

BAR1521 Cocktails

Ponce de Leon Margarita

Hornitos Tequila, Triple Sec,
Mango Pure, Lime Juice, Muddled Jalapenos

12

Moscow Mule

Absolut Vodka, Gosling's Ginger Beer,
Lime Juice

12

Treasures Mojito

Crusoe Organic Rum, Pama Pomegranate Liqueur,
Agave Nectar, Club Soda, Muddled Limes & Mint

11

You're So, Old Fashioned

Woodford Reserve Bourbon, Vanilla Extract,
Orange Bitters, Dehydrated Orange

13

Rising Sun Manhattan

Makers Mark, Ty-Ku Silver Sake,
Domaine de Canton Ginger Liqueur, Orange Bitters

16

Fountain of Youth Martini

Stolichnaya Blueberry Vodka,
Pama Pomegranate Liqueur,
Strawberry Puree, Lemon Juice

12

La Florida Martini

“Place of Flowers”

Grey Goose Pear Vodka,
Domaine de Canton Ginger Liqueur, Simple syrup,
Fresh Lemon Juice, Ginger Ale

14

St. Augustine Martini

Cruzan Coconut Rum, Midori Melon Liqueur,
Pineapple Juice, Chambord Black Raspberry Liqueur

15

Brew Parlor

Spurred Ground

Cold Brew Coffee, Oloroso Sherry, Italian Vermouth,
Goslings Rum, Amaro

10

The Impetus Spritzer

Cold Brew Coffee, St. Germain,
Cynar, Tonic

9

Initial Ascent

Cold Brew Coffee, Makers Mark,
Crème de Cacao, Lemon, Chambord

11

BAR1521 Bites

blu Fin Tuna Poke Tacos

Crisp Wonton Shell, Wakami Seaweed Salad,
Avocado Cilantro Aioli

16

Black Tiger Shrimp Cocktail

House Made Cocktail Sauce, Horseradish

18

blu Crab Spinach & Artichoke Dip

Mozzarella, Cream, Parmesan Cheese, Pita Bread

15

Prime Black Angus Burger

Toasted Brioche, Garlic Aioli, Fingerling Potato Fries

Choice of:

Caramelized Onions, Foraged Mushrooms

Matured Cheddar, Smokey **blu** Cheese

18.55

deep blu Cheese Plate

House Made Ricotta Salata, Goat Spread,
Hunstman Double Layered English Cheddar & Stilton,
Grape Jam, Balsamic Reduction Apple Pear Slaw

18

Charcuterie Board

Acorn Fed Iberico Ham, Hot Capicola, Bresaola,
Greek Olives, Mustard Aioli,
Cuban Toast

20

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

Daily Happy Hour 4pm-7pm

Draft Beer Selections 4

Sam Adams Seasonal/Key West Sunset Ale/Michelob Ultra
Reef Donkey APA/Yuengling Lager/Coppertail Wheat Stroke

Well Cocktails 5

Pinnacle Vodka/Cruzan Light Rum/Camarena Tequila
Bombay Dry Gin/Jim Beam Bourbon/Johnnie Walker Red

Wines by the Glass 6

Pinot Grigio/Chardonnay
Pinot Noir/Cabernet Sauvignon

Select Sushi Rolls 7

Available from 5pm-7pm
Shrimp Tempura Roll
Eel & Cucumber Roll
California Roll

BAR 1521

SUSHI

Available Nightly from 5pm-11pm

Nigiri—2pc, Sashimi—5pcs	N	S
*Maguro/Tuna	11	18
*Sake/Salmon	9	12
*Hamachi/Yellow tail	10	18

