



Indulgences

~ gratification of desire ~

desserts ~ 6

Belgium Chocolate Mousse • Crème Brulee Cheesecakes
Reese's Peanut Butter Pie

PORT

3oz pour

- delicious served at the end of a meal, for example with our rich, nutty or chocolate desserts, as well as cheese platters.

FONSECA PORT 27 8

COFFEE DRINKS

AMERICAN COFFEE	5
ESPRESSO	5 single 7.50 double
CAPPUCCINO	6
BAILEY'S CAPPUCCINO	9
CAFÉ ROMANO romano sambuca, coffee	9
CAFÉ ITALIANO disorrano amaretto, frangelico, coffee	9
GODIVA MOCHA MADNESS godiva liqueur, coffee	9
NUTTY IRISHMAN baileys, frangelico, coffee	9
IRISH COFFEE jameson whiskey, crème de menthe, coffee	9
BLUE JEANS CAFÉ grand marnier, baileys, frangelico, coffee	9
<i>(At your request-indulge yourself & add a dollop of whipped cream to all your favorite coffee drinks!)</i>	
TEA -variety of gourmet tea	4
DARK HOT CHOCOLATE	4

SIGNATURE COCKTAILS~12

the moscow mule Vodka, ginger beer, fresh lime squeeze, fresh mint served in a copper mug

la rosette St. Germain Elderflower Liqueur, sparkling wine, lemon twist served in a flute glass.

MARTINIS~12

jojo's amazing martini Vodka, olive brine, and a swirl of dry vermouth served with a bleu cheese stuffed olive

citrus apple martini Van Gogh Citroen Vodka with lime juice and sour apple

choco-latte espresso martini Van Gogh Double Espresso Vodka, Baileys & Godiva chocolate liqueur

let's dance martini Small batch Hendrick's Gin, St. Germain Elderflower Liqueur & a swirl of dry vermouth.

COGNAC

REMY MARTIN VSOP	13
REMY XO	30
COURVOISIER VS	12
GRAND MARNIER	10

SCOTCH

JOHNNIE WALKER BLUE	35
GLENMORANGIE, 10 YR OLD	14
GLENFIDDICH, 12 YR OLD	11
GLENLIVET, 12 YR OLD	11
THE MACALLAN, 12 YR OLD	13
DALWHINNIE, 15 YR OLD	12
THE MACALLAN, 18 YR OLD	25

Wine List

REDHEADS

pinot noir

	glass	bottle
CYCLES GLADIATOR, California	8	30
ROW 11 "TRES VINAS" California	12	46

merlot

HAHN ESTATES, Monterey	9	34
CLOS DU VAL, Napa Valley	12	46

cabernet sauvignon

CASTLE ROCK, Napa, California	9	34
SEBASTIANI, Sonoma County	11	44

other reds

BEAUJOLAIS, LOUIS JADOT, France	8	34
MALBEC, CALLIA, Argentina	9	34
SHIRAZ, ROBERT OATLEY, Australia	9	34

BLONDES

chardonnay

	glass	bottle
SANTA RITA, Chile	8	30
ST. FRANCIS, Sonoma County	11	42

other whites

PINOT GRIS, KING ESTATE, Oregon	11	42
RIESLING, FOREST GLEN, California	8	30
KENWOOD, Sparkling Wine	split	8

RESERVE WINE LIST

SAUVIGNON BLANC, Chalk Hill, Sonoma County	51
CHARDONNAY, Cakebread, Napa Valley	82
CHARDONNAY, Talbott "Diamond T" Monterey County	120
PINOT NOIR, David Bruce, Russian River Valley	81
PINOT NOIR, L.Jadot Gevery Chambertin, Cote de Nuits	104
MERLOT, Twomey, Napa Valley	89
CABERNET SAUVIGNON, Darioush "Caravan" Napa	77
CABERNET SAUVIGNON, Silver Oak, Alexander Valley	125
MERITAGE, Robert Craig "Affinity" Napa Valley	92
ITALIAN RED, Tenuta Sette Ponti Crognolo, Tuscany	70
ITALIAN RED, Masi Campfiorin, Verona	48
CHAMPAGNE, Piper Hiedsieck	<i>half bottle</i> 29
CHAMPAGNE, Dom Perignon	220
CHAMPAGNE, Moet Nectar Imperial Rose	<i>half bottle</i> 48

