

The logo for 'bleu' is displayed in a white, lowercase, sans-serif font against a solid blue rectangular background.

Market & Kitchen

## STARTERS

**Freshly Baked Soft Rolls** • 5 | vermont salted cultured butter

**Meat and Cheese Duo Board** • 16 | 2 artisan cured meats and 2 cheeses, nuts, olives, crackers

**Shrimp Beignets** • 11 | savory fried dough with shrimp, parmesan cheese, green onion, spicy remoulade

**Moules Frites** • 15 | mussels in a white wine broth with roasted tomatoes, russet fries

## SOUPS & SALADS

**Soups of the Day** • 6 | served with freshly baked bread

**Farm Salad** • 16 | humboldt fog goat cheese, fra' mani rosemary ham, house pickled fennel, roasted tomatoes, hardboiled egg, organic greens, poppyseed vinaigrette

**Green Salad** | large • 9 | small • 6 | add salmon • 10 | add tri tip • 8 | add grilled chicken • 6  
heirloom cherry tomatoes, carrot, house croutons, cucumber, choice of dressing

**Burgundy Beef Tri Tip Salad** • 17 | point reyes blue cheese, caramelized onion, roasted tomatoes, shredded brussels sprouts, kale, choice of dressing

## DELI | with house chips and pickle

add fries, soup, small green salad, brussels sprouts and kale slaw • 4

**Grilled Prosciutto and Humboldt Fog** • 15 | raspberry peach preserve, baby arugula, fig and walnut bread

**Burgundy Beef Tri Tip Sandwich** • 15 | house marinated tri tip, swiss cheese, kale, roasted tomatoes, aioli, crispy shallots, soft roll

**The Warren** • 15 | spicy capicola, mortadella, salami rosa, provolone, spicy pepper relish, tomato, balsamic vinaigrette, ciabatta

**Pressed Ham and Brie** • 14 | black forest ham, french brie, dijon mustard, blackberry walnut jam, fig & walnut bread

**Hot Pastrami Ruben** • 14 | sauerkraut, whole grain mustard, house rye bread

**Local Grass Fed Burger** • 15 | baby greens, roasted tomatoes, goat cheese vinaigrette

**Bratwurst** • 8 | smoked bison bratwurst, whole grain mustard, pretzel roll, side of kraut

## PLATES

add soup or small green salad • 4

**Croque Monsieur** • 16 | grilled artisan ham and gruyere cheese sandwich, béchamel, side organic greens

**Croque Madam** • 18 | grilled artisan ham and gruyere cheese sandwich, béchamel, organic fried eggs, side organic greens

**Duck Confit** • 27 | muskovy duck leg and thigh confit, brussels & kale slaw, goat cheese vinaigrette, black berry walnut jam

**Harris Ranch Rib Eye Steak** • 44 | grilled rib eye steak, roasted tomatoes, chimmi churri, russet fries

**Roasted Salmon** • 28 | wester ross salmon filet, creamy grits, beet & sweet potato hash, charred tomatoes

**Braised Boneless Beef Short Rib** • 30 | grilled polenta, wild mushroom demiglace, crispy shallots

## SIDES

**Russet Fries** • 5 | garlic aioli, organic ketchup

**Brussels Sprouts and Kale Slaw** • 5 | poppyseed vinaigrette

**Forest Mushrooms** • 9 | rosemary, thyme, garlic butter

**Baked Russet Potato** • 5 | cultured butter, crème fraîche, green onion

**Grilled Asparagus** • 8 | goat cheese chive butter, bread crumb

**Truffle Mac and Cheese** • 10 | white truffle oil, shaved black truffle, smoked sea salt, artisan cheeses

## CRAFT SPIRITS

- Negrone Bleu** • 14 | owens valley lekker gin, bruto americano, vya sweet vermouthe
- Amaro Collins** • 12 | tin city vodka, aperol, fresh lemon, seltzer
- Shrub Mule** • 14 | rye, ginger shrub, fresh lime, ginger
- Bloody Mary** • 14 | tin city vodka, house bloody mix
- Draft Vodka Tonic** • 12 | owens valley kapel vodka, owens valley tonic
- Barrel Aged Vieux Carre** • 14 | calvados, rye, benedictine, psychaud's bitters
- Elderflower Spritz** • 12 | elderflower liqueur, sauvignon blanc, seltzer
- Bourbon Bramble** • 14 | redwood bourbon, cassis noir, orange bitters

**Featured Spirit** | ask server for details

## BEER BY THE GLASS

	abv	taste	glass	size
<b>North Coast • Old Rasputin</b>   NITRO russian imperial stout .....	9%	3	8	10oz
<b>Revision • Revision IPA</b>   re-imagined IPA, tropical citrus, orange and pine, reno.....	6.5%	3	7	pint
<b>Bavik • Super Pils</b>   pilsner, brewed as it was in 1894, belgium .....	5.2%	3	7	pint
<b>JuneShine • Midnight Painkiller</b>   hard kombucha, coconut, pineapple, orange, nutmeg.....	6%	3	7	10oz
<b>Hofbräu München • Hefe Weizen</b>   hefeweissbier, munich, germany .....	5.1%	3	7	pint
<b>JLB • Juiced Marmot</b>   hazy IPA, june lake .....	7.2%	3	7	pint
<b>JLB • Deer Beer</b>   brown ale, june lake .....	5.8%	3	7	pint
<b>Mammoth Brewing Co. • Mammoth Cerveza</b>   mexican lager, mammoth lakes .....	4.9%	3	6	pint
<b>Distant Brewing • Ungrateful</b>   double IPA, mammoth lakes .....	7.8%	3	7	10oz
<b>Distant Brewing • Honey Baked</b>   amber ale, mammoth lakes.....	5.8%	3	7	pint

**Featured Tap** | ask server for details

**Beer Flight** • 12 | choose any four beers

## WINES BY THE GLASS

### REDS

	taste	glass	carafe / bottle
<b>Epoch</b>   grenache, paso robles .....	5	13	40
<b>Row 503</b>   pinot noir, willamette valley .....	4	10	30.50
<b>Tinto Rey</b>   tempranillo, dunnigan hills.....	3	9	28.75
<b>Labyrinth</b>   cabernet sauvignon, happy canyon .....	3	9	25

### WHITES

<b>Groundwork</b>   grenache blanc, paso robles .....	3	8	25.50
<b>Lagaria</b>   pinot grigio, italy.....	3	7	19.75
<b>Grassini</b>   sauvignon blanc, happy canyon.....	4	11	34.75
<b>Bravium</b>   chardonnay, russian river.....	4	11	33.75

### SPARKLING

<b>JCB Brut</b> .....	3	8	27
<b>JCB Brut Rosé</b> .....	3	8	27

**Featured Wine** | ask server for details

**Wine Flight** • 14 | choose any four wines

**Market Selections** | select a wine at market price, enjoy in the lounge for \$5 corkage