

LITE FARE

Happy Hour Pricing in Blue

SPINACH & ARTICHOKE DIP 10 6

Fresh Spinach, Artichoke Hearts, Alfredo, Mozzarella, and Parmesan Cheeses Served Hot with Organic Blue Tortilla Chips

CAPRESE SALAD 12 6

Traditional Italian Delight, Vine Ripe Tomatoes, Fresh Buffalo Mozzarella, Fresh Basil, drizzled with Olive Oil, Salt, Pepper and a Touch of Balsamic Vinegar

SHRIMP MARTINI 16 12

Jumbo Black Tiger Shrimp Served in Our own Martini Glass with a Zesty Homemade Cocktail Sauce

FRUIT & CHEESE PLATE 16 12

Fresh Seasonal Fruit Accompanied by an Assortment of Mouthwatering Cheeses and Crisp Flatbread Crackers

SHRIMP AND CRAB DIP 12 6

Gulf Shrimp and Blue Crab in a Creamy Cheese Sauce Served Hot Accompanied by Seasoned Toast Points

BAKED BRIE 10 6

A Soft Creamy French Cheese Wrapped in a Puff Pastry, Baked Golden Brown, Drizzled with Natural Honey, Accompanied by Sliced Apples and Grapes and a Strawberry Cabernet Sauce

FLATBREADS

MARGHERITA 10 6

Old World Favorite, Vine Ripened Tomatoes, Fresh Buffalo Mozzarella Cheese and Chiffinade Basil, Garlic, Salt & Pepper

BEEF & PORTABELLA 12 6

Our House Marinated Beef Tenderloin, Portabella Mushrooms, and Fresh Italian Cheeses

PEPPERONI 10 6

A Classic, Sliced Pepperoni, Sweet Tomato Sauce, Oregano, and Fresh Italian Cheeses

BBQ CHICKEN 12 6

All White Meat Chicken marinated in a Tangy BBQ sauce, Sweet Onion, Parsley, and Fresh Italian Cheeses

BLUE MARTINI

SIGNATURE DISHES

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† SEARED TUNA 16 12

Our House Marinated Ahi Tuna, Resting on a Nest of Asian Seaweed and Calamari Salad, Accompanied by a Flavorful Ponzu Sauce and Wasabi

† BEEF TENDERLOIN 18 12

Delightfully Seasoned Prime Beef Tenderloin Medallions Served Chilled and Mid Rare with Sliced Vine Ripe Tomatoes, Tasty Roasted Fingerling Potatoes, Creamy Horseradish and Roasted Red Pepper Sauces

MAINE LOBSTER SALAD 16 12

Succulent Maine Lobster, Baby Greens, Crunchy Romaine, Fresh Mango, Fresh Avocado, Diced Tomatoes, Tossed in a Light Lemon/Orange Vinaigrette

LEMON PEPPER CHICKEN 12 6

Plump Tenderloins of Chicken Marinated in Fresh Citrus and Herbs, Grilled to Perfection Served on a bed of Mediterranean Orzo and Drizzled with Cilantro Pesto Sauce

THAI CHICKEN 12 6

Plump Chicken Tenderloins Marinated in a Mild Peanut Dressing Served over a Bed of Napa Cabbage Slaw Garnished with Fresh Cilantro

† LOLLIPOP LAMB CHOPS 18

Mint Marinated New Zealand Lamb Served with Parmesan Truffled Fingerling Potatoes and Mint Pesto

BLUE CRAB CAKES 16 12

Succulent Lump Crab Meat Combined with Tantalizing Seasonings Served on a Bed of Dressed Mixed Greens Topped with a Drizzle of Southwestern Remoulade

DESSERTS

THE ULTIMATE CHOCOLATE CAKE 10 6

A Multi-Layered Decadent Dessert with a Dark Milk Chocolate Frosting and Milk Chocolate Chunks

WHITE CHOCOLATE MOUSSE CAKE 10 6

Chilled White Chocolate Mousse Filling with Oreo Cookie Crust

† THESE ITEMS CAN BE ORDERED RARE OR UNDERCOOKED.

THE CONSUMPTION OF RAW, RARE, SEARED, AND UNDERCOOKED MEATS CAN INCREASE THE RISK FOR FOOD BOURNE ILLNESS.

