILLED CHICKEN SALAD 17

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro Tortilla Strips / Honey Citrus Vinaigrette Peanut Sauce / Chopped Peanuts

ASIAN GRILLED STEAK SALAD 24

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 24

Pacific Tuna / Cilantro Ginger Vinaigrette Honey Citrus Vinaigrette / Field Greens Cabbage / Red Onions Sesame Seeds / Wonton Strips

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 15

In House Blend / Soy Glaze / Monterey Jack Lettuce / Tomato / Red Onion / Pickle Toasted Brioche

ALL AMERICAN BURGER 16

8 oz. Steak Blend / American Cheese / Lettuce Tomato / Red Onion / Pickle / Mayo / Mustard Toasted Brioche

NONA BLUE BURGER 17

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato Red Onion / Pickle / Toasted Brioche

COUNTRY CLUB 17

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

PLAIN JANE 17

Marinated Chicken Breast / Havarti Cheese Lettuce / Tomato / Red Onion / Pickle Toasted Brioche

CHEDDAR BEEF 18

Sliced Roast Beef / Aged Cheddar / Au Jus Creamy Horseradish Sauce / Toasted Brioche

BLACKENED MAHI MAHI SANDWICH 19

Lettuce / Tomato / Red Onion / Pickle Thousand Island Dressing / Avocado Sour Cream Sauce / Toasted Brioche

THE "BLT" GRILLED CHEESE 22

Cold Water Lobster Salad / Havarti Cheese Applewood Smoked Bacon / Diced Tomato Texas Toast

NONA BLUE PLATE SPECIALS

LEMON CHICKEN 20

Mashed Potatoes / Chicken Demi Glaze

FRENCH QUARTER PENNE PASTA BOWL 21

Sautéed Shrimp / Andouille Sausage / Tasso Ham Carrots / Green Onions / Spicy Cajun Cream Sauce

TRADITIONAL ENGLISH FISH & CHIPS 21

North Atlantic Cod / Steak Fries

*SEARED AHI TUNA STEAK 36

Pacific Tuna / Chilled Quinoa Salad / Wasabi Citrus Soy Sauce

NORTH ATLANTIC SEA SCALLOPS 38

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

SLOW ROASTED 14 OZ. PRIME RIB 42

Mashed Potatoes / Au Jus
(Available after 4pm Tuesday thru Saturday)

OFF THE HARDWOOD GRILL

STEAK FRITES 28

Brasserie Cut Sirloin / Maître d' Butter / French Fries

HOUSE BRINED

DOUBLE CUT PORK RIB CHOP 29

Braised Apple Chutney / Mashed Potatoes

BABY BACK RIBS 34

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SALMON 34

Herbed Remoulade / Chilled Quinoa Salad

POLYNESIAN MARINATED RIBEYE 38

Soy Glaze / Mashed Potatoes

HAND CUT 14 OZ. NEW YORK STRIP 39

Maître d' Butter / Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 42

Béarnaise Sauce / Mashed Potatoes

16 OZ. DELMONICO RIBEYE 46

Maître d' Butter / Mashed Potatoes

SWEET ENDINGS

KEY LIME PIE 8

Graham Cracker Crust / Whipped Cream

CARROT CAKE 8

Sweet Cream Cheese Icing / Caramel Syrup / Pecans

BANOFFEE PIE 8

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

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.

