

COCKTAILS

FROM EARTH TO MARS 🍸 18 <i>400 conejos mezcal, carpano antica formula, cardamaro, maraschino liqueur, habanero bitters</i>	PEAR ME APART 🍷 15 <i>cognac st. louise pale & old brandy, lemon juice, pear puree, bubbles</i>	VANESSA'S SECRET 🍸 18 <i>hamilton 87 white stash, strawberry, dragonfruit, citrus, rosé top</i>
BLACK PANTHER 🍸 18 <i>still austin rye whiskey, averna amaro, rucolino amaro, ango bitters, plum bitters</i>	CASTAWAY 🍹 15 <i>coconut fat washed rum & guava, citrus</i>	AQUA VITAE 🍷 17 <i>coconut water, coco fat wash rum, basil lemongrass, vanilla, citric acid, collagen</i>
blü STEEL 🍷 16 <i>weller 90/overholt rye, demerara, ango bitters</i>	FAIR PLAY 🍷 15 <i>choice of reyka vodka or broker's gin, homemade olive brine</i>	PAPI MANGO 🍷 18 <i>lalo tequila, mango-papaya infused aperol, agave, grapefruit juice, citrus</i>
TEQUILA OLD FASHIONED 🍷 18 <i>curado cupreata, agave nectar, mole bitters, orange blossom, nixta liqueur</i>	RYE & REGAL 🍷 16 <i>cinnamon apple infused bourbon, old overholt rye, citrus, honey, amaro nonino</i>	SPICY GUAVA 🍷 15 <i>spicy tequila infusion, agave, pink guava, citrus</i>
VIOLETTA 🍷 15 <i>broker's gin, lillet blanc, basil lemongrass, butterfly pea flower tea, citrus, rhubarb bitters, orange bitters</i>	JUNO 🍷 17 <i>still austin gin, citrus, passion fruit syrup, basil lemongrass, velvet falernum, benanto folat</i>	MAYA CARIBBEAN SPRITZ 🍷 15 <i>mango-papaya infused aperol, soda, rosé</i>
		CUCUMBER MARTINI 🍷 15 <i>cucumber infused tito's vodka, citrus, tajin rim</i>

Champagne

LOUIS REVOIR Brut, Champagne, NV	glass	21
NICOLAS FEUILLETTE Réserve Exclusive Brut Cuvee Gastronomie, Pinot Noir, Pinot Meunier, Chardonnay, NV		24
JEAN LAURENT Blanc de Noirs Brut, Champagne, NV		32
LOUIS ROEDERER Collection 242, Champagne, NV		38
LEGRAS & HAAS Grand Cru Blanc de Blanc Brut, Chouilly, Champagne, NV		42
LAURENT PERRIER Cuvee Rose, Champagne, NV		44
LAURENT PERRIER Cuvee Brut, Champagne, NV, 187ml		30
MOET & CHANDON Nectar Imperial Rose, Champagne, NV, 187ml		45

Other Bubbles

NINO FRANCO Rustico Prosecco Superiore D.O.C.G., Glera, Veneto, Italy, NV		14
CORDERO SAN GIORGIO Exergia Moscato d'Asti, Muscat Blanc a Petit Grains, Lombardy, 2021		14
CLIETO CHIARLI Brut de Noir Rose, Grasparrassa, Pinot Noir, Emilio Romagna, Italy, NV 🍷		15
CLAUDE MANCIAT Cremant De Bourgogne Burgundy, NV 🍷		16
RAVENTOS Blanc De Blanc, Cava, Spain, 2021		16
RAVENTOS Blanc De Nit Rosat, Cava, Spain, 2021		18
SCHRAMSBERG Mirabelle Rose, North Coast, California, NV,		22

White & Rosé

FOLONARI Pinot Grigio, Veneto, Italy, 2021 🍷		14
ASTROLABE Sauvignon Blanc, Marlborough, New Zealand, 2022		15
CAN SUMOI La Rosa, Spain, 2022		15
BASSERMAN-JORDAN Trocken, Riesling, Pfalz, Germany, 2020		17
RAEBURN High Flier, Chardonnay, Russian River Valley, 2021		18
DOMAINE JEAN PAUL BALLAND Terroir Calcaire, Sauvignon Blanc, Sancerre, France, 2022		22
DOMAINE LAROCHE St. Martin, Chablis, Chardonnay, Burgundy, France, 2022		23
GAMBLE FAMILY VINEYARDS Sauvignon Blanc, Napa Valley, 2022		26
CORDERO SAN GIORGIO Rame, Pinot Grigio Ramato, Lombardy, Italy, 2022		26
DUMOL Chloe, Chardonnay, Napa Valley, 2020		62

