

BAR 1521

CONCOCTIONS 15

FLORAL LIBATION

hendrick's gin/yuzu juice/scharffenberger brut
lavender sugar rim/orchid ice

HERBAL REMEDY

gravity-infused mint rum/simple syrup/lime juice

SMOKED ELIXIR

knob creek bourbon/sea salted caramel simple
syrup/orange bitters/smoke

blu MULE'S SERUM

basil infused tito's handmade vodka
muddled blueberries/ginger beer

SPICED ANTIDOTE

tres agaves blanco tequila/triple sec
ancho chili reyes liqueur/sweet & sour
lime salted rim

SWEET INOCULATION

hendrick's gin/cucumber/mint/mango/lime juice

DAILY HAPPY HOUR 4pm-6pm

DRAFT BEER 4

sam adams seasonal/key west sunset ale/michelob ultra
reef donkey apa/yuengling lager/funky buddha Floridian

SELECT COCKTAILS 5

pinnacle vodka/cruzan light rum/camarena tequila
bombay dry gin/jim beam bourbon/seagrams 7

WINES BY THE GLASS 6

pinot grigio/chardonnay/pinot noir/cabernet sauvignon

SELECT SUSHI ROLLS 7

Available from 5pm-6pm

shrimp tempura roll/eel & cucumber roll/california roll

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BITES

EDAMAME IN MOTION 8

shallots/garlic/Hawaiian sea salt/dancing bonito flakes

CRISP CALAMARI FRIES 14

green papaya slaw/lemon aioli/miniature herbs

CRACKED PEPPER SEARED AHI TUNA 16

wakame salad/pickled ginger/spicy mayo/tempura crunch

GREENS

KALE & PEAR SALAD 13

goat cheese/pear/strawberry/carrot/candied pecans
pork belly/warm whole grain mustard vinaigrette

SPINACH SALAD 12

Heirloom tomatoes/pickled onions/cucumbers
hearts of palm/feta cheese/orange vinaigrette

ADD

grilled chicken 6

grilled garlic butter tiger shrimp 14

EATS

FISH FRY 16

tempura battered fried catch of the day/malt vinegar
french fries

1521 BURGER 17

toasted brioche/garlic aioli/french fries

Choice of:

caramelized onions/foraged mushrooms
matured cheddar/smokey blu cheese

blu CRAB CAKE SLIDERS 19

toasted Hawaiian slider buns/roasted garlic aioli
papaya slaw

Please inform your server of any dietary restrictions so we may do our best to accommodate your needs. Raw & undercooked food may be hazardous to your health.

BAR 1521

SUSHI

Available Nightly from 5pm-11pm

NIGIRI—2pc, SASHIMI—5pcs

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***MAGURO**/tuna 11 18

***SAKE**/salmon 9 12

***HAMACHI**/yellow tail 10 18

CONTEMPORARY SUSHI ROLLS

***CALIFORNIA ROLL** 15

100% **blu** crab, cucumber, avocado, tobiko, sesame seeds

***RAINBOW ROLL** 18

inside: 100% **blu** crab, cucumber, avocado, tobiko

outside: sesame seeds, tuna, salmon, hamachi

***SPICY TUNA ROLL** 17

big eye tuna, kimchi sauce, spicy sesame oil, cucumber, green onion, sesame seeds