CHAMPAGNE AND SPARKLING

LA MARCA PROSECCO / Veneto, Italy **9/34**
FRANCOIS MONTAND / Split / Brut or Rose / France **11**
VEUVE CLICQUOT YELLOW LABEL BRUT / France **16/62**
TAITTINGER / France **62**

ROSE

NOTORIOUS PINK / France **9/34**
THE PALM BY WHISPERING ANGEL / Cotes de Provence, France **11/42**
FLEURS DE PRAIRIE / Cotes de Provence, France **12/46**

SAUVIGNON BLANC

WHITEHAVEN / Marlborough, NZ **9/34**
HONIG / Napa Valley **11/42**
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ **12/46**
TERRUNYO / Casablanca Valley, Chile **12/46**

CHARDONNAY

WILLIAM HILL / Central Coast **9/34**
KENDALL JACKSON VINTNERS RESERVE / California **12/46**
INTERCEPT BY CHARLES WOODSON / Paso Robles **13/50**
SONOMA CUTRER / Sonoma Coast **13/50**
TOAD HOLLOW UNOAKED / Mendocino County **13/50**
CHALK HILL / Sonoma Coast **15/58**
ROMBAUER / Carneros **16/60**
CHATEAU MONTELENA / Napa Valley **78**

WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy **9/34**
LA PERLINA MOSCATO / Veneto, Italy **9/34**
SCHLOSS VOLLRADS RIESLING / Rheingau, Germany **11/42**
CONUNDRUM WHITE BLEND / Rutherford **13/50**
SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy **14/54**

PINOT NOIR

MURPHY GOODE / California **9/34**
INTERCEPT BY CHARLES WOODSON / Monterey **12/46**
LA CRÈMA / Sonoma Coast **13/50**
MEIOMI / Monterey County **14/54**
SIDURI / Santa Barbara County **14/54**
BELLE GLOS / Clark and Telephone / Santa Barbara County **16/60**

MERLOT

COLUMBIA VALLEY / Washington **9/34**
ST. FRANCIS / Sonoma County **11/42**
SILVERADO / Napa Valley **55**

CABERNET SAUVIGNON

BOGLE / California **9/34**
JOEL GOTT 815 / California **12/46**
INTERCEPT BY CHARLES WOODSON / Paso Robles **13/50**
SMITH AND HOOK / Central Coast **14/54**
JOSH CELLARS RESERVE / Paso Robles **15/58**
RODNEY STRONG KNIGHTS VALLEY / Sonoma County **18/68**
SILVER OAK / Alexander Valley **110**
CAYMUS SPECIAL SELECTION / Napa Valley **225**
BERINGER PRIVATE RESERVE / Napa Valley **275**
JOSEPH PHELPS INSIGNIA / Napa Valley **350**

ZINFANDEL

FOUR VINES / Lodi **9/34**
ALEXANDER VALLEY SIN ZIN / Alexander Valley **11/42**
KLINKER BRICK / Lodi **42**
ROMBAUER / Napa Valley **58**

INTERNATIONAL REDS

KAIKEN RESERVA MALBEC / Mendoza, Argentina **9/34**
TEMPUS TWO SHIRAZ / Australia **12/46**
LA FLOR by PAUL HOBBS CABERNET SAUVIGNON / Mendoza, Argentina **13/50**
LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy **13/50**

RED BLENDS

ANNABELLA 5 / California **11/42**
KULETO FROG PRINCE / Lake County, California **12/46**
INTERCEPT BY CHARLES WOODSON / Paso Robles **13/50**
THE PRISONER / Napa Valley **18/68**
CHAPPELLET MOUNTAIN CUVÉE / Napa Valley **54**
ORIN SWIFT PAPILLON / Napa Valley **88**

SEASONAL SANGRIA (Red or White)

Our signature recipes are created by blending fruit, select spirits, fresh juices, spices, and herbs. Available by the glass or carafe. **9/34**

OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist
LIME IN THE COCONUT 11
Bacardi Coconut Rum / Cointreau / Fresh Lime / Fresh Mint
RELEASE THE KRAKEN 11
Kraken Spiced Rum / Goslings Ginger Beer / Whiskey Barrel Aged Bitters
CHEAPER THAN THERAPY 12
Cucumber Vodka Infusion / St. Germaine Elderflower Liqueur
Lemon Juice / Simple Syrup / Fresh Basil / Fresh Cucumber
COMFORTABLY NUMB 12
Pear Vodka Infusion / St. Germaine Elderflower Liqueur
White Cranberry Juice / Lime Juice / Cinnamon
GARDEN OF EDEN 12
Sipsmith V.J.O.P. Gin / St. Germaine Elderflower Liqueur / Fresh Cucumber
Fresh Mint / Fresh Basil / Fresh Lime
MY PSYCHIATRIST 12
Plantation XO Reserve Rum / Cinnamon Vanilla Clove Syrup / Lime Juice
ONE NIGHT IN BANGKOK 12
Corazon Blanco Tequila / Domaine De Canton Ginger Liqueur
Pineapple Juice / Lime Juice / Cayenne Pepper
PORKY'S OLD FASHIONED 13
Knob Creek Smoked Maple Bourbon / Hickory Smoked Tincture
Cherry Bitters / Orange Bitters / Candied Bacon
BABY BLUE COSMOPOLITAN 14
Ketel One Citroen Vodka / Blue Curacao / White Cranberry Juice
Simple Syrup / Lime Juice
NEW FASHIONED 14
1792 Small Batch Bourbon / Orange Bitters / Simple Syrup / Amarena Cherries
SAZERAC 14
Sazerac Rye / Herbsaint / Peychaud's Bitters / Sugar Cube
TIPPLING TEA 14
Southern Comfort / Firefly Sweet Tea Vodka / Myers's Platinum White Rum
Miles' Gin / Peach Schnapps / House Sour Mix
TRUE BLUE 14
Ketel One Vodka / Blue Cheese Stuffed Olives

MAIN SQUEEZE

GREYHOUND 11
Wheatley Vodka / Fresh Squeezed Grapefruit Juice
SCREWDRIVER 11
Wheatley Vodka / Fresh Squeezed Orange 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**

LOCAL CRAFTS

INTUITION IPA / Jacksonville / 6.75 abv **6**
LOCAL'S FAVORITE (Rotating) / Florida / abv varies **Q**
VETERANS UNITED RAGING BLONDE ALE / Jacksonville / 5.2 abv **6**

ALL BOTTLED UP

AMSTEL LIGHT 5
ANGRY ORCHARD CIDER 5
BLUE MOON 5
BUD LIGHT 4
BUDWEISER 4
COORS LIGHT 4
CORONA 5
CORONA LIGHT 5
DOS EQUIS 5
HEINEKEN 5
MICHELOB ULTRA 4
MILLER LITE 4
NEWCASTLE BROWN ALE 5
PABST BLUE RIBBON 4
SAMUEL ADAMS BOSTON LAGER 4
YUENGLING 4

HARD SELTZERS

TRULY 5
WHITE CLAW 5

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

CHILDREN'S MENU

KRAFT MACARONI AND CHEESE 6

American Classic

PEANUT BUTTER AND GRAPE JELLY 6

Served with a Fruit Cup

FOUR CHEESE PIZZA 7

Cheddar / Mozzarella / Provolone / Parmesan

GRILLED CHEESE 7

Served with a Fruit Cup

LOVE ME TENDERS AND FRIES 7

Hand Dipped Tenders

PENNE PASTA BOWL 7

Alfredo / Butter / Parmesan or Marinara Sauce

CHEESEBURGER AND FRIES 8

Three Meat Blend / American Cheese

All meals served with choice of beverage.

Children's menu is available to those 12 years old and under.

Thank you for your understanding.

PONTE VEDRA BEACH, FL

EST. 2016



LAKE NONA, FL

EST. 2013

NONA BLUE
MODERN TAVERN

HAPPY HOUR
HOUSE POURS 7

WHEATLEY Vodka / MILES' Gin / MYER'S PLATINUM WHITE Rum
CORAZON Tequila / 1792 Small Batch Bourbon

