



MEDITERRANEAN CUISINE

HAPPY HOUR MENU

Monday - Friday : 4 PM - 6 PM

Saturday & Sunday : 3 PM - 5 PM

TO START & SHARE

Burrata 12

Seasonal fruit mustard compote + heirloom tomatoes + arugula + balsamic + olive oil + bread

Beef Tartare 12

Filet + shallots + capers + dijon + yolk + bread

Charred Sweet Peppers 10

Tsatziki sauce + Za'atar + herb oil + cilantro

Hummus 10

Chili oil + pickled shallots + bread

SALAD

Arugula 11

Honey lemon dressing + julienne apples + celery + candied pistachio and walnuts + pecorino

OAK-FIRED OVEN PIZZAS

Margherita 12

House tomato sauce + fresh mozzarella + olive oil + basil

Blu 14

Bechamel + mozzarella + blue cheese + italian sausage + caramelized onions

CONSUMER ADVISORIES

Raw / undercooked food

Consuming raw or undercooked meats, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Gluten-free

While we offer gluten-free menu items, we are not a gluten-free facility. Cross-contact with gluten-containing ingredients may occur. Guests with severe gluten sensitivities or celiac disease should exercise discretion when ordering.

COCKTAILS 9

Singani Sour

Singani 63 + lime + egg white + Angostura bitters

La Rosadita

Tequila blanco + watermelon juice + lime + agave + serrano peppers

Miche Sangria

Red wine + orange liqueur + citrus

Chufly

Singani 63 + lime + ginger ale

DRAFT BEER 5

Stella Artois

Islamorada Citrus Ale

Turtle Season IPA

Michelob Ultra

Mango Cart

Modelo

Red Wines 10

Cabernet Sauvignon

Malbec

Chianti

White Wines 9

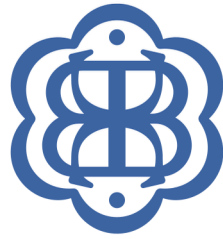
Chardonnay

Albariño

Vermentino (Sauvignon blanc)

Proseco

Processing Fee - A 3% processing Fee will be added to all credit card transactions



CASA
BLU

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