

# Craft Cocktails

- Black Raspberry Margarita 14**  
Corazon Blanco Tequila, Chambord, Lime
- Spiced Ciderita 14**  
Corazon Reposado Tequila, OCG Apple Cider Liqueur, Sweet Potato Simple Syrup, Lime
- Mos Yuzu 14**  
Ilegal Mezcal, Joto Yuzu Sake, Honey, Lime
- All The Thyme 14**  
Magellin Iris Gin, Thyme, Lime, Cranberry
- Lavender 75 14**  
Empress Indigo Gin, Lavender, Lemon, Champagne
- Monisteeni 14**  
Titos Handmade Vodka, Hpnotiq, Blueberry, Lemon
- Blood Orange Mule 12**  
Titos Handmade Vodka, Blood Orange, Lime, Ginger Beer
- Shot In The Dark 14**  
Titos Handmade Vodka, Vanilla, Espresso
- Black Passion Mojito 14**  
Goslings Black Seal Rum, Chinola Passion Fruit, Mint, Lime
- Uptown 16**  
Makers Mark Bourbon, Tawny Port, Sweet Vermouth
- Fireside Fashioned 16**  
Traveller Whiskey, Sweet Potato Simple Syrup, Bitters, Orange "Smoked"
- Kings Cobbler Sour 14**  
Bulleit 95 Rye, Cappelletti Sfumato, Caravello Limoncello, Lemon
- Negroni Bianco 16**  
Magellin Iris Gin, Italicus Bergamotto, Contratto Bianco

# Popping Tops

- |                     |      |             |      |
|---------------------|------|-------------|------|
| Michelob Ultra      | 4.00 | Coors Light | 4.00 |
| Bud Light           | 4.00 | Miller Lite | 4.00 |
| Budweiser           | 4.00 | Modelo      | 5.00 |
| Carbliss            | 6.00 | Sapporo     | 5.00 |
| Stella Liberte (NA) | 4.00 | Long Drink  | 6.00 |

# Beverages

- Soda 4.00**  
Pepsi, Diet Pepsi, Root Beer, Dr. Pepper, Ginger Ale, Mountain Dew, Starry, Lemonade
- San Pellegrino 4.50**  
Limonata, Aranciata, Sparkling Mineral Water
- Fruit Juice 4.50**  
Orange, Cranberry, Pineapple, or Grapefruit
- Owl Eye Coffee Roasters Fair Trade 4.00**  
Organic French Roast or Decaf
- Republic Of Tea 4.00**  
Mango Ceylon, Cardamon, Cinnamon, Blackberry Sage, Double Red Robios, Earl Grey, Green

# Wine Pours

- Leese Fitch 9**  
Cabernet Sauvignon, California
- Austin 12**  
Cabernet Sauvignon, Paso Robles, CA
- Daou 14**  
Cabernet Sauvignon, Paso Robles, CA
- Portlandia 10**  
Pinot Noir, Willamette Valley, OR
- Pinot Project 11**  
Pinot Noir, Coastal California
- Brassfield Eruption 13**  
Red Blend, High Valley, CA
- Clos LaChance 13**  
Meritage, Santa Clara Valley, CA
- Altos Los Hormigas 13**  
Malbec, Mendoza, Argentina
- La Tancia 8**  
Sangiovese, Toscana, Italy
- Peter Franus 18**  
Brandin Zinfandel, Mount Veeder, CA
- Royal Oporto 9**  
Tawny Port, Portugal
- Dark Harvest 8**  
Chardonnay, Washington State
- Ronco Dei Tasi Clic 10**  
Unoaked Chardonnay, Venezia, Italy
- Chalk Hill 12**  
Chardonnay, Russian River, CA
- Boya 10**  
Sauvignon Blanc, Leyda Valley, Chile
- Matua 9**  
Sauvignon Blanc, Marlborough, New Zealand
- Ornella 10**  
Pinot Grigio, Venezia, Italy
- Chloe 9**  
Pinot Grigio, Valdadige, Italy
- Chateau Grand Traverse 10**  
Resling, Old Mission, MI
- Castello Del Poggio 8**  
Moscato, Piedmont, Italy
- The Pale 11**  
Bose, Vin de Pays du Var, France
- La Marca 9**  
Prosecco, Italy

# Zero Proof

- Lavender Limonata 7**  
Lavender, Thyme, Lemon
- Mr. Howard 8**  
Seedlip Spice 94, Grapefruit, Lemon
- Guava NAjito 7**  
Guava, Mint, Lime
- My name is Rita 8**  
Seedlip Notas De Agave, Mango, Lime
- Spice 94 Spritz 8**  
Seedlip Spice 94, Ginger, Orange, Tonic



## From the Tap

Ask your server about our eight rotating draft beers



# Kids Plates

- Tomato Penne Pasta**  
Penne pasta in a rich tomato sauce 8.95
- Alfredo Penne Pasta**  
Penne pasta in a creamy Alfredo sauce 8.95
- Grilled Cheese**  
Cheese melted on toasted bread 8.95

Credit card processing fee of 2.86% for non-cash transactions  
20% gratuity automatically added to parties of 4 or more, limit of (4) split checks



www.bluefishkitchenbar.com

