

WINE

CHARDONNAY

STONE CELLARS

fresh citrus aromas with a touch of oak **6.50/25.50**

COVEY RUN Washington

local fruit, apple & pear notes, soft oak **7.25/28.50**

KENDALL JACKSON California

rich, round, full flavor, tropical **8.75/34.50**

R.H. PHILLIPS “Toasted Head” California

estate grown, vanilla/butterscotch, big **9.50/37.50**

SONOMA-CUTRER Russian River

bold, big oak & fat full body **10.25/40.50**

CAKEBREAD Napa

full bodied, hints of apple, long finish **63.00**

OTHER WHITES

CAVATAPPI “Stimulus Package” Washington

sauv blanc/viognier. clean, w/ citrus & pear notes **6.50/25.50**

HOGUE Pinot Grigio, Columbia Valley

crisp, clean finish, round soft body **7.50/29.50**

MENAGE A TROIS Chard/Chenin Blanc/Muscato

3 grapes, honeydew notes, sweet finish **7.75/30.50**

KIM CRAWFORD Sauv Blanc, New Zealand

full body, grapefruit & gooseberry **8.75/34.50**

PATRICIA GREEN Sauv Blanc, Oregon

lime, white peach & grapefruit, creamy notes **9.25/36.50**

RED BLENDS

COVEY RUN Cab/Merlot/Franc, Washington

local juice, full, soft & round body **7.50/29.50**

CLINE “Cashmere” Grenache/Syrah/Mourvèdre, Oakley, Ca

smooth, big cherry, chocolate, pepper **9.00/35.50**

COPPOLA Claret, Coastal Ca

black plum, mocha, rich silky texture **9.75/38.50**

BASEL CELLARS Claret, Walla Walla, Wa

rich, fruit forward, red cherry, cassis & berries **43.00**

CAIN CUVÉE Cab/Merlot/Franc, Napa

rich & silky with hints of cedar & berries **49.00**

FRANCISCAN “MAGNIFICAT” NAPA

deep ripe fruit, complex, balanced, soft finish **69.00**

CABERNET

STONE CELLARS

elegant fruit style with a classic full body **7.00/27.50**

STERLING Central Coast

toasty oak, hints of chocolate, smooth **8.50/33.50**

DUSTED VALLEY Walla Walla

ripe, rich & balanced **10.75/42.50**

L’ECOLE NO 41 Columbia Valley

complex, spice, berry, big, rich with a long finish **59.00**

CAKEBREAD Napa

concentrated black fruit, toasty oak, long finish **98.00**

MERLOT

BV Coastal California

lush fruit, deep savory, med-full body **7.75/30.50**

I4 HANDS Washington

blackberry, cherry, spice. velvet finish **8.50/33.50**

CANOE RIDGE Columbia Valley

blackberry, cassis, cinnamon & vanilla **49.00**

OTHER REDS

CAVATAPPI Sangiovese, Wahluke Slope, Wa

big juicy fruit with notes of earth and minerals **7.50/29.50**

ZOLO Malbec, Argentina

complex, black fruits, earthy & elegant **7.75/30.50**

ROSEMOUNT ESTATE Shiraz, Australia

spicy berry notes, rich, big soft **7.75/30.50**

RAVENSWOOD Zinfandel, California

ripe raspberry, blackberry & vanilla. bright pepper **8.25/32.50**

WRITER’S BLOCK Syrah, California

deep structured elegance, thick & juicy **9.25/36.50**

REX HILL Pinot Noir, Willamette, Ore

subtly layered oak with plum & dried cherries.

classic light body **9.75/38.50**

CARMEL ROAD Pinot Noir, Monterey

medium body, blueberry notes, velvet finish **9.25/36.50**

STAGS’ LEAP Petite Syrah, Napa

incredibly luscious with loads of rich, dark fruit **66.00**

DECK DRINKS

206 GUAVA KAZI locally distilled 206 Vodka, muddled

with fresh limes & guava juice, served straight up **7.50**

MOJITO light rum, fresh mint & limes muddled

together...served on the rocks w/ float of Cap’n Morgan **9.00**

SUNSET MARGARITA it’s twilight all day & night with this

cocktail, Cuervo, fresh limes, a splash of cranberry muddled &

served with a float of raspberry Chambord **8.75**

“A” PALM Fire Fly Sweet Tea Vodka mixed with fresh lemonade

& iced tea **7.00**

BEER & CIDER

draughts

GUINNESS DRAFT 5.25

STELLA ARTOIS 5.25

BLUE MOON BELGIAN WHITE 4.75

MAC & JACKS AMBER 4.75

PYRAMID HEFEWEIZEN 4.75

MANNY’S PALE ALE 4.75

BUD LIGHT 4.00

DIAMOND KNOT IPA 4.75

bottles

BUDWEISER 4.00

FULLSAIL ROTATING 4.50

HEINEKEN 4.50

AMSTEL LIGHT 4.50

CORONA/CORONA LIGHT 4.50

5 CORONITAS IN A BUCKET add one corinta 2.50 12.25

MILLER HIGHLIFE 3.75

ST. PAULI GIRL (non alc) 3.75

STRONG BOW HARD DRY CIDER 4.50

Ask your server about our Seasonal Beer Choice(s)

HOUSE STANDARDS

SANGRIA by the liter cherried brandy, red wine, peach schnapps,

cinnamon & fresh citrus fruit aged to wine spodie! **16.50** pint **7.25**

POMEGRANATE KAZI Pearl pomegranate vodka muddled with

fresh limes & sours. mixed with a splash of fresh pomegranate nectar

8.75

RUBY DROP Absolut grapefruit vodka muddled with fresh grapefruit

& fresh sours. sugar rim **8.75**

PATRON KAZI Patron silver tequila & triple sec muddled with fresh

limes, served staight up with a splash of fresh lemon/lime juice **9.50**

BADA MARGARITA limes muddled with Sauza tequila, triple sec

& a float of fresh guava, tinted Blu... of course **8.25**

FRESCA just like the soda with a Stoli Citros pop &

a grapefruit splish **8.75**

BLU PRESS Stoli “Blu”berry vodka over ice with a splash of soda

& sprite, garnished with cascading fresh blueberries **7.00**

GRANDHATTEN Maker’s Mark bourbon shaken damn cold with a

touch of Grand Marnier, garnished with an orange twist **9.50**

SPARKLING

HOUSE CHAMPAGNE **6.00**gl

ROEDERER ESTATE, California **46.00**

VEUVE CLICQUOT YELLOW, France **49.00** ^{1/2}/**89.00**

DOM PERIGNON, France **215.00**

WINE OF THE WEEK

every week or so... we feature our

bartenders’ favorite wine sold by

the glass or bottle

BLU HOUR DAILY

4–6p & 10p until kitchen closes

beers 3.00, wine 4.00, appetizer

specials and 2\$ bamboo bites

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to 50 and Greenlake seats 40