



NONA BLUE

MODERN TAVERN

SHAREABLES

BLUE CHEESE KETTLE CHIPS 12

Blue Cheese Béchamel / Chopped Bacon Balsamic Glaze / Green Onions

HOUSE MADE SALSA & CHIPS 12

Hand Cut Garden Blend

MAMA'S MEATLOAF SLIDERS 15

BBQ Glaze / Caramelized Onions

ITALIAN MEATBALLS 16

Three Meat Blend / Marinara Sauce

IN-HOUSE SMOKED SALMON DIP 17

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

DRUMS & FLATS 18

Buffalo Sauce / Blue Cheese Coleslaw

SPINACH & ARTICHOKE DIP 18

Rich Cheese Sauce / Salsa / Sour Cream

FIRECRACKER SHRIMP 19

Lightly Fried Shrimp / Firecracker Sauce

FIRE GRILLED ARTICHOKE 19

Limited Availability

FRIED CALAMARI 21

Seasoned Rings / Lemon Aioli / Thai Chili Sauce

P.E.I. MUSSELS 22

Braised Mussels / Sambuca Butter Sauce Grilled Baguette Garnish

SEARED AHI TUNA 26

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

SOUP

SHRIMP & FIRE ROASTED CORN CHOWDER 8

Our Signature Soup

CLASSIC FRENCH ONION SOUP 11

Melted Gruyere / Shredded Mozzarella Toasted Crouton

FLATBREADS

MARGHERITA 16

Marinara Sauce / Fresh Mozzarella Roma Tomatoes / Fresh Basil / Parmesan

BBQ CHICKEN 19

BBQ Sauce / Mozzarella Cheese Caramelized Onions / Julienne Cilantro

STREET TACOS

Served with Seasoned Fries

BAJA STYLE

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

SAN FRANCISCO "MISSION DISTRICT" STYLE

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

FIRE GRILLED CHICKEN 18

LIGHTLY FRIED ATLANTIC COD 18

BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19

ADOBO STEAK 20

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GREENS

HOUSE SALAD 14

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

CLASSIC CAESAR SALAD 14

Romaine Lettuce / House Made Croutons Parmesan Cheese

TRADITIONAL GREEK SALAD 15

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

ADD TO ANY SALAD:

FIRE GRILLED CHICKEN 10

GRILLED SHRIMP 10

FIRE GRILLED SALMON 11

THE "TAVERN" GRILLED CHICKEN SALAD 19

Mixed Greens / Sliced Chicken / Carrots Red Bell Pepper / Tomato / Cilantro

Tortilla Strips / Honey Citrus Vinaigrette

Peanut Sauce / Chopped Peanuts

ASIAN GRILLED STEAK SALAD 26

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 27

Yellowfin Tuna / Cilantro Ginger Vinaigrette

Honey Citrus Vinaigrette / Field Greens

Cabbage / Red Onions

Sesame Seeds / Wonton Strips

HANDWICHES

Served with Seasoned Fries

VEGGIE BURGER 16

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

ALL AMERICAN BURGER 18

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

NONA BLUE BURGER 19

8 oz. Steak Blend / Crumbled Blue Cheese Smoked Bacon Strips / Lettuce / Tomato

Red Onion / Pickle / Toasted Brioche

COUNTRY CLUB 19

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

PLAIN JANE 19

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

Toasted Brioche

CHEDDAR BEEF 20

In-House Sliced Roast Beef / Aged Cheddar Au Jus / Creamy Horseradish Sauce

Toasted Brioche

BLACKENED MAHI MAHI SANDWICH 22

Lettuce / Tomato / Red Onion / Pickle

Thousand Island Dressing / Avocado

Sour Cream Sauce / Toasted Brioche

ON THE SIDE 8

French Fries / Steak Fries / Mashed Potatoes

Lil House Salad / Lil Caesar Salad / Lil Greek Salad

Broccoli / Blue Cheese Coleslaw / Creamed Corn

Mac & Cheese / Baked Potato (After 4pm)

NONA BLUE PLATE SPECIALS

LEMON CHICKEN 23

Mashed Potatoes / Chicken Demi Glaze

FRENCH QUARTER PENNE PASTA BOWL 24

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

MAMA'S MEATLOAF 24

Five Meat Blend / BBQ Glaze / Mashed Potatoes Creamed Corn

TRADITIONAL ENGLISH FISH & CHIPS 25

North Atlantic Cod / Steak Fries

CHICKEN TENDER PLATTER 26

Hand Dipped Chicken Tenders

French Fries / Blue Cheese Coleslaw

Honey Mustard / BBQ Sauce

LOBSTER-MAC & CHEESE 26

Maine Lobster / Rich Cheese Sauce

14 OZ. SLOW ROASTED PRIME RIB 42

Mashed Potatoes / Au Jus

(Available after 4pm)