Contemporary Sushi Rolls

*California Roll <i>100% blu crab, cucumber, avocado, tobiko, sesame seeds</i>	15
*Rainbow Roll <i>blu crab, cucumber, avocado, tobiko, topped with sesame seeds, tuna, salmon, hamachi</i>	18
*Spicy Tuna Roll <i>Big eye tuna, kimchi sauce, spicy sesame oil, tuna sashimi, cucumber, green onion, sesame seeds</i>	17
Mexican Roll <i>Shrimp tempura, cucumber, avocado, pickled jalapeno, spicy mayo</i>	16
Shrimp Tempura Roll <i>Shrimp tempura, gourd, sesame seeds, green onions</i>	16
Veggie Roll <i>Cucumber, avocado, carrot, asparagus, sesame seeds</i>	10
*Omega-3 Roll <i>Smoked salmon, cucumber, yamagobo, cream cheese, sesame seeds</i>	13
*Dancing Eel Roll <i>Inside: blu crab mix, avocado, cucumber, tobiko Outside: eel, avocado, eel sauce, sesame seeds</i>	16
*Cilantro Roll <i>Tuna, spicy mayo, mango, jalapeno, avocado, micro cilantro, sesame seeds</i>	17
Eel & Cucumber Roll <i>Inside/outside roll, eel, cucumber, sesame seeds</i>	12
*Phantom Roll <i>Inside: Yellowtail, spicy mayo, cucumber, avocado, yamagobo, sesame seeds Outside: yellowtail, green onion, kimchee sauce, fresh lime</i>	18

Sushi Entrees

*Nigiri- Full Entrée <i>2 tuna, yellowtail, salmon, shrimp, octopus. salmon egg, eel, 3 piece hosomaki tuna roll</i>	30
*Chirashi- Full Entrée <i>BBQ eel, salmon, yellowtail, shitake mushroom, tobiko, egg omelet, 2 tuna, octopus, surf clam, conch, squid, salmon roe, shrimp, fish cake, sesame seeds</i>	35

*Florida law suggests that the consumption of raw or undercooked meat, fish, shellfish, eggs and poultry may be harmful to your health and increase the risk of foodborne illness.

Sparkling Wine

Prosecco , Maschio, Brut, Italy, NV	10
Brut , Scharffenberger, Mendocino, County, California, NV	13
Moscato D'Asti , Ruffino, Piedmont, Italy, 2013	10

White Wine

Pinot Grigio , Banfi, "Le Rime", Veneto, Italy, 2014	8
Sweet Riesling , Pacific Rim, Columbia Valley, Washington, 2012	9
Riesling , Villa Maria, New Zealand, 2010	10
Grüner Veltliner , Leth, Wagram, Austria, 2013	11
White Blend , Conundrum, Rutherford, California, 2013	12
Sauvignon Blanc , Joel Gott, California 2013	9
Sauvignon Blanc , Nobilo, "Icon", New Zealand, 2014	13
Fumé Blanc , Robert Mondavi, Napa, California, 2013	13
Albariño , Deusa Nai, Rias Baixas, Spain, 2013	10
Chardonnay , Kendall-Jackson, California, 2013	10
Chardonnay , Sonoma-Cutrer, "Russian River Ranches", Russian River, Sonoma, California, 2013	15
Chardonnay , Natura by Emiliana, Chile 2014	9

Red Wine

Syrah Rosé , Viña Montes, "Cherub", Colchagua Valley, Central Valley, Chile, 2015	12
Pinot Noir , Parker Station, Central Coast, California, 2014	10
Pinot Noir , Meiomi, Santa Barbara-Monterey-Sonoma, California, 2014	13
Chianti , La Maialina, Tuscany, Italy, 2014	9
Malbec , Alamos, Argentina, 2014	10
Merlot , McManis, California, 2014	11
Cabernet Sauvignon , Kendall-Jackson, California, 2012	12
Cabernet Sauvignon , Franciscan, Napa Valley, California, 2012	15
Cabernet Sauvignon , Natura by Emiliana, Chile, 2014	10
Meritage , Lock & Key, North Coast, California, 2011	10
Zinfandel , One Hope, California, 2013	11

On Tap

Michelob Ultra
Coppertail Wheat Stroke
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