

COCKTAILS

1/2 PRICE DRINK FEATURES
THURSDAY & FRIDAY 4 – 7PM

THE 'BLUE' MARTINI 12

Van Gogh 'Blue' Vodka, DeKuyper Triple Sec, DeKuyper Blue Curacao, Sour Mix, Orange Juice

BULLEIT OLD FASHIONED 14

Bulleit Bourbon, Simple Syrup, Muddled Orange & Cherries, Angostura Bitters

CHERRY MINT 12

Three Olives Cherry Vodka, Sour Mix, Fresh Mint, 'Filthy' Black Cherries

ELDERFLOWER ROYAL 14

Grey Goose Vodka, Sparkling Wine, St-Germain Elderflower Liqueur, Sour Mix

GRAPEFRUIT SMASH 14

Deep Eddy Ruby Red Grapefruit Vodka, Simple Syrup, Lemon, Fever-Tree Ginger Beer

****Mixology by Francisco Rodriguez, Blue Martini Miami*

GREEN TEA 14

Jameson Irish Whiskey, DeKuyper Peach Schnapps, Sour Mix, Lemon

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

JALAPEÑO PASSION FRUIT 12

Absolut Mango Vodka, Sour Mix, 'Real' Passion Fruit Pureé, Jalapeño

****Mixology by Chelsea Bressler, Blue Martini Galleria*

MANGO MOJITO 12

Cruzan Mango Rum, 'Real' Mango Pureé, Fresh Mint, Simple Syrup, Lime, Club Soda

MOJITO 12

Bacardí Limón Rum, Lime, Fresh Mint, Agave, Club Soda....

or Pick a Flavor: Bacardí Dragon Berry, Bacardí Black Razz,

Bacardí Pineapple Fusion

PEACH RASPBERRY MARGARITA 14

Patrón Silver Tequila, Grand Marnier Raspberry Peach Liqueur, 'Real' Raspberry Pureé & Peach Pureés, Sour Mix

RED SANGRIA 14

Bacardí Dragon Berry Rum, Finest Call Red Sangria, Pear Pureé, Merlot

WHITE SANGRIA 14

Bacardí Pineapple Fusion Rum, Finest Call White Sangria,

'Real' Peach Pureé, Pinot Grigio

TROPICAL WAVE 14

Cîroc Pineapple Vodka, Red Bull 'Yellow Edition'

ON THE LIGHTER SIDE

TANGELO 14

Absolut Mandrin Vodka, Sugar Free Red Bull, Grapefruit Juice, Orange

SKINNY BITCH 13

Van Gogh 'Blue' Vodka, Pomegranate, 'Real' Blueberry Pureé

SKINNY RITA 12

Herradura Silver Tequila, Agave, Lite Sour Mix, Lime

BLUE
MARTINI

MARTINIS

1/2 PRICE DRINK FEATURES
THURSDAY & FRIDAY 4 – 7PM

MASTERPIECE BLUE 15

Stolichnaya 'Elit' Vodka, Blue Cheese Stuffed Olives

BELLINI 14

Grey Goose Vodka, 'Real' Peach Pureé, Sparkling Wine, Orange Juice

SPIKED PEACH 12

Jack Daniels Tennessee Fire, 'Real' Peach Pureé, Sour Mix

BRAZILIAN 12

Van Gogh Acai-Blueberry Vodka, Pink Lemonade

COSMOPOLITAN 13

New Amsterdam Citron Vodka, DeKuyper Triple Sec, Cranberry Juice

CREAMSICLE 12

Pinnacle Whipped Vodka, DeKuyper Triple Sec, Orange Juice, Sprite

CUCUMBER 14

Hendrick's Gin, Simple Syrup, Sour Mix, Fresh Cucumber

DIRTY 14

Ketel One Vodka, Olive Brine, Olives

FLY ME TO THE MOON 13

Van Gogh 'Blue' Vodka, DeKuyper Watermelon Pucker, Sour Mix, Pineapple Juice

LEMON DROP 12

New Amsterdam Citron Vodka, DeKuyper Triple Sec, Lemon Juice, Sour Mix, Sugar Rimmed Glass

RASPBERRY SAGE 12

Tito's Handmade Vodka, Sour Mix, 'Real' Raspberry Pureé, Sage

GREEN APPLE 12

Van Gogh 'Blue' Vodka, DeKuyper Sour Apple Pucker, Sour Mix

PINK PASSION 12

New Amsterdam Vodka, DeKuyper Pomegranate Liqueur, Pineapple Juice, Pomegranate Sugar Rimmed Glass

POMEGRANATE 14

Belvedere Pink Grapefruit Vodka, DeKuyper Pomegranate Liqueur, Cranberry Juice, Club Soda, Pomegranate Sugar Rimmed Glass

STARBURST 12

Bacardi Dragon Berry Rum, Sprite, Cranberry Juice, Muddled Lemon & Lime

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

STRAWBERRY BASIL 12

Tito's Handmade Vodka, Sour Mix, 'Real' Strawberry Pureé, Basil

NIGHTCAPS

CHOCOLATE 12

Van Gogh Chocolate Vodka, Godiva Chocolate Liqueur, Cream, Chocolate Swirled Glass