PREMIUM WINES 7

WILLIAM HILL / Chardonnay
BARONE FINI / Pinot Grigio
MURPHY-GOODER / Pinot Noir

BOGLE / Cabernet
COLUMBIA VALLEY / Merlot
NOTORIOUS PINK / Rose

WHAT'S ON TAP? 5

BASS ALE / England
BELL'S TWO HEARTED IPA / Michigan
BOURBON BARREL ALE / Kentucky
FAT TIRE AMBER ALE / Colorado
GUINNESS STOUT / Ireland
HARP LAGER / Ireland
HOEGAARDEN / Belgium
INTUITION IPA / Jacksonville

LAGUNITAS IPA / California
LOCAL'S FAVORITE / Florida
MAGNER'S IRISH CIDER / Ireland
RAGING BLONDE ALE / Jacksonville
SAM ADAMS SEASONAL / Massachusetts
SMITHWICKS / Ireland
STELLA ARTOIS / Belgium
VANILLA BARREL ALE / Kentucky

SHAREABLES

BLUE CHEESE KETTLE CHIPS **5** / CHIPS AND SALSA **5** / SPINACH AND ARTICHOKE DIP **10**

HOURS

Monday – Friday 3:30pm - 6:30pm

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

GLUTEN SENSITIVE GUIDE

Our Gluten Sensitive Guide is designed for those with gluten sensitivities or those who prefer to avoid gluten for nutritional reasons. 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 inform your server if you have any food sensitivities or allergies.

HOUSE SALAD 12

No Croutons

TRADITIONAL GREEK SALAD 13

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions
Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

ADD GRILLED CHICKEN, GRILLED SHRIMP, OR SALMON TO OUR SALADS 9

FIRE GRILLED ARTICHOKE 17

Herb Butter Brushed and Served with Remoulade

SAUTÉED CALAMARI 18

Calamari Rings / Lemon Aioli / Thai Chili Sauce

SAUTÉED FIRECRACKER SHRIMP 18

Served with Firecracker Sauce

BAJA STYLE 18

Lettuce Bed / Shredded Cabbage / Avocado / Chipotle Mayo
Sour Cream Sauce / French Fries

SAN FRANCISCO "MISSION DISTRICT" STYLE 18

Lettuce Bed/ Sour Cream Sauce / Mango Pico De Gallo

CHOICE OF BLACKENED MAHI MAHI, GRILLED CHICKEN, GRILLED SHRIMP OR ADOBO STEAK

OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT

Served with Asparagus

LEMON CHICKEN 20

Mashed Potatoes / Chicken Demi Glaze

STEAK FRITES 28

Brasserie Cut Sirloin / Maître D' Butter / French Fries

HOUSE BRINED DOUBLE CUT PORK CHOP 29

Mashed Potatoes / Braised Apple Chutney

BABY BACK RIBS 34

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SEA SCALLOPS 38

Mashed Potatoes / Asparagus Garnish (No Lemon Butter)

HAND CUT 14 OZ. NEW YORK STRIP 39

Asparagus

8 OZ. BARREL CUT FILET MIGNON 42

Mashed Potatoes / Béarnaise

SIDES 6

French Fries / Steak Fries / Mashed Potatoes / Broccoli / Asparagus / Blue Cheese Slaw
Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Lil Greek Salad
Baked Potato (After 4pm)

PONTE VEDRA BEACH, FL

EST. 2016



LAKE NONA, FL

EST. 2013

NONA BLUE
MODERN TAVERN

SUNDAY BRUNCH MENU

BELGIAN WAFFLE 11

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

FRENCH TOAST 11

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

LEMON RICOTTA PANCAKES 12

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / 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

EGGS BENEDICT 13

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

BREAKFAST FLATBREAD 15

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

TAVERN QUICHE 15

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

CHICKEN AND WAFFLE 16

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

EGGS BENEDICT WITH SMOKED SALMON 16

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

STEAK AND EGG SANDWICH 18

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

EGGS BENEDICT WITH LOBSTER 19

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

PONTE VEDRA BEACH, FL

EST. 2016



NONA BLUE
MODERN TAVERN

LAKE NONA, FL

EST. 2013

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