

# BLUE CITY GRILLE

## Small Plates

- CURED MEATS & CHEESES** artisanal selection of meats and cheeses; served with olives, dijon mustard and toasted baguette . . . . . 10.00/14.00
- STEAK & STOUT SLIDERS\*** with melted gouda, stout-braised onions and a side of house pub chips . . . . . 12.00
- PROSCIUTTO MARGHERITA FLATBREAD** with roasted tomatoes, fresh mozzarella and pesto . . . . . 12.00
- BUFFALO PEPPER GARLIC CHICKEN WINGS** tossed in a buffalo pepper garlic sauce; served with blue cheese slaw . . . . . 12.00
- SPINACH & ROASTED ARTICHOKE DIP** served with toasted crostini . . . . . 11.00
- CHICKEN QUESADILLA** stuffed with roasted peppers, cheddar and jack cheeses and a side of salsa and sour cream . . . . . 11.00
- WHITE CHEDDAR MAC & CHEESE** aged white cheddar topped with panko breadcrumbs . . . . . 8.50

### SALADS

**ADD A PROTEIN TO ANY SALAD\***

Shrimp +9.00 / Salmon +8.00 / Chicken +6.00

**COBB SALAD**  **GF** 12.75

diced grilled chicken, hard-boiled egg, avocado, bacon, blue cheese, tomato with a red wine vinaigrette

**ROASTED BEET SALAD**  **GF** 10.50

mixed greens, crumbled goat cheese, candied pecans, tossed in red wine vinaigrette

**CAESAR SALAD**  9.50

romaine, shaved parmesan cheese and croutons, tossed in caesar dressing

**QUINOA & BABY GREENS SALAD**  **GF** 10.50

feta cheese, olives, cucumbers, tomatoes, celery and lemon citronette dressing

### HANDHELDS

- TURKEY CLUB** bacon, avocado, lettuce, tomato, mayonnaise and choice of cheese . . . . . 11.50
- CHIPOTLE CHICKEN SANDWICH** melted cheddar cheese, bacon and chipotle aioli on a brioche bun . . . . . 12.00
- CUBAN SANDWICH** sliced pork, ham, pickles, swiss cheese and mustard on a pressed Cuban loaf . . . . . 13.50
- GRILLED STEAK WRAP\*** . . . . . 15.00  
with black beans, roasted red peppers, cilantro and monterey jack cheese

*served with french fries or pub chips*

### BURGERS

- GRUYÈRE & SHROOM BURGER\*** gruyère cheese, roasted portobello mushroom, spinach, tomato, onion and garlic aioli . . . . . 14.00
- BLACK RUM BACON JACK BURGER\*** monterey jack cheese, thick-cut bacon and stout-braised onion topped with housemade black rum BBQ sauce . . . . . 14.50
- THE HOUSE BURGER\*** choice of cheese and housemade burger sauce . . . . . 13.50
- VEGGIE BURGER**  Gardenburger® Malibu Burger Organic Vegan with avocado, baby greens, tomatoes, red onion and chipotle aioli . . . . . 13.00

*served with french fries or pub chips*

### SOUP

- SOUP DU JOUR** . . . . . 6.00

\* ASK YOUR SERVER FOR TODAY'S OFFERING \*

### MAINS

- CENTER-CUT TOP SIRLOIN, 10 OZ.\*GF**  . . . . . 25.00  
with choice of topping: Sriracha glaze, melted blue cheese, or bourbon demi glaze and side of garlic mashed potatoes and grilled vegetables
- CHARBROILED RIBEYE, 12 OZ.\*GF** . . . . . 29.00  
with garlic mashed potatoes and grilled vegetables
- MEDITERRANEAN SHRIMP PASTA** . . . . . 21.00  
jumbo shrimp, bowtie pasta, spinach, mushrooms and cherry tomatoes in a light pesto cream
- SALMON WITH KALE & MUSHROOMS\***  **GF** . . . . . 22.00  
with sautéed kale and crimini mushrooms
- TUSCAN FLORENTINE CHICKEN** . . . . . 16.50  
pesto-marinated chicken breast on top of grilled vegetable orzo

