

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

SMALL PLATES

Salmon Cakes • 15 | charred jalapeno crème fraiche, grapefruit shaved fennel slaw

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

Pan Roasted Scallops • 23 | edamame lemon coulis, charred heirloom tomatoes, pea tendrils

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

Seared Wester Ross Salmon • 21 | corn bacon edamame succotash

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

Forest Mushrooms • 11 | crispy polenta, mushroom jus

Grilled Asparagus • 9 | lemon goat cheese butter, bread crumb

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 | 4 | 10 | 33.25 |
| 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