HOUSE WINE FEATURE

\$7.00 glass

CHARDONNAY • CABERNET SAUVIGNON

MERLOT • PINOT GRIGIO

SAUVIGNON BLANC • WHITE ZINFANDEL

BEER

Amstel Light • Blue Moon • Budweiser • Bud Light

Coors Light • Corona • Guinness • Heineken

Michelob Ultra • Miller Lite • Stella Artois

Yuengling • O'Doul's Amber

\$10 MINIMUM CREDIT CARD PURCHASE

Menu

appetizers

Blue Jean Bruschetta Trio	11
provolone, pesto, tomato vinaigrette, mozzarella, olive, roasted pepper	
Smoked Salmon	14
dill crème, capers, red onion, crostini	
Seared Ahi Tuna	15
sesame seared, soy, pickled ginger	
Tuna Tartar	15
avocado, ponzu	
Calamari	14
marinara sauce	
Crispy Shrimp	15
Sriracha aioli	
Shrimp Cocktail	15
house made cocktail sauce	
Filet Tips	15
blue cheese, scallions, fig & balsamic glaze	
Crab Cakes	15
cajun remoulade	
Nana's Stuffed Peppers	11
sweet red and yellow peppers, Nana's secret stuffing	
Crab Stuffed Mushrooms	12
baked mushroom caps, lump crabmeat	
Escargot	14
crostini, savory garlic butter	
Baked Brie Wheel	14
walnuts, apples, sweet honey crème	
Assorted Fruit and Cheese Plate	13
seasonal fruit, cheeses, crostini	
Chicken Satay	12
grilled green onion, peanut sauce	
Blue Jean Bleu Chips	10
house made chips, bleu cheese, crumbled bacon	
French Onion Soup	8
melted provolone, croutons	
Twin Crab Spring Rolls	14
hand rolled with fresh vegetables and lump crab meat, served with Thai sweet chili sauce	
Spinach & Artichoke Dip	12
delicious, creamy dip is baked and topped with asiago cheese	

salads

House Salad	8
romaine, tomato, mushroom, onion, cucumber	
Classic Caesar	9
romaine, parmesan cheese, croutons	
Blue Jean Wedge	11
iceberg, diced tomato, crumbled bleu, bacon, balsamic drizzle	
Greek Salad	11
iceberg, romaine, roasted peppers, feta, black olive, cucumber	
Caprese Salad	11
fresh mozzarella, tomato, basil oil	
Tossed Spinach Salad	11
tomato, red onion, mushroom, blue cheese, candied walnuts, balsamic vinaigrette	

Dressings: caesar, blue cheese, italian, ranch, honey dijon, balsamic vinaigrette

Add to any salad:

chicken 4 :: shrimp 6 :: tuna 8 :: filet tips 8

FOOD ADVISORY: CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY THOSE WITH CERTAIN HEALTH CONDITIONS. IF UNSURE OF YOUR RISK, CONSULT YOUR PHYSICIAN.

18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE

Menu

sandwiches

- Caprese Sandwich** 13
fresh mozzarella, roasted peppers,
tomato, fresh basil, side salad
- Grilled Chicken Pesto** 13
pesto, lettuce, tomato, provolone, fries
- Filet Tip Bomb** 15
sautéed mushrooms, onions,
melted provolone, fries
- Ground Beef Sliders** 11
four mini burgers, caramelized onions,
melted american
- Fried Cod Sandwich** 13
lettuce, tomato, house tartar, fries

sides

- Sweet Potato Wedges** 6
- Shoestring Fries** 5
- Garlicky Spinach** 6

pizza

- Pizza of the Week** 17
ask your server!
- Cheese** 14
- Pepperoni** 15
- Margherita** 15
mozzarella, tomato, basil
- Mediterranean** 15
feta cheese, fresh spinach, roasted peppers,
artichoke hearts
- Bianca Quattro Formaggio** 15
alfredo, mozzarella, feta, ricotta, gorgonzola
- Vodka Tomato** 15
ricotta, roasted red peppers, mozzarella
- Chicken Cacciatore** 17
garlic tomato sauce, roasted peppers,
mushrooms, onions, fresh herbs
- Shrimp Pesto** 17
alfredo, roasted pepper, mozzarella, parmesan
- Spinach Alfredo** 15
onions, roasted red peppers, mushrooms
- Veggie Delight** 16
fresh garlic, olive oil, mushroom, spinach,
roasted red pepper, artichokes, fresh tomato
- Meat Lovers** 17
bacon, pepperoni, Italian sausage, ground beef
- Personal Pizza** 13
1 topping with side salad signature pizzas add 2

additional pizza toppings \$2

Now Serving Breakfast

Saturday & Sunday Mornings
starting at 8am

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