ESPRESSO 14

Van Gogh Double Espresso Vodka, Baileys Irish Cream

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WHITES

		Glass / Bottle
Chardonnay	Cakebread Cellars	20 / 79
Chardonnay	Far Niente Winery	145
Chardonnay	Four Vines 'Naked'	9 / 35
Chardonnay	Kendall-Jackson 'Vintners Reserve'	12 / 47
Chardonnay	Sonoma-Cutrer	14 / 55
Moscato	Paolo Saracco	12 / 47
Pinot Grigio	Kris 'Artist Cuvée'	8 / 31
Pinot Grigio	Ponzi Vineyards	12 / 47
Pinot Grigio	Santa Margherita	16 / 63
Riesling	Bex	9 / 35
Sauvignon Blanc	Cakebread Cellars	20 / 79
Sauvignon Blanc	Oyster Bay	9 / 35
Sauvignon Blanc	Robert Mondavi 'Fumé Blanc'	13 / 51

REDS

		Glass / Bottle
Cabernet	Cakebread Cellars	160
Cabernet	Caymus Vineyards	150
Cabernet	Decoy 'by Duckhorn'	15 / 59
Cabernet	Jordan Vineyard & Winery	125
Cabernet	Silver Oak Cellars	155
Cabernet	Smith & Hook	12 / 47
Cabernet	Stag's Leap Wine Cellars 'Artemis'	120
Cabernet	William Hill	10 / 39
Malbec	Famiglia Bianchi	12 / 47
Merlot	Blackstone	10 / 39
Merlot	Decoy 'by Duckhorn'	14 / 55
Merlot	Stags' Leap Winery	90
Pinot Noir	Cherry Tart 'by Cherry Pie'	13 / 51
Pinot Noir	Coppola 'Votre Sante'	10 / 39
Pinot Noir	Soter Vineyards 'Planet Oregon'	14 / 55
Red Blend	Apothic	10 / 39
Red Blend	Saved	15 / 59

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SPLITS

Champagne, Moët & Chandon 'Impérial', Brut	26
Champagne, Nicolas Feuillatte, Brut Rosé	22
Sparkling, Chandon, Brut	15
Sparkling, Korbel, Brut	8

CHAMPAGNES

	Bottle / Magnum
Dom Pérignon 'Vintage', Brut	350 / 700
Louis Roederer 'Cristal', Brut	550 / 1,200
Moët & Chandon 'Impérial', Brut	125 / 250
Moët & Chandon 'Nectar Impérial Rosé', Demi-Sec	150
Nicolas Feuillatte, Brut Rosé	80
Perrier-Jouët 'Blason', Rosé	130
Perrier-Jouët 'Grand', Brut	90
Piper Heidsieck 'Red Label', Brut	70
Veuve Clicquot 'Yellow Label', Brut	125 / 250
Veuve Clicquot 'Yellow Label', Brut (3 liter jeroboam)	760
Veuve Clicquot, Brut Rosé	160

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SMALL PLATES

HAPPY HOUR PRICING IN BLUE
THURSDAY & FRIDAY 4PM – 7PM

ROASTED RED PEPPER HUMMUS House-Made Blend of Garbanzo Beans, Garlic, Lemon & Roasted Red Peppers, Pita Chips	10	7
SPINACH & ARTICHOKE DIP Spinach, Artichoke Hearts, Alfredo Sauce, Mozzarella & Parmesan Cheeses, Tortilla Chips	10	7
*SHRIMP MARTINI Jumbo Black Tiger Shrimp, House-Made Cocktail Sauce	16	
BEEF TENDERLOIN SLIDERS (3) Seasoned Beef Tenderloin Medallions, Dressed Greens, Tomatoes, Mozzarella Cheese, Horseradish & Roasted Red Pepper Sauces on the Side	13	
*SHRIMP & CRAB DIP Gulf Shrimp, Blue Crab, Cheese Sauce, Toast Points	12	7
CHICKEN QUESADILLA Seasoned Chicken, Cilantro, Tomatoes, Onions, Cheese, Flour Tortilla	10	

FLATBREADS

MARGHERITA Vine Ripened Tomatoes, Italian Cheeses, Chiffonade Basil, Garlic	10	7
PEPPERONI Pepperoni, Tomato Sauce, Oregano, Italian Cheeses	10	7
SAUSAGE Creamy Roma Sauce, Italian Herbs & Cheeses	12	8

KITCHEN CLOSSES AT 10PM SUNDAY & THURSDAY
1AM FRIDAY & SATURDAY

*THESE ITEMS CAN BE ORDERED RARE OR UNDERCOOKED CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

BLUE MARTINI

GNLC 9/16

SIGNATURE DISHES

HAPPY HOUR PRICING IN BLUE
THURSDAY & FRIDAY 4PM – 7PM

*BEEF TENDERLOIN	18	13
Tenderloin Medallions, Basil Tomato Salad, Roasted Fingerling Potatoes, Horseradish & Roasted Red Pepper Sauces		
THAI CHICKEN	12	7
Chicken Tenderloin, Peanut Dressing, Cilantro, Napa Cabbage Slaw		
*LOBSTER TACO	18	13
Grilled Maine Lobster, Sliced Avocado, Mango, Southwestern Slaw, Mango Habanero Sauce, Flour Tortilla		

BLUE MARTINI FAVORITES

*LOLLIPOP LAMB CHOPS	18
Honey Bourbon & Mint Marinated New Zealand Lamb Chops, Parmesan Fingerling Potatoes, Balsamic Tomato Salad	
BLUE CRABCAKES	16
Jumbo Lump Crabmeat, Mixed Greens, Southwestern Remoulade	

DESSERTS

BIG FAT CHOCOLATE CAKE	10
Chocolate Cake, Dark Milk Chocolate Frosting, Milk Chocolate Chunks	
APPLE TART À LA MODE	10
Warm Apple Tart, Vanilla Bean Ice Cream, Caramel Sauce	

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BLUE
MARTINI

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