

Blue Bar

LOUNGE

Live Jazz Music

Friday from 6:00 PM – 10:00 PM
Saturday from 7:30 PM – 11:30 PM

Summer Happy Hour
Monday thru Friday
5:00 PM– 7:00 PM

Happy Hour Cocktails

8

Gingered Tequila Sunrise

Jose Cuervo Gold Especial Tequila, fresh lemon juice, honey, and ginger ale, served on the rocks and garnished with a sugared lemon wedge

Gin Crush

Beefeater gin, Triple Sec Orange Liqueur, and a splash of club soda served over ice with a wedge of orange

Ocean Martini

Chilled Smirnoff vodka, fresh lime juice, Blue Curacao, Peach Schnapps, and a hint of natural sugar garnished with a twist of lemon peel

Happy Hour Wine Offerings

8

Forestville, Pinot Noir, Carneros, California, 2006
Casa Silva, Sauvignon Blanc, Colchagua, Chile, 2008

Happy Hour Beer Specials

Imported

6

Domestic

4

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Light Fair Menu

Grilled Andouille Sausage

With Caramelized Peppers and Onions \$5

Beef Empanadas

With Salsa Verde \$7

Arugula & Pear Salad

With Pomegranate Vinaigrette Dressing \$4

Tuna Au Poivre

Served on Crispy Wantons with Wasabi Aioli \$10

Grilled Portobello Mushroom

With Buffalo Mozzarella and Basil Infused Olive Oil \$5

Crispy Calamari

With Baby Greens & Citrus Vinaigrette \$5

Chips & Salsa

Crispy Fried Corn Tortillas and House Made Salsa Fresca \$4

Classic Reuben

Sliced Corned Beef, Sauerkraut, Swiss Cheese and Thousand Island Dressing on Country Rye Bread. Served with Pommes Frites \$14

Blue Bar Burger

8 oz. Pineland Farm Ground Beef, Cheddar Cheese, Grilled Sweet Onions,

Lettuce & Tomato, served with Pommes Frites \$13

Crispy Shrimp

Asian Green Salad with Herbed Aioli \$14

Coeur de Lion Hot Wings

Ranch or Blue Cheese with Celery and Carrot Sticks \$10

Steak & Pommes Frites

Hanger Steak, Classic Red Wine Shallot Sauce

Served with House Made Pommes Frites \$20

Selection of Fine Artisan Cheeses & Charcuterie

Sausage, Prosciutto, Sopresatta, Seasonal Fruit, Luques Olives, Dijon Mustard, Pepper Relish and Grilled Country Bread \$15