

blue bar

Cocktails

Patio Weather \$18

Casamigos Blanco,
Aperol, Passionfruit,
Pineapple Green Tea Simple Syrup,
Soda Water

Secret Garden \$16

Hendricks Gin, St Germain, Lime, Mint,
Basil, Simple Syrup, Cucumber Bitters

Cucumber Kick \$15

Titos Vodka, Lime, Mint, Cucumber,
Ginger Beer

Splashpad Spritz \$15

Aperol, Passionfruit Puree,
Prosecco, Soda

From The Tips \$24

Blanton Reserve, Amaro Montenegro,
Smoked Salt, Maple Syrup

Preferred Lies \$18

Mezcal, Yellow Chartreuse, Aperol,
Passionfruit, Fresno Chili, Agave Nectar

Matcha Picchu \$18

Pisco, Housemade Matcha Syrup,
Lime, Aquafaba

Liquor Options

Vodka, Gin, Tequila, Rum, Bourbon,
Aperol, Campari

Mixer Options

OJ, Cran, Lemonade, Grape Juice, Pepsi,
Sprite, Ginger Ale, Ginger Beer, Bloody
Mary Mix

Food Menu

Portobello Fries \$18

parmesan cheese, chimichurri aioli (v)

Classic Steak Tartare \$24

hard cooked egg, shallot, caper, fine
herbs, egg yolk, marrow butter brioche
toast

American Wagyu Burger \$18

secret sauce, sliced heirloom tomato,
zucchini pickles, power greens,
manchego cheese

Margherita Pizza \$24

heirloom tomato with fresh basil and
creamy mozzarella (v)

Fresh Maine Lobster Slider Rolls \$25

celery, Duke's mayonnaise, lemon, old
bay, toasted roll

Mezzecuterie \$24

hummus, tahini romesco, artichokes,
pickles, vegetable crudité, grilled
flatbread, olives, Sister's Smokehouse
charcuterie

Garlic Parmesan Truffle Fries \$18

grana padano, truffle oil, garlic,
fine herbs (v)

Add Fresh Shaved Black Truffles MP

We're dedicated to crafting our dishes fresh daily, which may lead to select items being available in limited quantities. Your health is paramount to us; if you have any allergies, we urge you to inform us as not every ingredient is mentioned.

*Please note, the consumption of raw or undercooked meats, poultry, seafood, shellstock or eggs could elevate your risk of foodborne illnesses, more so if you have specific health ailments.