Reds

ERATH Resplendent, Pinot Noir, Oregon, 2019		16
AVIARY Cabernet Sauvignon, California, 2020 🍷		16
BENANTI Etna Rosso, Nerello Cappuccio, Nerello Mascalese, Sicily, 2020		22
ALTOCEDRO La Consulta Riserva, Malbec, Mendoza, Argentina, 2020		22
BELLE GLOS Balade, Pinot Noir, Santa Rita Hills, 2021		24
POST AND BEAM Cabernet Sauvignon, Napa Valley, 2021		25
BRIO DE CANTENAC BROWN Blend, Margaux, Bordeaux, 2016		27
HALL Merlot, Napa Valley, 2018		32
HUGUENOT Marsannay, Pinot Noir, Burgundy, France 2018		42
HEITZ Lot C-91, Cabernet Sauvignon, Napa Valley, 2017		62

HOT APPETIZERS

SMOKED PORK RIBS 22 *B*
house smoked spare ribs, fire roasted
apple puree, bourbon honey glaze

BONE MARROW 26 *B*
roasted bone marrow, seasonal house
chutney, sourdough toast points,
caramelized onion
+1 oz liquor luge

LAMB LOLLIPOP 44
new zealand lamb rack, spicy tomato
chutney

QUAIL POPS 28
fried bandera tx quail pops, honey
caramelized jalapeno, roasted poblano
aioli

BLÜ BURGER 18 *B*
two house prime beef patties,
caramelized onion, roquefort fondue
sauce, spicy chipotle aioli, house cured
candied bacon, brioche bun, arugula

JUMBO LUMP CRAB CAKE 26
blue jumbo lump crab, cilantro lime
aioli, sea salt spinach chips

PRIME FRENCH DIP 18 *B*
sourdough baguette, shaved prime
tenderloin, onion chutney, creamy
horseradish aioli, au jus

COLD APPETIZERS

CRUDO 28 *B*
sliced king salmon and kanpachi,
saffron oil, citrus supremes, avocado,
microgreens, sliced red radish

STEAK TARTARE 24 *B*
prime tenderloin, cornichon, capers,
fresh herbs, quail egg, saffron butter
toast points

WAGYU CARPACCIO 34 *B*
shaved wagyu, micro herbs, fried
capers, pickled shallots, lime, black
lava salt

COCONUT CEVICHE 24 *B*
toasted coconut, king salmon, halibut
loin, citrus pepper marinade, micro
cilantro, yuca chips

CAVIAR SERVICE
classic accoutrement - chive crème fraîche,
chopped shallots, chopped egg, fresh bilini,
olive cucumber tapenade

WHITE STURGEON 115
SIBERIAN STURGEON 143
OSETRA GOLD 354

SEAFOOD TOWER 160sm/220lg
PEI oysters, ceviche, citrus poached shrimp, lobster,
caviar service served with classic accoutrement - chive
crème fraîche, chopped shallots, chopped egg,
fresh bilini, olive cucumber tapenade

EAST COAST OYSTERS 24(6)/48(12)
bar stool / beausoleil / sweet kiss / naked island
served with house accoutrement
(fresh horseradish, cocktail, mignonette)

SOUPS & SALADS

FRENCH ONION SOUP 15
classic french onion soup, gruyere cheese

LOBSTER BISQUE SOUP 18
creamy lobster bisque, crème fraîche,
chopped lobster tail

BLÜ WEDGE 17
crisp iceberg, roquefort crumble, cherry
tomato, blue cheese dressing,
candied bacon

CLASSIC CAESAR 16
artisan romaine, caesar dressing,
pan croutons, parmesan,
white spanish anchovies

CAPRESE SALAD 16
hand-pulled mozzarella,
heirloom tomatoes, sweet basil,
olive oil, balsamic glaze

B blü HOUR FROM OPEN - 6:30PM EVERYDAY | \$18 SELECT APPETIZERS | \$12 SELECT DRINKS

*menu items may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. menu items may contain or come into contact with wheat, eggs, tree nuts, and milk. for more information, please speak with a manager.

