

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

MARKET & KITCHEN

THE CHEESE AND CHARCUTERIE PLATE

two artisan cheeses, two craft cured meats with all the accompaniments • 16

TASTE OF BLEU

House Nuts • 6 | a zesty blend of walnuts, cashews, almonds

Olive Bowl • 6 | seasonal selection, fresh rosemary, lemon zest, extra virgin olive oil

Pickled Farm Fresh Vegetables • 6 | straight from the farm, pickled crisp vegetables

Charred Stuffed Peppadews • 7 | six, lemon thyme chèvre stuffed peppadews

Bresaola Hand Rolls • 7 | thinly sliced cured beef loin, baby arugula, manchego, poppy seed vinaigrette

Burrata • 13 | fresh burrata cheese, organic greens, roasted tomato, artisan bread, balsamic drizzle

House Smoked Salmon Mousse • 14 | grissini, fennel potato chips, creamy horseradish, fried capers

Raclette Plate • 13 | melted french raclette cheese, salted dates, pumpkin seeds, cornichons, warm pretzel

SMALL PLATES

Ham and Eggs • 15 | crispy prosciutto wrapped soft boiled eggs, baby arugula, grilled artisan bread, mustard rémoulade

Crispy Calamari • 16 | pickled seranno chili sauce, garlic aioli

Seared Scallops • 22 | potato croquette, pommery mustard cream

Grilled Octopus • 17 | cilantro, charred lemon, extra virgin olive oil, baby greens

Seared Wester Ross Salmon • 20 | carbonara of wild mushrooms, crispy pancetta

Lamb Meatballs • 17 | curry broth, warm naan, tzatziki, mint

Boneless Short Rib • 21 | crispy parmesan polenta, wild mushroom demi-glace, crispy shallots

SHAREABLES

Farm Greens • 9 | tossed in lemon vinaigrette

Wild Mushrooms Carbonara • 10 | parmigiano-reggiano, crispy pancetta

Parmesan Polenta Fries • 9 | romesco sauce

Truffle Fries • 9 | garlic aioli

Crispy Curry Cauliflower • 10 | tzatziki

House Baked Focaccia • 7 | seasonal toppings

CHEFS' DAILY SPECIALS • inquire with your server

CRAFT SPIRITS

Negroni Bleu • 14 | owens valley lekker gin, bruto americano, vya sweet vermouth

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, peychaud'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
North Coast • Old Rasputin NITRO russian imperial stout	9%	3	8 • 10oz
Revision • Revision IPA re-imagined IPA, tropical citrus, orange and pine, reno.....	6.5%	3	7 • pint
Bavik • Super Pils pilsner, brewed as it was in 1894, belgium.....	5.2%	3	7 • pint
Hofbräu München • Hefe Weizen hefeweissbier, munich, germany.....	5.1%	3	7 • pint
JLB june lake		3	7 • pint
JuneShine hard kombucha		3	7 • 10oz
Mammoth Brewing Co. mammoth lakes		3	6 • pint
Distant Brewing mammoth lakes		3	7 • pint

Featured Tap | ask server for details

Beer Flight • 12 | choose any four beers

WINES BY THE GLASS

taste | glass | carafe/bottle

REDS

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

WHITES

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

SPARKLING

JCB Brut	3	8	27
JCB Brut Rosé	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