

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**

MORNING CLASSICS

BAKON MARY savory bacon premium vodka with our own fabulous

bloody mary mix. its a little crazy... but amazing! **7.50**

BREAKFAST MARGARITA Hornito’s w/ fresh grapefruit juice,

limes & a float of Cointreau **8.50**

VITAMIN C Red Bull , Absolut Mandrin & OJ **8.50**

RED BEER Bud Light & a splash of tomato juice **4.25**

THE COFFEE CURE Bailey’s, Frangelico, Grand Marnier &

Kahlua **8.50**

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)

ALWAYS AT BRUNCH

3.50

mimosas & bloody marys

HOUSE STANDARDS

206 GUAVA KAZI locally distilled 206 Vodka, muddled

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

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

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

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

& iced tea **7.00**

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**

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**

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

JOIN OUR EMAIL CLUB

enter to receive a free meal, event information & special promotions
www.bluwaterbistro.com

BANQUETS & PRIVATE DINING

call Elizabeth 206.344.4757
Lake Union seats 80, Leschi seats 30 to 50 and Greenlake seats 40