 INDICATES LIGHTER FARE  GF INDICATES GLUTEN FREE ITEM

\*NOTICE: Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Served in Copper Mugs

# SIGNATURE MULES

Always Great Taste



**CROWNED JEWEL** 11.00  
Ketel One, ginger beer, cranberry juice, blood orange bitters and fresh lime juice

**MEXICAN MULE** 11.00  
Avión Silver, ginger beer and fresh lime juice

**KENTUCKY MULE** 12.00  
Bulleit, ginger beer and fresh lime juice

**MOSCOW MULE** 12.00  
Ketel One, ginger beer and fresh lime juice

## COCKTAILS

- BEE'S KNEES** Hendrick's, honey and fresh lime juice served up ..... 16.00
- COSMOPOLITAN** Ketel Citrone, Cointreau, fresh lime juice and splash of cranberry juice ..... 15.00
- MARGARITA** Casa Noble Silver, Cointreau, housemade sour mix and fresh lime juice ..... 15.00
- PIMM'S CUP** Pimm's No. 1, ginger ale, cucumber and fresh mint ..... 14.00
- BOURBON OLD FASHIONED** Knob Creek, housemade simple syrup and orange bitters ..... 15.00
- MINT JULEP** Woodford Reserve, housemade simple syrup and mint leaves ..... 15.00
- CUBAN MOJITO** Bacardi Silver, housemade simple syrup, fresh lime juice, muddled mint and club soda ..... 14.00

### BEER

#### DRAFT

- BUD LIGHT** ..... 6.50
- SAMUEL ADAMS SEASONAL** ..... 7.75
- BLUE POINT TOASTED LAGER** ..... 8.50

#### BOTTLED

- BUDWEISER** ..... 5.50
- COORS LIGHT** ..... 5.50
- HEINEKEN** ..... 7.50
- CORONA EXTRA** ..... 7.50
- SAMUEL ADAMS BOSTON LAGER** ..... 7.50
- BUD LIGHT** ..... 5.50
- STELLA ARTOIS** ..... 7.50
- MILLER LITE** ..... 5.50
- AMSTEL LIGHT** ..... 7.50
- O'DOULS** ..... 5.50
- YUENGLING** ..... 7.50
- SAM ADAMS REBEL IPA** ..... 7.50
- MICHELOB ULTRA** ..... 5.50
- GUINNESS** ..... 7.50
- MODELO** ..... 7.50

\*ASK ABOUT OUR SEASONAL OFFERINGS\*

### WINES

#### WHITE

- CHARDONNAY - HOGUE, WA** ..... 8.50/32.00
- PINOT GRIGIO - DANZANTE, Italy** ..... 9.00/34.00
- SAUVIGNON BLANC - DARK HORSE, California** ..... 8.50/32.00
- CHARDONNAY - EDNA VALLEY, California** ..... 11.00/42.00
- MOSCATO - MIRASSOU, California** ..... 9.50/36.00
- PROSECCO - VILLA SANDI IL FRESCO, Italy** ..... //38.00
- BRUT SPARKLING - CHANDON, CA** ..... //55.00
- WHITE ZINFANDEL - BERINGER, CA** ..... 8.50/32.00

#### RED

- MERLOT - HOGUE, WA** ..... 8.50/32.00
- CABERNET SAUVIGNON - HOGUE, WA** ..... 8.50/32.00
- MALBEC - ALAMOS, Argentina** ..... 10.00/38.00
- RED BLEND - APOTHIC, California** ..... 10.50/40.00
- CHIANTI - DAVINCI, Italy** ..... 11.50/44.00
- PINOT NOIR - PROVERB, California** ..... 9.50/36.00

FOR PARTIES OF 5 OR MORE, A 20% GRATUITY WILL BE AUTOMATICALLY ADDED TO THE BILL

## ROOM SERVICE

Press Room Service button on your phone to order  
All Room Service orders have a \$3.00 delivery charge + 20.00% gratuity automatically added