



## BLU Bar Specialty Martini's

\$ 10.00 each

*BLU Martini* – vodka, hypnotiq, blue curacao, white cranberry juice

*Lemontini* – citrus vodka, triple sec, limoncello, fresh squeezed lemon juice

*Bellinitini* – peach vodka, peach nectar, peach schnapps

*Italian Margaritini* – gold tequila, amaretto disarrono, fresh squeezed lime juice

*Pamatini* – original pama liqueur, vanilla vodka, white cranberry juice

*Chocolate Cherrytini* – black cherry vodka, white crème de cocoa

*Caribbean Fruitini* – vanilla vodka, pineapple juice & your choice of coconut, mango or pineapple rum



## Draft Beer Selection

Sam Adams Boston Lager

Newcastle

Guinness

Blue Moon

Miller Genuine Draft

Miller Lite

## Bottled Beer Selection

Amstel Light

Budweiser

Bud Light

Coors Light

Corona

Corona Light

Samuel Adams

Heineken

Michelob Ultra

Miller Lite

Miller Genuine Draft

Miller Chill

O'Douls



## Wines by the Glass

### White

#320 Ruffino Lumina Pinot Grigio 2007 Venezia

\$8

#416 Hanna Sauvignon Blanc 2007 California

\$12

#508 Dry Creek Dry Chenin Blanc 2008  
Clarksburg

\$9

#486 Hawk Crest Chardonnay by Stags Leap  
Wine Cellars 2007 Monterey

\$9

#450 Scott Family Chardonnay 2007 Monterey

\$12

#524 Hogue Riesling 2008 Columbia Valley

\$8

#506 Conundrum 2007 California

\$15

#464 Sonoma Cutrer 2007 Russian River Valley

\$12

#526 Beringer White Zinfandel 2008 California

\$8

All wines and vintages subject to availability - for wines by the bottle please ask your server for a complete Wine List.



## Wines by the Glass

### Red

#930 Francis Coppola Diamond Series Pinot Noir  
2008 Monterey  
\$12

#1030 Fourteen Hands Merlot 2007 Columbia  
Valley  
\$9

#1246 Ramsay Cabernet Sauvignon 2006 Oakville  
\$11

#986 Renwood Syrah 2005 Sierra Foothills  
\$8

#764 Da Vinci Chianti Classico 2008 Tuscany  
\$10

#1070 Seven Deadly Zins 2007 Lodi  
\$12

#1116 Cinnabar Mercury Rising 2006 California  
\$15

Join BLU every Wednesday for Wine Down  
Wednesday's featuring 50% off our entire stock of  
bottled wines

All wines and vintages subject to availability - for wines by  
the bottle please ask your server for a complete Wine List.



## Sparkling Wines

226 Heidsieck Blue Top Champagne 187ml  
\$28

224 Mumm Napa Cuvee "M" NV 187ml  
\$15

## Dessert Wines

Mer Soliel Late 2002 Central Coast 375 ml  
\$86.00

Campbell's Tokay NV Rutherglen 375 ml  
\$49.00

Banfi Rosa Regale Brachetto d'Acqui 375 ml  
\$32.00

Inniskillin Riesling Ice Wine 375 ml  
\$160.00

## Port & Fortified Wines

Delaforce Tawny Porto Curious and Ancient 20 Year  
Old  
\$15.00

Rozes Tawny Porto Over 40 years Douro Portugal  
\$36.00

All wines and vintages subject to availability - for wines by the bottle please ask your server for a complete Wine List.