BLUE MARTINI

THE CLASSICS

THE BLUE MARTINI 12.5

Van Gogh Blue Vodka, Triple Sec, Blue Curacao, Sour, Orange Juice

POMEGRANATE 12.5

Finlandia Grapefruit Vodka, Pomegranate Liqueur, splash of Cranberry and Soda in a Pomegranate Sugar Rimmed Glass

MOJITO 12.5

Bacardi Limon, Fresh Lime, Fresh Mint, Simple Syrup and Club Soda

MANGO MOJITO 12.5

Cruzan Mango Rum, Mango Purée, Fresh Mint, Simple Syrup and Club Soda

DIRTY 14.5

Ketel One Vodka and Olive Juice served with Three Large Olives

BELLINI 14.5

Grey Goose Vodka, Peach Purée, Sparkling Wine, and a splash of Orange Juice

MASTERPIECE BLUE 14.5

Stoli Elit Vodka with Three Blue Cheese Stuffed Olives

COSMOPOLITAN 12.5

Svedka Citron, Triple Sec and a splash of Cranberry Juice

LEMON DROP 12.5

Svedka Citron, Triple Sec, Sour Mix and Freshly squeezed Lemon Juice, served in a Sugar Rimmed Glass

ON THE LIGHTER SIDE

All under 250 Calories

SKINNY BITCH 12.5

Van Gogh Blue Vodka, Tropicana 50 Blueberry/Pomegranate Juice, and Blueberry Purée

SKINNY RITA 12.5

Milagro Silver Tequila, Agave Nectar, Finest Call Sweet & Sour Lite

SKINNY MOJITOS 12.5

PICK A FLAVOR: Bacardi Black Razz – Bacardi Pineapple Fusion – Bacardi Dragon Berry
Fresh Lime, Fresh Mint, Light Simple Syrup and Club Soda

NOT-A-LOTTA-COLADA 12.5

Bacardi Pineapple Fusion, Coconut Water, Coco Real

CRAFTED COCKTAILS

RED SANGRIA 14.5

Barcardi Dragon Berry, Finest Call Red Sangria, Pear Puree and Merlot

SANGRIA FUSION 14.5

Barcardi Pineapple Fusion, Finest Call White Sangria, Peach Puree and Pinot Grigio

CUCUMBER LEMONADE 14.5

Crop Vodka Organic Cucumber, Pink Lemonade on Rocks

JACKED UP 14.5

Jack Honey, Triple Sec, Pink Lemonade

DOUBLE DOSE 14.5

Patron Silver, Grand Marnier Raspberry Peach, Raspberry Puree, Peach Puree, Sour, Fresh Raspberries

THE MORNING AFTER 14.5

Ciroc Peach, St Germain, Agave Nectar, Fresh Lemons

WISE GUY 14.5

Gentleman Jack, Simple Syrup, Muddled Orange, Cherry and Bitters
*** *Mixology By Lyndsay Burr, Blue Martini Orlando*

GREEN TEA 14.5

Jameson Irish Whiskey, Peach Schnapps, Sour, Fresh Lemons
*** *Mixology By Yoomi Park, Blue Martini Plano*

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STRAIGHT UP

CREAMSICLE CRUSH 12.5

Pinnacle Whipped Vodka, Triple Sec, Orange Juice and a splash of Sprite

ENVY 12.5

Van Gogh Blue Vodka, Peach Schnapps, Cranberry and Pineapple Juice

POPTART 12.5

Three Olives Marilyn Monroe, Strawberry Purée, Pear Purée

MANGO MADNESS 12.5

Van Gogh Blue Vodka, Mango Purée, a splash of Pineapple Juice

SUMMER FLING 12.5

Finlandia Vodka, Simple Syrup, Muddled Watermelon, Sour, Mint Leaves and Fresh Limes

CUCUMBER 14.5

Hendrick's Gin, Simple Syrup, splash of Sour, Fresh Cucumbers

BRAZILIAN 12.5

Van Gogh Acai-Blueberry Vodka, Pink Lemonade

POMERITA 12.5

Herradura Silver Tequila, Pomegranate Liqueur, Triple Sec, Sour

GINGER GYPSY 12.5

Grey Goose L'Orange, Pomegranate Liqueur, Ginger Beer, Cranberry

SOUTHERN BELLE 12.5

Makers Mark, Triple Sec, Pineapple Juice, Sour, Grenadine

FLY ME TO THE MOON 12.5

Van Gogh Blue Vodka, Triple Sec, Watermelon Pucker, Sour Mix and Pineapple Juice

PINK PASSION 12.5

Finlandia Vodka, Pomegranate Liqueur and Pineapple in a Pomegranate Sugar Rimmed Glass

