

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

MARKET & KITCHEN

CHEESE AND CHARCUTERIE PLATES

- Cheese and Charcuterie** • 16 | two artisan cheeses, two craft cured meats with all the accompaniments
- Grand Cheese and Charcuterie** • 50 | serves 4-8

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
- White Bean Hummus** • 11 | grissini, fennel potato chips, arugula pesto, roasted tomatoes

SMALL PLATES

- Trumpet Mushroom Crudo** • 13 | baby arugula, shaved pecorino cheese, shaved black truffle, olive oil
- Smoked Salmon Plate** • 14 | capers, kalamata olive, pickled red onion, horseradish cream, artisan bread, flat bread crackers
- Salmon Cakes** • 15 | spicy remoulade, arugula, charred lemon
- Crispy Calamari** • 16 | crispy lemon, fennel, garlic aioli and pickled serrano chili sauce
- Grilled Octopus** • 17 | cannellini bean succotash, smoked paprika chimmi churri

PLATES

- Encrusted Scallop** • 27 | shrimp, bacon and shitake mushroom encrusted, corn grits, charred tomato
- Pumpkin Ravioli** • 21 | roasted winter squash, sage brown butter, confit garlic ricotta
- Seared Wester Ross Salmon** • 26 | bacon, sweet potato and beet hash
- Steak Frites** • 36 | NY strip, burgundy demi-glace, truffle butter, russet fries, garlic aioli
- Boneless Short Rib** • 24 | 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