## Bourbon List

1792

Medium-full bodied; honey grain, mocha & brown spice

### Ancient Age

Dry, with toffee and vanilla

### Bakers

Silky texture with vanilla, fruit and toasted nuts

### Basil Hayden

High Rye content yields pepper, spice & honey

### Benchmark

Robust with tobacco, leather, oak & dried cherries

### Blanton's

Intense nose; a dry heavy caramel with pepper & honey

### Bookers

Long finish with intense fruit, tannin and tobacco flavor

### Buffalo Trace

Sweet with brown sugar & spice, followed by leather & oak

### Bulleit

Perfume, lavender, spice, wood, & a hint of orange peel

### Corner Creek

Lightly filtered; dry with coconut, oak & wood spice

### Eagle Rare 10 year

Tropical fruit, condensed milk, orange, vanilla & coconut

### Eagle Rare 17 year

Tannic; marmalade, sweet fruit dampened by oak

### Early Times

Light, smooth & well balanced; almond, custard & wood spice

### Elijah Craig 12 year

Rounded – sweet start, spicy finish; licorice and apple

### Elijah Craig 18 year

Sharp; corn, citrus & wood

### Elmer T. Lee

Sweet; raisin & vanilla

### Evan Williams Single Barrel

Deep Bouquet of milk chocolate, hay, almond butter, and resin

### Ezra Brooks

light bodied; vanilla spice & corn

### Ezra Brooks Single Barrel

Dry tannins, sweet caramel & allspice



## Bourbon List

### Four Roses

Light Bodied; vanilla & honey spice

### Four Roses Single Barrel

Full bodied; ripe plum, cherry, fruit & spice

### Four Roses Small Batch

Balanced; sweet oak, caramel, hint of mellow spice

### George T. Stag

Lemon, raisin, leather, & rose with a hint of nutmeg & cinnamon

### Hancock's Reserve

Lemon curd, rye, tobacco & vanilla

### Heaven Hill Black Label

Warm with sugar-caramel & wood spice

### JW Dant

Warming; pepper spice, oak & hint of caramel

### Jefferson's

Soft & smooth with berry & citrus notes

### Jefferson's Reserve

Full bodied; Sweet with caramel, dates, blackberry & orange

### Jim Bean

Light bodied; vanilla, caramel & wood char

### Jim Beam Black Label

Semi-sweet with oak & toasted grains

### Johnny Drum

Lemon, Caramel & slightly grassy

### Kentucky Vintage

Clove, citrus, smoke, dried herbs & butter

### Knob Creek

Biting; Cocoa, vanilla, & spice

### Maker's Mark

Sweet nuttiness; toffee, licorice,

### Noah's Mill

Complex; grain, corn & oak

### Old Bardstown

Cedar & corn with a hint of butterscotch

### Old Charter

Dry with pepper, vanilla spice, & toffee

### Old Forester

Mild sweetness with rye, oak, caramel & sweetness



## Bourbon List

### Old Pogue Master's Select

Rounded flavor with herbal mint & grass

### Old Rip Van Winkle

Fruitiness with rye & Vanilla

### Old Weller

Balanced & full bodied with honey, vanilla & spice

### Pappy Van Winkle 15 year

Sweet & smooth with youthful flavors of vanilla & toasted oak

### Pappy Van Winkle 20 year

Medium body with wild cherry & earthy rye

### Pappy Van Winkle 23 year

Smooth & complex with underlying toffee & honey

### Pure Kentucky

Woody with cedar, spice, & intense caramel

### Rock Hill Farms

A touch of mint, tobacco & fruit

### Rowan's Creek

Delicate fruit & spice with a fragrant finish

### Russell's Reserve

Very smooth, sweet & silky with complex oak & vanilla,

### Van Winkle Reserve 12 year

Balanced & full-bodied with cocoa, white pepper & spice

### Very Old Barton

Nutty with gentle spice, tannins, & licorice

### Wathen's

Rich with butter, corn sweetness, caramel & rye

### Wild Turkey

Woodsy with malt, sweet berries & spice

### Wild Turkey Kentucky Spirit

Toasted nuts, peppercorn, spice, & leather

### Wild Turkey Rare Breed

Hint of orange, mint, sweet tobacco

### Willett

Vanilla, coconut, crème brûlée, cedar, cinnamon, mint & fennel

### Woodford Reserve

Toffee, butterscotch, vanilla, peach & aromatic spices

### Woodford Sweet Mash

Unique creamy mouth-feel with vanilla & maple





## Bourbon Flights

### Old Grey Mare - \$20

Old Weller Antique

Ancient Age

Old Rip Van Wrinkle

### Triple Crown - \$25

Eagle Rare 17 yr

Pappy Van Winkle 20 yr

Elijah Craig 18 yr

### Over the Hill - \$15

Heaven Hill

Elijah Craig

Evan Williams Single Barrel