MEXICAN ROLL 16

shrimp tempura, cucumber, avocado, pickled jalapeno, spicy

SHRIMP TEMPURA ROLL 16

shrimp tempura, gourd, sesame seeds, green onions

VEGGIE ROLL 10

cucumber, avocado, carrot, asparagus, sesame seeds

***OMEGA₃ ROLL** 13

smoked salmon, cucumber, yamagobo, cream cheese, sesame seeds

***DANCING EEL ROLL** 16

inside: 100% **blu** crab, avocado, cucumber, tobiko

outside: eel, avocado, eel sauce, sesame seeds

***CILANTRO ROLL** 17

tuna, spicy mayo, mango, jalapeno, avocado,

EEL & CUCUMBER ROLL 12

***PHANTOM ROLL** 18

inside: yellowtail, spicy mayo, cucumber, avocado, yamagobo, sesame seeds

outside: yellowtail, green onion, kimchee sauce, fresh lime

SUSHI ENTREES

***NIGIRI-FULL ENTREE** 30

2 tuna, yellowtail, salmon, shrimp, octopus, salmon egg, eel, 3

***CHIRASHI-FULL ENTREE** 35

bbq eel, salmon, yellowtail, shitake mushroom, tobiko, egg omelet, 2 tuna, octopus, surf clam, conch, squid, salmon roe, shrimp, fish cake, sesame seeds

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Prices exclusive of Florida State sales tax & gratuity. Parties of 6 or more will have 18% gratuity added to the total.

SPARKLING WINE

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| Prosecco LaMarca Treviso, Italy | 9 |
| Brut Scharffenberger California | 13 |
| Moscato D'Asti Ruffino Piedmont, Italy | 10 |

WHITE WINE

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|--|----|
| Rosé Gerard Bertrand Cote Des Roses France | 9 |
| Pinot Grigio Banfi "Le Rime" Veneto, Italy | 8 |
| Riesling 50 Degree Rheingau, Germany | 9 |
| Grüner Veltliner Leth Wagram, Austria | 11 |
| Chateauneuf du Pape Blanc Domaine du Vieux Lazaret Rhone, France | 16 |
| Sauvignon Blanc Joel Gott California | 9 |
| Sauvignon Blanc Nobilo "Icon" New Zealand | 13 |
| Albariño Deusa Nai Rias Baixas, Spain | 10 |
| Chardonnay Cline Estate California | 9 |
| Chardonnay Kendall-Jackson California | 10 |
| Chardonnay Sonoma-Cutrer Russian River, Sonoma | 15 |
| Chardonnay Cakebread Cellars Napa Valley | 23 |
| Chardonnay Far Niente Napa Valley | 23 |

RED WINE

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| Pinot Noir Parker Station California | 10 |
| Pinot Noir Cherry Tart California | 11 |
| Pinot Noir Meiomi Santa Barbara-Monterey-Sonoma, California | 13 |
| Pinot Noir Lange Willamette Valley, Oregon | 16 |
| Pinot Noir Belle Glos "Las Alturas" California | 20 |
| Malbec Alamos Mendoza, Argentina | 10 |
| Meritage Lock & Key North Coast, California | 10 |
| Red Blend Troublemaker Paso Robles, California | 11 |
| Bordeaux Blend Chateau D'Arcins Haut-Medoc, France | 18 |
| Zinfandel-Cabernet Sauvignon-Syrah-Petite Sirah- Charbono The Prisoner Napa Valley | 18 |
| Cabernet Sauvignon Kendall-Jackson California | 12 |
| Cabernet Sauvignon Franciscan Napa Valley | 15 |
| Cabernet Sauvignon William Hill Napa Valley | 10 |
| Cabernet Sauvignon Stag's Leap Wine Cellars "Artemis" Napa Valley | 19.5 |

ON TAP

Michelob Ultra
Funky Buddha Floridian
Hefeweizen
Yuengling Lager
Sam Adams Seasonal
Key West Sunset Ale
Reef Donkey APA

BOTTLED BEER

Budweiser/Bud Light
Coors Light/Miller Lite
Angry Orchard/Blue Moon
Sierra Nevada/Dos Equis
Guinness/Heineken
Stella Artois/Corona Extra
Sam Adams Boston Lager
Kirin Ichiban/Sapporo/Asahi

SAKE

Ty-Ku Silver/Momokawa
Ty-Ku Black/Gekkeikan
Moonstone Asian Pear
Moonstone Plum
Moonstone Coconut
Lemongrass