

BLUE ATLAS

BAR & RESTAURANT

SHARED SMALL PLATES

ASIA

BAO BUNS \$8.00

- crispy pork belly, hoisin, scallion, cucumber pickle
- five spice tofu, black garlic kewpie, pickled vegetables, cilantro
[vegan optional]

JAPANESE CABBAGE PANCAKE \$8.00

soy worcheshire, wasabi kewpie, nori, scallion, pickled ginger, bonito flakes

MUSHROOM RAMEN \$12.00

udon noodles, carrot, daikon, cucumber, nori, soy marinated egg, tofu, chile oil, miso roasted squash
+ add braised brisket [\$3.00]
[vegan optional]

RED CURRY SHRIMP \$15.00

mushroom, bell pepper, celery, carrot, potatoes, fresh herbs, coconut milk

AMERICAS

CORNBREAD MUFFINS \$8.00

green chile cheese, smoked paprika

TATOR TOT CHILAQUILES \$8.00

green chile, queso fresco, pico de gallo, sour cream, cilantro, avocado
+ add braised pork [\$3.00]

SLIDERS \$10.00

crispy chicken thigh, spicy mayo, bibb lettuce, bread & butter pickle, brioche bun
+add tator tots & ketchup [\$2.00]

SHORT RIB POT ROAST \$15.00

braised short rib, smashed fingerling potatoes, roasted carrots, parsnips, pearl onions & peas, red wine reduction

OUR MENU CHANGES SEASONALLY //
PLEASE CHECK OUR TOAST MENU FOR
CURRENT OFFERINGS + DAILY SPECIALS

MIDDLE EAST & AFRICA

MEZZE PLATE \$8.00

za'atar hummus, carrot tabouli, grilled flatbread, vegetables
[vegan optional]

HARISSA CAULIFLOWER \$9.00

savory fig jam, pistachio dukkah, chive
[vegan optional]

EUROPE

WARM OLIVES \$7.00

confit garlic, citrus, chile flakes, thyme, dried fruit

SIMPLE SALAD \$7.00

mixed greens, pea shoots, seeds, pickled onion, radish, sherry-shallot vinaigrette

BUTTERNUT SQUASH PEROGIES \$8.00

beet cream, caramelized onion, sauerkraut, pickled mustard seeds

MUSSELS \$12.00

white wine broth, creme fraiche, herbs, sourdough toast

SWEETS

LIME & LEMONGRASS TART \$7.00

toasted meringue, basil

POT DU CREME \$7.00

homemade hazelnut milk chocolate pudding, date & candied hazelnut crumble, cashew cream, hazelnut brittle
[vegan optional]

BLACK SESAME DONUT \$7.00

miso caramel, matcha whip, strawberries

LIBATIONS + REFRESHMENTS

DRAFTS

VÄSEN LAGER [5.1%]	\$7.00
TRIPLE CROSSING FALCON SMASH IPA [7.4%]	\$8.50
HARDYWOOD SINGEL [6.2%]	\$8.00
ARDENT STRONGER THAN HATE IMPERIAL STOUT [10%]	\$7.00

COCKTAILS

UME MARGARITA <i>corazon blanco tequila, salted plum, housemade sour, togarashi</i>	\$12.00
PENICILLIN <i>johnny walker red, lemon, honey, ginger, glenmorangie 10yr scotch</i>	\$12.00
WHISKEY CIDER <i>four roses bourbon, cognac, apple cider, cointreau, lemon, angostura, egg white</i>	\$12.00
BIJOU <i>beefeater, carpano antica, green chartreuse, campari, orange peel</i>	\$12.00
APEROL SPRITZ <i>allspice, lemon, prosecco</i>	\$10.00
SPIKED SEKANKABIN <i>titos, cucumber, lime, mint, cider vinegar, soda</i>	\$10.00
HOT BUTTERED RUM <i>aged rum, brown sugar butter, maple, cinnamon, nutmeg, vanilla</i>	\$11.00
LEMON-GINGER TODDY <i>irish whiskey, honey, lemon-ginger mate tea</i>	\$10.00
VERTE CHAUD <i>hot chocolate, green chartreuse, angostura cream</i>	\$12.00

BEBIDAS

HOUSEMADE LEMONADE	\$4.00
NITRO CHERRY HIBISCUS TEA	\$4.00
IRANIAN SODA	\$4.00
WILD KOMBUCHA	\$4.50
PELLEGRINO	\$3.00
HOT APPLE CIDER	\$3.50
CARYTOWN HOT TEA	\$3.25
BLANCHARD'S FULL ESPRESSO BAR	

WINES

SPARKLING + FRIZZANTE	
2019 CORVEZZO PROSECCO <i>[Treviso, Italy]</i>	\$9 // \$34
SCARPETTA SPUMANTE ROSATO 'NINTH EDITION' <i>[Friuli, Italy]</i>	\$10 // \$40
2019 AGERRE TXAKOLINA <i>[Basque, Spain]</i>	\$42
VOIRIN-JUMEL GRAND CRU BLANC DE BLANC <i>[Champagne, France]</i>	\$75
ROSE + SKIN CONTACT	
2019 UNION SACRE 'L'INCONNUE' PINOT GRIS <i>[Edna Valley, California]</i>	\$50
2019 UNION SACRE LA GITANE' ROSE <i>[Edna Valley, California]</i>	\$48
WHITE WINES	
2018 DOMAINE DE LA MOTTE UNOAKED CHARDONNAY <i>[Languedoc, France]</i>	\$8 // \$32
2017 EOLA HILLS PINOT GRIS <i>[Williamette Valley, Oregon]</i>	\$9 // \$36
2018 BARTER + TRADE SAUVIGNON BLANC <i>[Columbia Valley, Washington]</i>	\$38
2018 HÖLLERER GRUNER VELTINER <i>[Kapmtal, Austria]</i>	\$38
2019 VINA CARTIN ALBARIÑO <i>[Rias Baixas, Spain]</i>	\$38
2018 LEFT COAST TRUFFLE HILL CHARDONNAY <i>[Williamette Valley, Oregon]</i>	\$44
2019 CHRISTOPHE PATRICE CHABLIS <i>[Burgundy, France]</i>	\$49
RED WINES	
2019 'ROTO' CABERNET SAUVIGNON <i>[Maule Valley, Chile]</i>	\$8 // \$32
2019 'DOMAINE LA LIGIERE COTES DU RHONE <i>[Rhône Valley, France]</i>	\$9 // \$36
2017 LA POSTA MALBEC <i>[Mendoza, Argentina]</i>	\$10 // \$40
2018 ALBINO ROCCA BARBERA <i>[Piedmont, Italy]</i>	\$42
2016 EMERSON VINEYARDS PINOT NOIR <i>[Williamette Valley, Oregon]</i>	\$45
2014 MONTENIDOLI 'IL GARULLO' CHIANTI <i>[Chianti Colli Senesi, Italy]</i>	\$48
2018 FABLEIST CABERNET SAUVIGNON <i>[Central Coast, California]</i>	\$48
2019 YVES CUILLERON SYRAH <i>[Vin de Pays, France]</i>	\$49
2015 ABREGO DE CALAR TEMPRANILLO <i>[Castilla, Spain]</i>	\$50