### Riverboat Captain - \$20

Bookers

George T. Staggs

William Larue Weller

### Turkey Trot - \$20

Wild Turkey

Wild Turkey Kentucky spirit

Wild Turkey Rare breed

### A Dozen Roses - \$15

Four Roses

Four Roses Single Barrel

Four Roses Small Batch

### Home on the Range - \$15

Buffalo Trace

Bulleit Bourbon

Corner Creek



## Bourbon Flights

### Jim Beam Small Batch - \$20

Jim Beam Black  
Bakers  
Basil Hayden's

### Pappy Van Winkle's - \$30

15 yr  
20 yr  
23 yr

### Proud to be a Kentuckian - \$20

Kentucky Vintage  
Pure Kentucky  
Old Bardstown

### A Day at the Races - \$25

Blanton's  
Rock Hill Farms  
Woodford Reserve

### The Original - \$15

Maker's Mark  
Woodford Reserve  
Knob Creek

### Reserved Seating - \$20

Jefferson's Reserve  
Russell's Reserve  
Hancock's Reserve



## Appetizers

### Calamari Fritti

Roasted red pepper aioli

\$ 11

### Crab Stuffed Portobello

Jumbo lump crab meat/pecorino/basil focaccia  
crust

\$ 12

### Fritti Mozzarella

Yellow tomato marinara

\$ 9

### Mussels

Sambuca broth/lemon herb oil drizzle

\$ 11

### Antipasti

Prosciutto/sopprasetta/salami/Italian  
cheeses/olives/marinated vegetables

\$ 16



## Urban Bourbon Trail Appetizers

### Frito Misto

Woodford Reserve/Tomato Chutney

\$8

### House Fries

Maker's Mark Bourbon Barbeque Sauce

\$7

### Four Roses Bison Meatballs

Basil Chili Pesto

\$9

### Caprese Mozzarella Stack

Basil Hayden's Balsamic Reduction

\$8

### Banana Ravioli

Baker's Bourbon Caramel Sauce

\$9

*Join us every Thursday night for Jim Beam small batch Specials and Bluegrass featuring Hickory Vaught*



## Tini Tuesday's

*5 martini's starting at 5pm for \$5 each*

*Sponsored by Belvedere Vodka*

**Grapefruit Tr1X** – Belvedere 1X vodka, a dash Campari and a dash of soda. Garnished with a sugar rim & grapefruit wedge

**Madame BLU** – Belvedere orange vodka and hypnotic with an orange twist

**Raspberry Julep** – Belvedere black raspberry vodka, fresh raspberries, fresh mint and simple syrup

**Lemongrass** – Belvedere black raspberry vodka, fresh raspberries, a dash of honey & lemon juice with a stick of finely cut lemongrass

**Citrus Cosmopolitan** – Belvedere citrus vodka, cranberry juice, Grand Marnier and fresh lime juice

## Tini Tuesday Appetizers

*5 appetizers for \$5 each*

### Calamari Fritti

Roasted red pepper aioli

### Fritti Mozzarella

yellow tomato marinara

### Mussels

sambuca broth/lemon herb oil drizzle

### Crab Stuffed Portabello

jump lump crab meat/pecorinio/focaccia crust

**Chef's Tini Special**/please ask your server for details



## Desserts

\$7.00 each

Apple Crostada/caramelized apples/bourbon  
vanilla caramel sauce

Banana Ravioli/caramel banana sauce

Tiramisu/lady fingers/mascarpone/espresso/  
cocoa

Ciambella All'Arancia/yellow cake/orange  
mascarpone icing

New York Style Cheesecake/raspberry  
compote



BLU

BAR

MENU



BLU

DESSERT

MENU





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## Cordials

Campari

Drambuie

Romana White Sambuca

B&B

Frangelico

Cointreau

Tia Maria

Chambord

Bailey's

Bailey's Mint Chocolate

Galliano

PAMA Pomegranate Liqueur

Kahlua

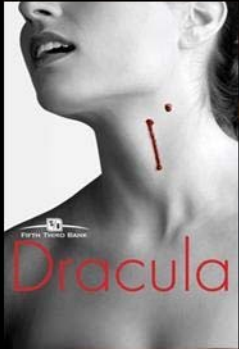
Disaronno

Gran Marnier

Hynotiq Liqueur

Tuaca

Starbucks Coffee Liqueur



## Theatre Menu

### Insalata

blu house salad/mixed greens/red and yellow tomato/cucumber/  
radish/crouton

### Entrée Choice

roasted farm raised chicken/asiago leek mash/barolo chicken jus  
spaghetti/oversized veal-beef-Italian sausage meatball/  
fresh basil tomato sauce

chicken parmesan/parmesan crusted paillard chicken breast/  
spaghetti/tomato basil sauce

salmon- melted leeks/portabella mushrooms/jumbo lump crab/  
roasted tomato sauce

### Dolce Choice

ny style cheese cake/raspberry sauce  
chocolate lava cake/fresh berries/vanilla bean ice cream

\$30.00 per person (+ tax and gratuity)

\*\*INCLUDES VALET PARKING \*\*

*Reservations are strongly suggested.  
For more information or to make reservations  
please call BLU @ the Louisville Marriott Downtown*

502-671-4285

Visit our Website at: [www.Blugrille.com](http://www.Blugrille.com)