PIZZA & PASTAS

SMOKED SALMON PIZZA 38

smoked salmon, fresh avocado, sliced red onion, fresh dill, fried capers

PRIME PIZZA 45

wagyu, prime beef tenderloin, roasted garlic, caramelized onion, arugula, roquefort blue cheese, chives

MEDITERRANEAN PIZZA 42

smoked lamb, feta, kalamata, grilled onion, oregano, dill, roasted bell pepper, bechamel sauce

TRUFFLE PASTA 42

pappardelle, shaved truffle, parmesan wine sauce

BONE IN SHORT RIB 42

braised prime short rib, wild mushrooms & roasted garlic-cream sauce, pappardelle

ENTREES

RACK OF LAMB 72

new zealand lamb rack, crusted with a garden spiced garlic confit

WILD HALIBUT - MKT

pan roasted halibut, bone marrow butter, saffron-beurre blanc

KUROBUTA PORK CHOP 48

18oz japanese pork chop, honey rosemary glaze, roasted apple pureé, demi charred pearl onion

LOBSTER TAILS - MKT

two 8 oz canadian lobster tails, brown butter tarragon vinaigrette, candy lemon, sweet potato puree

NEW ZEALAND KING SALMON 42

miso saké glazed salmon, lemon grass brown butter, sautéed spinach

WHOLE PACIFIC SNAPPER - MKT

fried pacific snapper, brown butter caper sauce, candied lemons, argentinian chimichurri

SAUCES

HOUSE DEMI	3
PORT DEMI	3
CHIMICHURRI	3
BLÜ FONDUE	3
BEARNAISE	3
CREAMY PEPPERCORN	3
ANCHO CHILI ROASTED GARLIC	3
SERRANO LIME	3
ROASTED POBLANO CREAM	3

ADD ONS

2oz FOIE GRAS	20
8oz BROILED LOBSTER TAIL	42
BLACK TRUFFLE COMPOUND BUTTER	8
SHAVED TRUFFLE	MKT PER SLICE
CRAB OSCAR	25
BONE MARROW	13/EA
JUMBO PRAWNS	10

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STEAKS - CREEKSTONE

FILET 8oz	56
CHATEAUBRIAND	MKT
BONE-IN FILET 14oz	75
RIBEYE 16oz	73
NY STRIP 16oz	68
PORTERHOUSE 44oz	175
TOMAHAWK 44oz	164

IN-HOUSE DRY AGE

BONE-IN FILET <i>limited availability</i>	83
RIBEYE 16oz	84
NY STRIP 16oz	81
BONE-IN STRIP 22oz <i>limited availability</i>	98
PORTERHOUSE 44oz	197
TOMAHAWK 44oz	192

WAGYU

KAGOSHIMA WAGYU STRIP LOIN	4oz / 92
KAGOSHIMA WAGYU TENDERLOIN	4oz / 92
KURO WAGYU TENDERLOIN USA	4oz / 52
KURO STRIP LOIN USA	4oz / 44

*HIGH
Roller*

290
44 oz Tomahawk, (4) Jumbo Prawns, Whole Lobster, (2) Bone Marrow
Corn Brulee, Asparagus, Steak Fries
Ancho Chili Aioli, Chimichurri, Bearnaise

SIDES

LOADED POTATO <i>creamed potato, bacon lardons, chives, butter of the gods</i>	14
MAC & CHEESE <i>mornay cheese sauce, herb panko crust</i>	14
LOBSTER MAC & CHEESE <i>cold water lobster tail meat, mornay cheese sauce, herb panko crust</i>	28
TRUFFLE MAC & CHEESE <i>fresh shaved truffle, mornay cheese sauce, herb panko crust</i>	28
SMOKED BACON FINGERLINGS <i>fingerling potato, smoked pork belly, cream, onion, shallots, parsley, chives</i>	14
GRILLED ASPARAGUS <i>citrus salt, toasted almonds</i>	14
STEAK FRIES <i>hand cut fries, shaved parmesan - roasted fire poblano, ketchup, ancho chili aioli</i>	14
BLU FRIES <i>classic cut fries, roquefort snow, fry sauces</i>	14
FONTINA BRIOCHE <i>fontina brioche muffin, garden herbs, spicy tomato chutney</i>	14
CORN BRULEÉ <i>corn custard, classic bruleé, fire roasted corn relish</i>	14
GRILLED VEGETABLES <i>chefs' choice of seasonal vegetables, garlic compound butter</i>	14
LOBSTER MASHED POTATOES <i>whipped potato, gruyere cheese, whole cold water lobster tail, brown butter</i>	38
MUSHROOM VOL-AU-VENT <i>wild mushroom blend, puff pastry</i>	18
BROILED MUSHROOMS <i>baby bella mushrooms, roasted garlic confit, garden herbs, demi glaze</i>	14
SAUTÉED SPINACH <i>sautéed shallots, fresh dill</i>	14