8 OZ. SEARED AHI TUNA STEAK 44

Yellowfin Tuna / Chilled Quinoa Salad / Wasabi Citrus Soy Sauce

NORTH ATLANTIC SEA SCALLOPS 48

Lemon Butter Sauce / Cous Cous / Grilled Asparagus

OFF THE HARDWOOD GRILL

HOUSE BRINED

DOUBLE CUT PORK RIB CHOP 32

Braised Apple Chutney / Mashed Potatoes

STEAK FRITES 33

Brasserie Cut Sirloin / Maître d' Butter / French Fries

BABY BACK RIBS 36

French Fries / Blue Cheese Slaw

NORTH ATLANTIC SALMON 38

Herb Remoulade / Chilled Quinoa Salad

POLYNESIAN MARINATED RIBEYE 42

Soy Glaze / Mashed Potatoes

14 OZ. HAND CUT NEW YORK STRIP 44

Maître d' Butter / Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 48

Béarnaise Sauce / Mashed Potatoes

16 OZ. DELMONICO RIBEYE 54

Maître d' Butter / Mashed Potatoes

SWEET ENDINGS

KEY LIME PIE 9

Graham Cracker Crust / Whipped Cream

CARROT CAKE 10

Cream Cheese Icing / Caramel Syrup / Pecans

HOT FUDGE BROWNIE SUNDAE 9

Chocolate Brownie / Vanilla Bean Ice Cream Whipped Cream / Candied Pecans

WHITE CHOCOLATE CHEESECAKE 9

Graham Cracker Crust / Raspberry Coulis Whipped Cream

This menu item contains nuts or nut products.

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

CHAMPAGNE AND SPARKLING

BELSTAR PROSECCO / Veneto, Italy 10/38
KILA CAVA / Spain 10/38
FRANCOIS MONTAND / Split / Brut or Rose / France 14
VEUVE CLICQUOT YELLOW LABEL BRUT / France 20/75
TAITTINGER / France 60

ROSE

NOTORIOUS PINK / France 10/38
LOLA / Rose of Pinot Noir / California 12/46
FLEURS DE PRAIRIE / Cotes de Provence, France 13/50

SAUVIGNON BLANC

THE CROSSING / Marlborough, NZ 10/38
GIRARD / Napa Valley 13/50
LOVEBLOCK BY KIM CRAWFORD / Marlborough, NZ 14/54

CHARDONNAY

WENTE VINEYARDS / Central Coast 10/38
KENDALL JACKSON VINTNERS RESERVE / California 12/46
INTERCEPT BY CHARLES WOODSON / Paso Robles 13/50
RUTHERFORD RANCH / Napa Valley 13/50
CHALK HILL / Sonoma Coast 14/54
SONOMA CUTRER / Russian River 14/54
AU BON CLIMAT / Santa Barbara County 15/58
ROMBAUER / Carneros 18/70
ROMBAUER PROPRIETOR SELECTION / Carneros 120

WORLDLY WHITES

BARONE FINI PINOT GRIGIO / Valdadige, Italy 10/38
CAPOSALDO MOSCATO / Lombardi, Italy 10/38
SCHLOSS VOLLRADS RIESLING / Rheingau, Germany 11/42
CONUNDRUM WHITE BLEND / Rutherford 14/54
SANTA MARGHERITA PINOT GRIGIO / Alto Adige, Italy 15/58

PINOT NOIR

TASSAJARA / Monterey 10/38
INTERCEPT BY CHARLES WOODSON / Monterey 13/50
MEIOMI / Monterey County 14/54
LA CRÈMA / Monterey 15/58
SIDURI / Santa Barbara County 17/66
BELLE GLOS / Clark and Telephone / Santa Barbara County 18/70

MERLOT

COLUMBIA VALLEY / Washington 10/38
ST. FRANCIS / Sonoma County 11/42
SILVERADO / Napa Valley 58