STARBURST 12.5

Bacardi Dragonberry, Sprite, Cranberry Juice, Muddled Lemon and Lime

*** *Mixology By Yoomi Park, Blue Martini Plano*

PEACH PIT 12.5

Bacardi Peach Red, Peach Schnapps, Orange Juice and Sour

THE PERFECT PEAR 14.5

Grey Goose La Poire Vodka, Pear Purée, Simple Syrup & Lime Juice

CHYNA DOLL 14.5

Grey Goose La Poire Vodka, Lychee Liqueur, Pineapple Juice

BOMBS AWAY 12.5

Three Olives Grape, Red Bull Energy Drink and Cranberry

GREEN APPLE 12.5

Van Gogh Blue Vodka, Sour Apple Pucker and Sour

NIGHTCAP

ESPRESSO 14.5

Van Gogh Double Espresso, Borghetti Espresso Liqueur and Irish Cream

THREE'S COMPANY 12.5

Three Olives Chocolate Vodka, Dark Chocolate Liqueur and Cream

ALMOND JOY 14.5

Three Olives Vanilla Vodka, Bacardi Rock Coconut Rum and Chocolate Liqueur, served with Coconut Shavings in a Chocolate Rimmed Glass

BLUE
MARTINI

WHITES

			<i>glass/bottle</i>
Chardonnay	CAKEBREAD CELLARS	Napa	20/80
Chardonnay	KENDALL-JACKSON "VINTNER'S RESERVE"	California	12/40
Chardonnay	SONOMA CUTRER	California	15/50
Chardonnay	CHATEAU ST. MICHELLE	Columbia Valley	10/36
Chardonnay	FAR NIENTE	Napa	100
Pinot Grigio	SANTA MARGHERITA	Italy	16/52
Pinot Grigio	MASI MASIANCO VERDUZZO	Italy	12/40
Pinot Grigio	ECCO DOMANI	Italy	10/36
Sauv Blanc	CAKEBREAD CELLARS	Napa	20/60
Sauv Blanc	WHITEHAVEN, MARLBOROUGH	New Zealand	12/40
Sauv Blanc	ST. SUPÉRY	Napa	10/36
Riesling	JEKEL	California	10/36
Moscato	ECCO DOMANI	Italy	10

REDS

			<i>glass/bottle</i>
Cabernet	BERINGER	Napa	16/52
Cabernet	J. LOHR	California	10/36
Cabernet	HESS SELECT	California	12/40
Cabernet	SILVER PALM	California	14/44
Cabernet	CAYMUS	Napa	150
Cabernet	SILVER OAK CELLARS	Alexander Valley	120
Cabernet	CAKEBREAD CELLARS	Napa	130
Cabernet	STAGS LEAP WINE CELLARS "ARTEMIS"	Napa	110
Cabernet	JORDAN	Sonoma	100
Merlot	KENDALL-JACKSON "VINTNER'S RESERVE"	California	12/40
Merlot	BLACKSTONE	California	10/36
Merlot	STAGS LEAP	Napa	90
Red Blend	"THE RIDDLER"	Napa	12/40
Malbec	BODEGAS SEBASTIAN "KILLA"	Argentina	12/40
Pinot Noir	LA CREMA	Sonoma Coast	15/50
Pinot Noir	SMOKING LOON	California	10/36
Pinot Noir	ERATH	Oregon	12/40

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SPLITS

		<i>split</i>
KORBEL, BRUT	California	10
CHANDON, "BRUT"	Napa	15
CHANDON, "ROSE"	Napa	15
MOET ET CHANDON, "IMPERIAL"	France	26
NICOLAS FEUILLATTE, BRUT	France	20
NICOLAS FEUILLATTE, BRUT ROSÉ	France	22
PIPER HEIDSIECK, "BABY PIPER"	France	24

CHAMPAGNES

		<i>bottle/magnum</i>
PERRIER JOUET, "BLASON ROSE"	France	130
PERRIER JOUET, "GRAND BRUT"	France	90
DOM PERIGNON, "VINTAGE"	France	365/700
PIPER HEIDSIECK, "RED LABEL"	France	70
TAITTINGER, BRUT "LA FRANCAISE"	France	80
MOET ET CHANDON, "IMPERIAL"	France	100/230
MOET ET CHANDON, "NECTAR"	France	120
MOET ET CHANDON, "NECTAR ROSE"	France	150
NICOLAS FEUILLATTE, BRUT RÉSERVE	France	60
NICOLAS FEUILLATTE, BRUT ROSÉ	France	80
VEUVE CLICQUOT, "YELLOW LABEL"	France	120/280
VEUVE CLICQUOT, "ROSE NV"	France	160
VEUVE CLICQUOT, "YELLOW"	3L Jeroboam France	760
LOUIS ROEDERER, "CRISTAL"	France	600/1200

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