

BARBITES

HUMMUS | 9.50

Baby Carrots, Asparagus, Cauliflower, Feta, Pita
Bread

CHEF'S CUTTING BOARD | 18

Selections of Cured Meats,
Artisan Cheeses, Olives, Crusty Bread

CALAMARI | 14.95

Garlic Aioli, Spicy Marinara

SHRIMP CEVICHE | 14

Cucumber, Avocado, Plantain Chips

NACHOS | 12.25

Black Beans, Charred Jalapenos,

Sour Cream, Guacamole,

Shredded Cheese

Add Chicken \$6.00

CUBAN QUESADILLA | 15

Shredded Pork, Monterey Jack, Salsa, Sour Cream,

Grilled Jalapeno

Please inform us of any dietary restrictions so we may do our best to accommodate your needs.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase the consumers risk of food borne illness.

BARBITES

KOREAN HOT CHICKEN WINGS | 14.75

Celery, Carrots, Cilantro Sauce

CARNITAS | 14

Flour Tortilla, Pico de Gallo, Salsa Verde

BLUE LAGOON BURGER | 17

Certified Angus Beef[®], Butcher Blend, Lettuce,
Tomato, Onion, Sweet Pickle, Choice of Cheese

Add Avocado \$2.00 Bacon \$2.00

Wagyu \$4.00

CUBAN | 16.50

Roasted Pork, Sliced Honey Ham, Swiss Cheese,
Dijonnaise, pickles

MARGHERITA FLATBREAD | 12.75

Plum Tomato Sauce, Fresh Mozzarella, Torn Basil

PEPPERONI FLATBREAD | 14.50

Plum Tomato Sauce, Pepperoni

BBQ PORK SLIDERS | 14

Coleslaw

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WINES

WHITE

	G	G1/2
Prosecco, Riondo, Spumante, DOC Italy	12	
Chardonnay, Prober, CA	9	14
Chardonnay, Decoy By Duckhorn, Sonoma, CA	14	19
Chardonnay, Starmont, Carneros, CA	12	17
Sauvignon Blanc, Matanzas Creek, Alexander Valley, CA	14	19
Pinot Grigio, Castello Banfi San Angelo, Toscana, Italy	14	19
Riesling, Chateau Ste. Michelle, Columbia Valley, WA	12	17
Rosé, Fleur de Mer, Cotes de Provence, France	12	17

RED

	G	G1/2
Cabernet Sauvignon, Columbia Crest H3, WA	11	16
Cabernet Sauvignon, Proverb, CA	9	14
Merlot, Seven Falls Cellars, Wahluke Slope, WA	12	17
Pinot Noir, Acrobat, OR	12	17
Malbec, Bodega Norton Barrel Select, Mendoza Argentina	14	19
Blend, Murrietta's Well the Spur, Livermore Valley, CA	13	18

BEERS

AMERICAN | 7

Budweiser
Bud Light
Coors Light
Miller Lite
Michelob Ultra
Yuenling

DRAUGHT

	16oz	23oz
Bud Light	7	8.75
Stella Artois	7	9.25
Sierra Nevada	7	8.75
Funky Buddha	7	8.75
Goose Island	7	8.75

IMPORTED | 8

Amstel Light
Dos Equis
Guinness
Beck's
Corona Extra
Corona Light

CRAFT |

8

Blue Moon
Goose IPA
Havana Lager
Jai Lai

COCKTAILS

Seasonal Cocktail | 10

Ask your bartender for today's featured crafted cocktail

Sparkling Sunset | 15.95

Smirnoff vodka, St-Germain Elderflower, Aperol, Mionetto

Prickly Pear Margarita | 14.95

1800 Tequila, pear syrup, fresh lime juice

Pear Appletini | 15.95

Jim Beam, Absolut Pear, sour apple, Schnapps, fresh lime juice, apple juice

Perfect Margarita | 14.95

Patron Silver, Cointreau, agave, fresh lime juice

White Cosmo | 14.95

Belvedere Vodka, Cointreau, white cranberry juice, lime, orange

COCKTAILS

Pomegranate Punch | 14.95

Grey Goose Vodka, cane syrup, fresh lemon, pomegranate juice, pineapple, ginger ale

Modern Mule | 14.95

Stolichnaya Vodka, fresh lime, pineapple juice, agave nectar, ginger beer

Summer Sidecar | 15.95

Hennessy VS, Grand Marnier, grapefruit juice, pomegranate syrup

Cucumber Mojito | 13.95

Bacardi Rum, cane syrup, fresh lime juice, club soda, cucumbers, fresh mint, cucumber spear