CABERNET SAUVIGNON

MURPHY GOODE / California 10/38
HEDGES CMS / Columbia Valley 12/46
INTERCEPT BY CHARLES WOODSON / Paso Robles 13/50
JOSH CELLARS RESERVE / Paso Robles 13/50
SMITH AND HOOK / Central Coast 14/54
PEJU / Napa Valley 22/86
RODNEY STRONG KNIGHTS VALLEY / Sonoma County 25/98
CHATEAU ST. JEAN CINQ CEPAGES / Sonoma County 110
ADOBE ROAD / BLUE DOG / Sonoma County & Napa Valley 120
SILVER OAK / Alexander Valley 120
ADOBE ROAD / BECKSTOFFER VINEYARD / Napa Valley 240
CAYMUS SPECIAL SELECTION / Napa Valley 240
BERINGER PRIVATE RESERVE / Napa Valley 275
JOSEPH PHELPS INSIGNIA / Napa Valley 350

ZINFANDEL

FOUR VINES / Lodi 10/38
JOEL GOTT / California 11/42
KLINKER BRICK / Lodi 42
ROMBAUER / Napa Valley 66

INTERNATIONAL REDS

EMPORIUM APPASSIMENTO / Puglia, Italy 10/38
LAGONE AIA VECCHIA SUPER TUSCAN / Tuscany, Italy 12/46
TAPIZ ALTA MALBEC / Mendoza, Argentina 12/46
GRAND BAROSSA SHIRAZ / Australia 14/54

RED BLENDS

ANNABELLA / California 10/38
KULETO FROG PRINCE / Lake County, California 12/46
INTERCEPT BY CHARLES WOODSON / Paso Robles 13/50
CHAPPELLET MOUNTAIN CUVÉE / Napa Valley 18/54
THE PRISONER / Napa Valley 20/76
ORIN SWIFT PAPILLON / Napa Valley 88

OUT OF THE BLUE COCKTAILS

Classically Inspired / Modern Twist
LIME IN THE COCONUT 11
Bacardi Coconut Rum / Cointreau / Fresh Lime / Fresh Mint
RELEASE THE KRACKEN 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

BELL'S TWO HEARTED IPA / Michigan / 7.0 abv 8
FAT TIRE AMBER ALE / Colorado / 5.0 abv 7
GUINNESS STOUT / Ireland / 4.2 abv 7
HARP LAGER / Ireland / 4.5 abv 7
HOEGAARDEN / Belgium / 4.9 abv 8
KENTUCKY BOURBON BARREL ALE / Kentucky / 8.2 abv 7
LAGUNITAS IPA / California / 6.2 abv 7
LEXINGTON VANILLA BARREL CREAM ALE / Kentucky / 5.5 abv 7
MAGNER'S IRISH CIDER / Ireland / 4.7 abv 7
SAMUEL ADAMS SEASONAL / Massachusetts / abv varies 7
SMITHWICKS / Ireland / 5.0 abv 7
STELLA ARTOIS / Belgium / 5.2 abv 7

LOCAL CRAFTS

CIGAR CITY JAI ALAI IPA / Tampa / 7.5 abv 8
LOCAL FAVORITES (Rotating) / Florida / abv varies Q
ORANGE BLOSSOM PILSNER / Orlando / 5.5 abv 7

ALL BOTTLED UP

AMSTEL LIGHT 6
ANGRY ORCHARD CIDER 6
BLUE MOON 6
BUD LIGHT 5
BUDWEISER 5
COORS LIGHT 5
CORONA 6
CORONA LIGHT 6
DOS EQUIS 6
HEINEKEN 6
MICHELOB ULTRA 5
MILLER LITE 5
NEWCASTLE BROWN ALE 6
PABST BLUE RIBBON 5
SAMUEL ADAMS BOSTON LAGER 6
YUENGLING 5

HARD SELTZERS

TRULY 6
WHITE CLAW 6

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. 10/38

LAKE NONA, FL

EST. 2013



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CHILDREN'S MENU

KRAFT MACARONI AND CHEESE 7

American Classic

PEANUT BUTTER AND GRAPE JELLY 7

Served with a Fruit Cup

FOUR CHEESE PIZZA 8

Cheddar / Mozzarella / Provolone / Parmesan

GRILLED CHEESE 8

Served with a Fruit Cup

CHICKEN TENDERS AND FRIES 8

Hand Dipped Tenders

PENNE PASTA BOWL 8

Alfredo / Butter / Parmesan or Marinara Sauce

CHEESEBURGER AND FRIES 9

Three Meat Blend / American Cheese

MEATLOAF AND MASHED POTATO 9

Five Meat Blend / Homemade Mashed

All meals served with choice of beverage.

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

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HAPPY HOUR

MONDAY - FRIDAY • 3:30 PM - 6:30 PM

HOUSE POURS 7

WHEATLEY VODKA

MILES' GIN

MYER'S PLATINUM WHITE RUM

CORAZON BLANCO TEQUILA

1792 SMALL BATCH BOURBON

HOUSE WINES 7

BARONE FINI / Pinot Grigio

NOTORIOUS PINK / Rose

CLINE / Chardonnay

DISTRICT 7 / Cabernet Sauvignon

COLUMBIA VALLEY / Merlot

TASSAJARA / Pinot Noir

WHAT'S ON TAP 5

BELL'S TWO HEARTED IPA / Michigan

CIGAR CITY JAI ALAI IPA / Tampa

FAT TIRE AMBER ALE / Colorado

GUINNESS STOUT / Ireland

HARP LAGER / Ireland

HOEGAARDEN / Belgium

KENTUCKY BOURBON BARREL ALE / Kentucky

LAGUNITAS IPA / California

LEXINGTON VANILLA BARREL CREAM ALE / Kentucky

LOCAL FAVORITES / ROTATING TAP / Florida

MAGNER'S IRISH CIDER / Ireland

ORANGE BLOSSOM PILSNER / Orlando

SAMUEL ADAMS SEASONAL / Massachusetts

SMITHWICKS / Ireland

STELLA ARTOIS / Belgium

SHAREABLES

CHIPS & SALSA 5

BLUE CHEESE KETTLE CHIPS 5

SPINACH AND ARTICHOKE DIP 10

MAMA'S MEATLOAF SLIDERS 10

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GLUTEN SENSITIVE GUIDE

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FIRE GRILLED ARTICHOKE 19

Limited Availability

SAUTÉED FIRECRACKER SHRIMP 19

Served with Firecracker Sauce

SAUTÉED CALAMARI 21

Calamari Rings / Lemon Aioli / Thai Chili Sauce

HOUSE SALAD 14

No Croutons

TRADITIONAL GREEK SALAD 15

Romaine Lettuce / Herb Vinaigrette Dressing / Cucumbers / Red Onions

Red Peppers / Black Olives / Campari Tomatoes / Feta Cheese

ADD TO SALADS FIRE GRILLED CHICKEN 10 GRILLED SHRIMP 10 FIRE GRILLED SALMON 11

"BAJA" STYLE LETTUCE WRAPS

Shredded Cabbage / Avocado / Chipotle Mayo

Sour Cream Sauce / Choice of Side

CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19 ADOBO STEAK 20

"MISSION DISTRICT" STYLE LETTUCE WRAPS

Sour Cream Sauce / Mango Pico De Gallo / Choice of Side

CHOICE OF: GRILLED CHICKEN 18 BLACKENED MAHI MAHI 19

GRILLED SHRIMP 19 ADOBO STEAK 20

LEMON CHICKEN 23

Mashed Potatoes

HOUSE BRINED DOUBLE CUT PORK CHOP 32

Mashed Potatoes / Braised Apple Chutney

BABY BACK RIBS 36

Mashed Potatoes / Blue Cheese Slaw

14 OZ. HAND CUT NEW YORK STRIP 44

Mashed Potatoes

8 OZ. BARREL CUT FILET MIGNON 48

Mashed Potatoes / Béarnaise

NORTH ATLANTIC SEA SCALLOPS (No Lemon Butter) 48

Mashed Potatoes / Asparagus Garnish

OUR FRESH FISH TOPPED WITH MANGO PICO DE GALLO MKT

Served with Broccoli

SIDES 8

Lil House Salad (No Croutons) / Lil Caesar Salad (No Croutons) / Little Greek Salad

Broccoli / Blue Cheese Coleslaw / Mashed Potatoes / Baked Potato (After 4pm)

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SUNDAY BRUNCH MENU

BELGIAN WAFFLE 13

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

FRENCH TOAST 13

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

CLASSIC THREE EGG OR EGG WHITE OMELETTE 14

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

LEMON RICOTTA PANCAKES 14

Two Lemon Ricotta Pancakes / Applewood Smoked Bacon / Home Fries

BREAKFAST FLATBREAD 15

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

EGGS BENEDICT 15

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

TAVERN QUICHE 16

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

EGGS BENEDICT WITH SMOKED SALMON 17

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

CHICKEN AND WAFFLE 18

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

STEAK AND EGG SANDWICH 19

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

EGGS BENEDICT WITH LOBSTER 24

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

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SEVEN DOLLAR BLOODIES

SUNDAY BLOODY SUNDAY

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

HOT BLOODED

Bacon Jalapeño 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

SEVEN 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